



# THE JOURNAL

## The Dawn of a New Day

A juniper frames a wintry view of the Sedona area's Chimney Rock in morning light. An easy hiking trail loops around this sandstone butte and provides good views of Red Rock Country. For more information, call the Coconino National Forest's Red Rock Ranger District at 928-203-2900 or visit [fs.usda.gov/coconino](https://fs.usda.gov/coconino).

📷 CANON EOS 5D MARK III, 1/5 SEC, F/20, ISO 100, 75 MM LENS



# Greater Roadrunner

KELLY VAUGHN

When it comes to desert birds, greater roadrunners (*Geococcyx californianus*) are among the most fascinating. Although they can fly, they rarely do, preferring instead to run — sometimes at speeds of up to 15 miles per hour. Long and lean, the birds grow to between 20 and 24 inches in length and subsist on a diet of lizards, snakes, smaller birds, rodents and invertebrates, as well as fruits and seeds. And because they're diurnal, hunting primarily during the day, they also rely on a very special skill: the ability to leap straight up to snatch flying prey right out of the air. Roadrunners are common in most of Arizona, with habitats in desert scrub and grasslands.



**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](http://shoparizonahighways.com/wildlifeguide).







City of Yuma picks up fuel from a speeding convertible during its record-setting 1949 flight.

# Yuma’s Longest Flight

Although it’s best known as the “winter lettuce capital of the world” and the home of Arizona’s best bean-and-cheese burrito, Yuma has another distinction: It’s the site of what then was the longest flight in history.

KATHY MONTGOMERY

THE SKY’S THE LIMIT when it comes to the imagination of Yuma’s boosters. More than once, town fathers managed to turn even the weather of one of Arizona’s hottest cities into a promotional campaign. And for a while, Yuma gave Las Vegas a run for the title of “Wedding Capital of the World,” with a drive-in chapel and a plane painted with a cupid.

But that plane, the *Honeymoon Express*, was hardly Yuma’s greatest aviation achievement. The city boasts a long and interesting aviation history, and one of its most interesting chapters is a record-setting endurance flight in 1949.

After World War II, Yuma’s military air base and other training facilities closed. The local economy took a nosedive, but local Jaycees thought they knew how to rev it up again. Two pilots in California had recently broken an endurance record by keeping their single-engine plane flying continuously for 1,008 hours, and they were getting a lot of attention.

The manager of Yuma’s radio station thought the city should launch its own attempt. Within three days, he found a plane and two former U.S. Navy pilots, Bob Woodhouse and Woody Jongeward, to fly it. They set 1,010 hours as the minimum goal, so 1010 became the pilots’ call sign.

After two unsuccessful attempts, the plane,

an Aeronca Sedan christened *City of Yuma*, took off on August 24. Volunteers resupplied the plane from a 1948 Buick convertible racing down a runway, handing up gas and supplies while the plane flew alongside.

When the pilots broke the record on October 5, the town went dark for a minute. The fire department and city factories blasted their whistles, and horns erupted all over the city. But the plane stayed in the air until October 10 (or 10/10), setting the record at 1,124 hours. Businesses closed at noon and local schools let out early so residents could cheer the pilots when they landed. Eight Navy Hellcats flew over, and fireworks lit up the sky.

The record, which stood until two longer flights were conducted in the late 1950s, made national news. Shortly afterward, the U.S. Air Force named Yuma one of 10 possible sites for its academy. It reactivated the air base as a training facility on July 7, 1951.

In an interesting postscript, the Jaycees sponsored a second flight with a model plane one-sixth the size of the original: *City of Yuma Jr.*, which set a record for model airplanes on the third anniversary of the record-breaking flight. The original *City of Yuma* flew one last time to mark the flight’s 50th anniversary and now hangs at City Hall.

## 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 were killed.
- 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 the Mormon Temple in Mesa.
- Abraham Harlow Peeples, the prospector for whom Peeples Valley is named, died on January 28, 1892.

## 75 YEARS AGO IN ARIZONA HIGHWAYS



Our January 1946 issue covered Arizona’s resources, with looks at agriculture, livestock and copper mining. A series of photographs from the Phoenix Open and the Tucson Open — Arizona’s significant winter golf events, which attracted “America’s golfing elite” and other public figures — was also featured.

YUMA Yuma Visitors Bureau, 928-783-0071, [visityuma.com](http://visityuma.com)

# Pangaea Bakery & Café

There are many reasons Pangaea has been a local favorite for more than 20 years. High on the list are specialty breads such as jalapeño with Cabot white cheddar and a dense sourdough rye that’s developed a cult following among European customers.

KATHY MONTGOMERY

In January 2016, after more than 20 years in downtown Prescott, Nicole Marshall (pictured) told her customers that Pangaea Bakery & Café would be closing for a few months during construction at a new, larger facility. But because of a series of setbacks that included construction delays and Marshall’s battle with an aggressive form of breast cancer, it took nearly four years before the bakery reopened in December 2019 at the Village at the Boulders shopping center. Prescott’s residents rejoiced.

“I made one post on Facebook and said, ‘I’ve turned on the “Open” sign,’” Marshall recalls. “Within an hour, we had a line out the door for two weeks. Old customers said it was the best Christmas present they could have had. I actually burst into tears.”

Pangaea is the name given to the land-mass that existed before Earth’s continents separated. For the bakery, the name is a play on words, marrying *pan*, meaning “bread” in many languages, with Gaea — mother, nurturer and giver of life.

Pangaea’s crusty European-style breads are worthy of their place in Prescott’s culinary pantheon. The bakery offers baguettes and sourdough loaves every day, with specialty breads on rotation in varieties such as jalapeño with Cabot white cheddar, nine-grain porridge bread and a dense sourdough rye that has developed a cult following among European customers. There’s also a selection of croissants, pastries and desserts, all made fresh daily using premium organic flour and hormone-free butter.

“We make everything from scratch,

100 percent,” Marshall says. “The bottom line for me is that the food is clean and nutritious. Because if you’re going to eat croissants, there should still be nutritional value and they should be delicious.”

Pangaea also serves sandwiches and salads made with high-quality meats and local produce, and daily quiche and soup selections. There’s also Roman-style pan pizza by the slice, with a different fresh topping each day. Made with high-moisture, long-fermentation dough, it’s tall, like focaccia, but crisp.

This time around, Marshall’s pet project is a market featuring small-batch artisan chocolates, heirloom beans, Italian specialty pastas, and local organic produce and flowers. When the pandemic hit, Marshall removed the interior tables and expanded the market to include organic milk and eggs, dish soap and toilet paper. “My customers were so grateful,” she says. “It has all the things you really require, so if you’re vulnerable and don’t want to go to a big-box store, you don’t have to.”

For the uninitiated, it’s worth the drive. For the faithful, it was worth the wait.



PRESCOTT Pangaea Bakery & Café, 1260 Gail Gardner Way, 928-227-2791, [facebook.com/pangaeabakery](http://facebook.com/pangaeabakery)



## Camp Colley

As summer camps go, this one is relatively young, but its mission is the same as so many others: to introduce children to the beauty and mysteries of nature and wilderness. What's different about this camp is that it's geared toward kids from underserved communities.

**KELLY VAUGHN**

For so many American children, a pilgrimage to summer camp is a rite of passage. The smell of the campfire; the gooey, sticky sweetness of roasted marshmallows; and making new friends under a blanket of stars, far removed from screens, school and the stresses of everyday kid-dom. But not every child has that opportunity. And that's something Camp Colley hopes to change.

Established in 1999 and operating continually ever since, the camp — named for James Colley, the longtime leader of Phoenix's parks and recreation programs, and located near Happy Jack on the Mogollon Rim — enables children from underserved communities in the Phoenix area to experience the beauty and mysteries of nature and wilderness, often for the first time in their lives.

"We see so much change happen when these kids step off the bus and sit in a circle out in the wilderness for the first time," says Richard Berg, executive director of the Camp Colley Foundation, which oversees the funding and operation of the camp. "Initially, there's a genuine discomfort, but by the end of the week, the kids are rolling around in the grass. It's a wonderful

thing — to watch them transition, open up and build an affinity for nature."

Initially, the city of Phoenix funded and operated the program, which is geared toward students ages 8 to 14. The foundation's role was to raise funds for camp improvements and projects such as building a dining hall and other structures. Because of city budget cuts in 2008, the foundation stepped in to cover operating expenses while the city continued to physically operate the camp. Since then, the foundation has taken over operations as well, relying on support from private and corporate sponsors and a staff of 26 people from across the country. To date, more than 4,000 children have attended Camp Colley for free, through scholarships provided by the foundation.

The COVID-19 pandemic scrapped in-person camp for 2020, but campers were treated to an online curriculum instead. And the foundation is already looking forward to this summer.

"For most of our campers, this will be the first time they'll spend a few nights away from home," Berg says. "The hope is that the experience expands their world-

view. The children are exposed to horses, to canoes, to a ropes course. Camp pushes them to step outside of their comfort zone and really embrace being a kid. There's a lot of positive impact from the social and emotional perspectives, and so many benefits to environmental learning."

Indeed, studies by the Children and Nature Network have suggested that school-age children who experience an outdoors education often see increased test scores and enhanced attendance, attentiveness and achievement. While those things aren't



**ABOVE:** Children from the Phoenix area have been enjoying nature at Camp Colley since 1999.

**OPPOSITE PAGE:** The ponderosa pines of the Mogollon Rim shade one of the camp's buildings at sunrise.

directly related to classes held outdoors, there's no doubt that spending five days in nature — beginning in 2021, Camp Colley will offer nine five-day sessions during the summer — has holistic benefit for children. Some reports also indicate an alleviation of symptoms of anxiety and ADHD.

"The kids learn to care about the environment, too," Berg says. "They learn that they need to do right by the

environment and help protect it."

Last fall, Camp Colley expanded beyond summer programming to offer a monthly program on the third Thursday of every month. If students complete six of the eight sessions, they're offered a complimentary spot in summer camp. But the camp is also open to children who don't attend those sessions.

"If people have a child or a niece or nephew or a friend's child that they think might be interested in getting out and learning to love the environment, we have community enrollment, too," Berg says. "Not only will that benefit their own loved one, but it might have a ripple effect on other children as well."

**MOGOLLON RIM** Camp Colley, 602-262-4872, [campcolley.org](http://campcolley.org)





# Peak Scents

As a longtime river runner, DeeAnn Tracy knows what it's like to be battered by the sun. And she knows the effects of chemical sunscreens. So, she created a line of plant-based products that she says are "skin care for the wild-hearted."

AMEEMA AHMED

PEOPLE WHO SPEND A LOT OF TIME OUTDOORS in Arizona will tell you it can do a number on your skin — especially if that time is spent in the wilderness. That's why DeeAnn Tracy (pictured) created a line of products for those who need to protect themselves while hiking, biking or running a river.

Tracy, who founded Peak Scents 27 years ago, used to be a rafting guide on the Colorado River. The time she spent there left her skin damaged, and the products she and her friends used were doing more harm than good. "We were using chemical sunscreen, which was causing reactions," she says. "We would have rashes, and our skin was just trashed."

Having studied herbal apothecary at the Southwest School of Botanical Medicine, Tracy was inspired to create creams and lotions that would help heal and protect the skin. "I started making prod-

ucts and giving them to fellow guides," she says. "It worked really well. People's skin issues calmed down."

Tracy and her team create the entire line of Peak Scents products, all of which are plant-based. The products are focused on a single theme, Tracy says: "If you can't eat it, then don't put it on your skin."

All of the Peak Scents products are free of alcohol and artificial fragrances, and are not tested on animals. The team researches ingredients that have been tested and used in labs, then uses that data to create its own unique blends. "[The human body's] response to plants is incredibly fast and healing," Tracy says. "I think once you try products with

local favorite



plants, you'll never go back, because you'll notice the change in how your skin looks and feels."

The handcrafted products go through a somewhat lengthy process in order to be most effective. Tracy says the herbs are soaked in oil for 30 days to create a strong enough concoction, which then is hand-blended and poured. "A lot of the recipes we use are traditional, ancient recipes," Tracy says. "We have the 'people's pharmacy' behind us."

Products such as the Power Repair face cream are popular among customers who spend a lot of time outdoors. "A lot of our products are for reversing and delaying sun damage," Tracy says. "People get a healthier glow, and their skin has a more even appearance." In essence, she says, it's "skin care for the wild-hearted."

The skin care line has been a hit with customers, and Peak Scents has built a loyal following. "We have die-hard customers that, 27 years later, won't use anything else," Tracy says. "It means the world to me to help my fellow community."

In addition to creating wholesome skin care products, Tracy is passionate about giving back to the place that originally gave her the idea for her company: the Colorado River. Thus, her partnership with American Rivers, a nonprofit organization dedicated to protecting rivers and conserving clean water. "Water is life, and it is our lifeblood of the desert Southwest," she says. "It is very important to me to give back to conserving and protecting future water use for Arizona."

Peak Scents is located inside the Winter Sun Trading Co. store in downtown Flagstaff, but the company's products can be purchased online from anywhere in the world.



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](http://localfirstaz.com) or 602-956-0909.

**MORE ONLINE:** Learn about how Peak Scents creates its unique skin care products in a video at [arizonahighways.com/localfavorites](http://arizonahighways.com/localfavorites).

FLAGSTAFF Peak Scents, 107 N. San Francisco Street, Suite 1, 928-556-9499, [peakscents.com](http://peakscents.com)





## Q&A: Joel Grimes

JEFF KIDA, PHOTO EDITOR

**JK:** How did this photo come together?

**JG:** I've done a lot of portrait photography in my career, but usually it's with a single subject. This time, I had the idea of photographing a cowboy — in this case, Greg Wildman — with a horse. I always tell people that the technical part of photography is the easy part. The challenge is putting everything together in preparation for the shoot. I spent two weeks scouting, securing the horse and dealing with other logistics.

**JK:** What are some of the challenges?

**JG:** Horses often don't like to stand still. You get a horse in the position you want, and then it wants to move again. It's a constant dance of trying to get the horse and the cowboy in the right spots. I would have Greg walk the horse in a 40-foot loop and come back to their spots, and then I would make a few photos before the horse got restless again. I also used a strobe with a medium softbox, which can sometimes startle a horse.

**JK:** Tell me more about your use of strobes.

**JG:** It's just part of my comfort zone. By directing light at the subject's face, I'm able to control the quality of the light and also knock down the background. With only natural light, the background would be

much brighter. This way, I'm able to draw the viewer's attention to right where I want it. Arizona generally has very harsh sunlight, and my job is to work around that harshness and build a little drama, much like a landscape photographer looks for dramatic light or weather when composing a photograph.

**JK:** Is this a single exposure?

**JG:** It is, but I wanted a little more texture to the sky, so I added some wispy clouds later. It's so subtle that it barely shows, but I think it adds a lot to the photo.

**JK:** What do you like about this particular shot?

**JG:** I made some shots of Greg when he was facing the camera, and they looked a little staged. When he and the horse both looked away, Greg's jawline and the harshness of his face stood out, and I knew that was the shot. Because of my use of strobes, my work is contrived, in a way, but you wait for that moment when it doesn't look contrived — the subject relaxes, or they turn or lean a certain way. This was the one. I printed this one and hung it above my fireplace, and if a photographer does that with their own work, you know they must like it a lot.



### PHOTO WORKSHOP

#### Kofa Mountains

January 29-31, Western Arizona

Jagged peaks, native palms, steep canyons and desert bighorn sheep are among the subjects of this workshop at one of Arizona's most distinctive mountain ranges.

It's led by frequent *Arizona Highways* contributor Laurence Parent.

Information: 888-790-7042 or [ahps.org](http://ahps.org)

To learn more about photography, visit [arizonahighways.com/photography](http://arizonahighways.com/photography).



## Ball-Paylore House

In a state with a long list of unique lodging experiences, this 1,200-square-foot, hexagon-based home in Tucson might be the most idiosyncratic — it's modern and modest, beautiful and expressive.

**NOAH AUSTIN**

From the street, the Ball-Paylore House doesn't stand out. It's smaller than most of the houses in Tucson's Catalina Vista neighborhood, and mature mesquite trees obscure much of its modest facade. But behind its red-brick walls is a time capsule of desert life in the 1950s — along with an innovative example of midcentury modern architecture.

"When you walk in, you're instantly transported into a completely different architectural environment," says Demion Clinco, CEO of the Tucson Historic Preservation Foundation, which acquired the house in 2019. "In some ways, it's very modern and modest, and in others, it's very beautiful and expressive. And it's one of a kind."

Phyllis Ball and Patricia Paylore, two librarians at the nearby University of Arizona, commissioned the 1,200-square-foot house in 1952. Their architect was Arthur T. Brown, a Missouri native who'd made a name for himself in Chicago before arriving in Arizona. In the years following World War II, Brown flourished along with Tucson, designing buildings that harmonized with the harsh desert environment.

The librarians, Brown recalled, wanted something "different, simple in plan, low in cost and free from things." And Brown delivered, creating a hexagon-based dwelling with dramatic angles in every room. From the fireplace and chimney at the house's center, exposed roof beams

radiate through the living room, kitchen and dining area. Two small bedrooms, their low ceilings a nod to the librarians' short stature, flank the common areas. Built-in furniture, from the bedroom desks to the living room bookcases, is frozen in time.

But the house's defining feature might be its "revolving terrace," a crescent-shaped backyard patio with two sunshades that roll on a track attached to the house. Those innovations allowed Ball and Paylore to have shade wherever they needed it. And the back of the house, all floor-to-ceiling windows and sliding doors, is curved, keeping direct sunlight out of the living spaces in summer. In winter, when the sun is lower in the sky, light on the house's concrete floor creates heat that's absorbed and retained by the dark paint on the walls. In short, it's sustainable — from a time before "sustainability" was a buzzword.

After Paylore, the last of the librarians, died, she left the house to friend Phyllis Koffler, the wife of former UA President Henry Koffler. The couple used it as a guest house and to host scholars visiting the university. The THPF then worked with the Kofflers' estate to buy the house and protect it from possible redevelopment. The foundation has employed experts to restore the original furniture and paint colors; added new gas lines, an updated air conditioning system and high-speed internet; and repaired plumbing and electrical work.

The house is now available for overnight stays of three nights or longer, and tours are planned once the threat of COVID-19 has passed. All proceeds from those efforts fund further restoration and preservation work at the property, and Clinco hopes people will come and immerse themselves in this unique architectural response to desert life. "It's really distinctive to the American Southwest," he says, "and it's beautifully conceived."



**TUCSON** Ball-Paylore House (via Tucson Historic Preservation Foundation), [preservetucson.org/ball-paylore-house](https://preservetucson.org/ball-paylore-house)





# THE JOURNAL

## A Sharper Image

Under warm evening light, a cholla frames the Mustang Mountains, a small mountain range east of Sonoita in Southern Arizona. There are several Arizona species of cholla, a type of cactus known for attaching parts of itself to people and animals via its numerous spines. *For more information about Arizona's cactuses, call Boyce Thompson Arboretum, near Superior, at 520-689-2723 or visit [www.btarboretum.org](http://www.btarboretum.org).*

📷 CANON EOS 6D, 1 SEC, F/20, ISO 100, 16 MM LENS



# Black Bear

KELLY VAUGHN

You'll find black bears (*Ursus americanus*) in all of Arizona's national forests, as well as in some riparian desert areas. They're the only bear species found in the Grand Canyon State, because Arizona's last grizzly bear was killed on Eastern Arizona's Escudilla Mountain in the 1930s. The black bear's name can be deceiving: Its fur ranges in color from dark blond to deep black, with various shades of brown in between. Males are larger than females, with most black bears weighing between 125 and 400 pounds. Their diet consists primarily of berries, acorns and insects. Should you encounter a black bear in the wild, the Arizona Game and Fish Department recommends trying to alter your route, making loud noises and making yourself appear as large as possible. This bear was photographed on the Mogollon Rim using a camera trap.



**ADDITIONAL READING:**  
To learn more about Arizona's wildlife, pick up a copy of our book *Arizona Wildlife*, by Bruce D. Taubert. It features stunning images and information about the state's native species. To order online, visit [shoparizonahighways.com/books](http://shoparizonahighways.com/books).







Nursing students attend a class at Sage Memorial Hospital in the mid-1930s.

# Sage Memorial Hospital School of Nursing

In 1930, a new hospital opened on the Navajo Nation. Not long after that, it became the first accredited nursing school in the United States for American Indian women.

AMEEMA AHMED

SAGE MEMORIAL HOSPITAL, in the Navajo Nation town of Ganado, has been a pioneering medical facility for nearly a century. It’s a place that made history, too — 90 years ago, it became the first accredited nursing school in the United States for American Indian women.

The hospital was the brainchild of Dr. Clarence Salisbury, who came to Ganado’s mission in the 1920s. Finding the mission’s small medical facility inadequate, he began raising money for a larger hospital. Opened in 1930, Sage Memorial, named after New York philanthropist Olivia Sage, featured 75 beds, a surgical unit, an X-ray department and other modern facilities.

Not long after it opened, the hospital launched its landmark nursing school for tribal women. At the time, many white people didn’t believe that Indigenous women would be able to complete a nursing program, but Salisbury felt differently. Years later, in the August 1948 issue of *Arizona Highways*, he touted the “high order of native intelligence, courage and adaptability” that had helped Arizona’s tribes survive and grow.

Salisbury’s faith and effort were justified when Adele Slivers and Ruth Henderson graduated as the first Diné nurses on Novem-

ber 29, 1933. Both women passed their exams before the Arizona State Board of Nurse Examiners and became registered nurses. Many more followed, and according to the *Arizona Highways* story, by 1948, the school had taught students from 49 tribes. “I say without the least hesitation that the Indian nurses we have graduated at Ganado are not only equal but far better than the average nurse turned out at our large city hospitals,” Salisbury said.

Many graduates of the Sage Memorial Hospital School of Nursing, including Slivers, served in the military during World War II, and the school continued to educate tribal members and other minorities until 1951. By then, more opportunities were available elsewhere for minority nursing students, and nursing education was shifting to colleges and universities, rather than hospitals.

In 2009, the nursing school was named a National Historic Landmark. Sage Memorial Hospital, meanwhile, continues to lead the way for tribal communities: This past December, it was one of the first hospitals to receive the COVID-19 vaccine for front-line workers. The facility, now with 25 beds and operated by the Navajo Health Foundation, serves about 23,000 people in the Ganado area.

GANADO Sage Memorial Hospital, 928-755-4500, sagememorial.com

## THIS MONTH IN HISTORY

■ On June 1, 1868, a treaty between the Navajo Nation and the United States established the tribe’s land, which today spans more than 27,000 square miles in Arizona, New Mexico and Utah.

■ On June 13, 1976, *Arizona Republic* reporter Don Bolles died from injuries suffered when a bomb exploded under his car 11 days earlier. Bolles’ murder was linked to his coverage of organized-crime activities in Arizona.

■ KFAD, Arizona’s first licensed radio station, went on the air in Phoenix for the first time on June 21, 1922. Today, the station’s call letters are KTAR.

## 75 YEARS AGO IN ARIZONA HIGHWAYS



The June 1946 issue of *Arizona Highways* satisfied a traveler’s yearning for the open road via spectacular photographs of Rainbow Bridge, Monument Valley, Quartermaster Canyon and many places in between. Also included was a piece titled *Out Where the Steaks Begin*, a story that described underrated cattle lands in northern Gila County.

PHOTOGRAPH: ARIZONA STATE LIBRARY, ARCHIVES AND PUBLIC RECORDS

# Proper Meats and Provisions

Pastrami is the No. 1 sandwich at this Flagstaff restaurant/butcher shop, but the cheesesteak, roast beef and banh mi are popular, too. There’s even a veggie burger at this carnivore’s mecca.

AMEEMA AHMED

**Editor’s Note:** At press time, this restaurant was open. However, with restrictions and challenges related to COVID-19, that could change. We encourage you to call ahead, and consider takeout as another option.

Paul Moir added Flagstaff’s Proper Meats and Provisions to his restaurant group, SLO Restaurant Concepts, because he wanted to make locally raised meats more available to Arizonans. “Finding local proteins to bring into the restaurants was always kind of an issue,” Moir says. “You could find ground beef and a little poultry, but that was about it.”

That, plus the resurgence of local craft butcher shops, inspired Moir, a self-described “carnivore” since childhood, to branch out from simply running restaurants. The idea was to create a butcher shop that also sold a few sandwiches, but pretty soon, the sandwiches became a

staple. Now, Proper Meats — housed in the iconic Grand Canyon Café building on Historic Route 66 — is about 60 percent restaurant and 40 percent butcher shop, and that combination has made it a hit in this mountain town.

On the sandwich side, there’s been a clear favorite among regulars since Proper Meats opened in 2014. “It seems the pastrami has held the No. 1 spot,” Moir says. “We cure and smoke all of that in-house, and since day one, that’s been what people really like.” Other options include cheesesteak, roast beef, banh mi and a burger, and all sandwiches come with a side of house-made potato chips.

For those interested in preparing their own proteins, there are plenty of appealing items available in the meat case or for special order. “You can walk in every day and find something to grill or cook that night,” Moir says.

Moir’s other Flagstaff restaurants, Brix and Criollo Latin Kitchen, offer cuisines that are reflective of his experience in the culinary world. Moir took the same approach at Proper Meats, using his background to maximize every cut of meat and reduce waste. “We make stocks and bone broth; we render lard and make pasta sauce,” he says. “We also make dog food for the puppies.”

But Flagstaff’s unique personality and evolving customer base also meant Moir needed to make an unorthodox move for a business with “Meats” in the name: expanding the menu to include meatless options. “There’s a pretty big call for vegetarian and vegan items here,” he says. “It certainly hasn’t been a focus of ours,

but we wanted to make sure that if a group of people comes in and someone is a vegetarian or vegan, that they have options.” Those options include a vegetarian muffuletta (with cucumbers, tomatoes, romaine and bell peppers instead of cold cuts) and a locally made veggie burger.

Meatless or not, whichever sandwich you decide to indulge in is likely to leave you properly hooked — and coming back for more provisions.



FLAGSTAFF Proper Meats and Provisions, 110 E. Historic Route 66, 928-774-9001, propermeats.com

PHOTOGRAPH BY JOHN BURCHAM



## Juan Bautista de Anza National Historic Trail

Unlike most units of the National Park Service, which are centered on a specific place, the “Anza Trail” follows a route, one that passed through Arizona from present-day Nogales to Yuma.

STEVE LARESE

In October 1775, as a nascent United States was breaking away from Great Britain on America’s East Coast, Juan Bautista de Anza and a party of some 240 Spanish colonists began a 1,200-mile journey through present-day Mexico, Arizona and California to establish what would become San Francisco. It would be Spain’s first civilian presence in Alta California and its first land route to that territory. To get there, the Anza Party would ford rivers and cross deserts, often relying on the aid of the American Indian tribes through whose lands they would pass. Anza’s route would open the interior of Arizona to European settlement, forever affecting the tribal cultures that were here before and leading to many of the cities we know today.

Modern travelers can retrace the Anza expedition through Arizona via the National Park Service’s Juan Bautista de Anza National Historic Trail. Beginning in Nogales, the route first follows Interstate 19 north, picks up Interstate 10 south of Tucson and then Interstate 8 near Casa Grande, and crosses the Colorado River into California at Yuma.

Interpretive roadside signs mark many of the Anza

Party’s campsites, such as the Las Lagunas de Anza wetland, near Nogales in Santa Cruz County; there, more than 200 species of birds can be spotted. To the north, Tubac Presidio State Historic Park was Anza’s home and Spain’s northernmost outpost in Arizona in 1775. Hiking trails from Tubac connect with Tumacácori National Historical Park, 6 miles to the south, where three Spanish missions are preserved.

In Pima County, learn about the Pascua Yaqui Tribe and the Tohono O’odham Nation at the Yoemem Tekia Cultural Center and Museum and the Himdag Ki: Tohono O’odham Nation Cultural Center and Museum before visiting Mission San Xavier del Bac, where the Anza Party stayed and three couples from the expedition were married. The party also made camp in today’s Saguaro National Park, which protects 143 square miles of the Sonoran Desert and its iconic saguaro cactuses.

Entering present-day Pinal County, the expedition camped in the shadow of today’s Picacho Peak State Park. Anza made a detour to visit the ruins at what today is Casa Grande Ruins National Monument, a colossal Hohokam compound that was abandoned some



three centuries before Anza’s arrival and still fascinates visitors today. The expedition stayed in Pima villages whose people were described by expedition diarist Pedro Font as “gentle and of good heart”; visit the Gila River Indian Community’s Huhugam Heritage Center to learn more about Pima culture’s past and present.

Continuing west along the Gila River in today’s I-8 corridor, the Anza Party camped with the ancestors of today’s Salt River Pima-Maricopa Indian Community, whom Anza met during his initial 1774 scouting journey. Painted Rock Petroglyph Site has interpretive signs explaining the 1775 Anza Party’s passage through this area.

Anza established good relationships with the

many tribes he met, and without the aid of these communities, the expedition likely would have failed. On November 30, 1775, the Anza Party crossed the Colorado River with the help of the ancestors of today’s Fort Yuma-Quechan Tribe. “Yuma” comes from *humo* — the Spanish word for “smoke,” and what the Spanish collectively called the Quechan, Cocopah and Maricopa people here because of their many campfires. Yuma Crossing National Heritage Area, a 21-square-mile site, protects wetlands along the Colorado River. Just a few years after the Anza Party passed through, the Yuma Revolt of 1781 would see the Quechans push the Spanish out of this strategic river crossing in response to the impacts of colonization.

The Santa Cruz River nourishes a vibrant riparian area along the eastern part of Arizona’s stretch of the Juan Bautista de Anza National Historic Trail.

SOUTHERN ARIZONA Juan Bautista de Anza National Historic Trail, [nps.gov/juba](https://nps.gov/juba)



## Artemesia

What started out as an “expensive hobby” has turned into a niche business for Tracy Conklin, whose soaps and body scrubs are handmade in small batches, using plant-based oils and fragrances that are gentle on the skin.

AMEEMA AHMED

A SELF-PROCLAIMED “craft dabbler,” Tracy Conklin (pictured) is no stranger to using her hands to create artisanal products — she’s been making soaps and scrubs for nearly two decades. But it wasn’t until she founded her Tucson business, Artemesia, that she could start selling her creations as a way to support herself and fund what can be a fairly expensive hobby.

“I love that I’m totally responsible for myself and

my business,” Conklin says. “I like that I make everything.”

Conklin started learning how to make soap by using a book to experiment, and she ended up taking some local classes to get her questions answered. “Turned out I had a lot of questions,” she recalls. “I should have taken the class first, because

the book I used ended up being recalled for incorrect instructions.”

Conklin creates the soaps and scrubs in her house. She calls her living area the “studio” and does the mixing and curing there. She makes the soaps in small batches, using plant-based oils and fragrances that are gentle and help restore and nourish the skin. The cold process she uses to make her soaps allows her to have more creative control and ensure that only the best ingredients are being used.

“When you use handmade soap, what’s nice about it is that you end up not using as much lotion, because it’s not as drying,” Conklin explains. “Especially in Arizona, it’s wonderful, because you don’t get that dry, itchy skin.”

Conklin says handmade soap attracts moisture to your skin and helps your body absorb that moisture to keep your skin hydrated longer.

From beginning to end, the cold-processed soaps take about a month to complete. Conklin makes 15-pound batches, places them in long molds and cuts them herself so each soap has a unique look.

Conklin considers herself a Tucson native, having lived in the area since 1984. The surrounding area serves as a muse for her products. Scents such as Desert Rain and Saguaro Blossom are among customer favorites. “Our fragrances are inspired by the Sonoran Desert,” Conklin says. “They are not too overpowering.”

Conklin also tries to spread positivity through her handcrafted items, which means the time and place for creating each product has to be just right. “Whenever I make anything I sell, I always have to be in a good mood,” Conklin says. “I always put positive energy into it.”

Two of the other driving forces for Conklin and her business are the customers and the larger Tucson community. She cites their support over the years as the reason she’s able to keep doing what she loves. “My customers are so wonderful and so nice, and they’re always sending their friends to



### 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](http://localfirstaz.com) or 602-956-0909.

**MORE ONLINE:** Learn more about Artemesia’s handcrafted soaps and other products in a video at [arizonahighways.com/localfavorites](http://arizonahighways.com/localfavorites).

me,” Conklin says. “They are definitely one of the better parts of what I do.”

During the beginning of the COVID-19 pandemic, Conklin saw a sharp decline in business. “I was down 66 percent in March and April,” she says. But the community rallied and showed up for her, and she ended 2020 out of soap and in about the same financial position as the year before.

“People were coming in and really trying to support me,” Conklin says. “They’d say, ‘I just don’t want you to go out of business.’”

Artemesia products can be purchased online or at the Tucson shop. Most handmade soaps are about \$7, while body scrubs are between \$15 and \$20. Conklin also accepts special orders for items such as party favors and personalized gifts. And those looking to follow Conklin’s lead can learn how to make soaps and scrubs through in-person and virtual classes offered at Artemesia.

**TUCSON** Artemesia, 6538 E. Tanque Verde Road, Suite 170, 520-990-8832, [byartemesia.com](http://byartemesia.com)



## The Better Half

JEFF KIDA, PHOTO EDITOR

**Q.** I was told many years ago, by a photography student and friend of mine, that a 50/50 sky-to-land ratio in landscape photographs was considered bad composition. I haven't seen this advice anywhere else. Is this true?

**A.** As many students and working photographers know, there are lots of so-called “rules” for composing photographs: the rule of thirds, balance, leading lines and repeating patterns, to name a few. There are plenty more, and each has validity, but in my 40-plus years of experience, there have been two rules that you can take to the bank. First: There are no absolutes. And second: Hard-and-fast rules will take you only so far in the world of image making. I'm not suggesting you discard rules of composition. Quite the opposite: These guidelines are incredibly helpful in translating the three-dimensional world we live in — latitude, longitude and altitude — into the two dimensions of photography, those being computer screens and prints. Knowing there's no altitude or depth in our chosen medium, we have to find ways to reintroduce that important third element. And that's where the rules of composition come in.

I recently had a nice chat with Suzanne Mathia about this subject, and I chose one of her photographs (right) as a talking point. Suzanne is a longtime contributor to the magazine and a talented workshop instructor for Arizona Highways Photo-

### PHOTO WORKSHOP



#### The Chiricahuas, the Dragons and Tombstone

August 22-25, Southern Arizona

Rhyolite hoodoos, dramatic boulders and Wild West street scenes are all on the menu during this workshop, which is led by accomplished photographer and frequent *Arizona Highways* contributor Laurence Parent. *Information: 888-790-7042 or [ahps.org](http://ahps.org)*

The setting sun colors the sky over the textured “brain rock” of White Pocket in Northern Arizona.

Scapes. She told me that in her role as a teacher, she gets lots of questions like this one, and her belief is that rules are a great starting point for everyone. She suggests putting them into practice and, after you feel comfortable with them, pushing the envelope.

Look at Suzanne's photo of White Pocket. She put her horizon right in the center of the frame — which, as this question suggests, is a potential com-

positional no-no. Yet this photo works beautifully. When you view the photo, your entry point is at the lower left of the frame, at the base of the pool. You then follow the water upward, to where you're stopped by the reflection of the lone tree. But it's a brief pause, because you quickly shift your gaze up to the actual tree — where you notice it's bathed in the soft pastel tones of sunset. Seeing this, you're compelled to pull back and look at

the image in its entirety. The natural folds in the geology seem to offset the angles formed by the clouds. At this point, you realize this photo is about texture and movement — there's a symmetry that works effortlessly to showcase a lone tree, placed dead center in the frame. How did Suzanne settle on this

composition? She told me she decided to discard the traditional rules and go with her intuition. Before she releases the camera shutter, she always asks herself a simple question: *Does this feel right?* Add that question to your compositional to-do list, and with time and practice, it might serve you very well.

If you have a question about photography, send us an email ([photography@arizonahighways.com](mailto:photography@arizonahighways.com)) and we'll try to answer it in a future issue.







## Sky Rock Inn of Sedona

You don't have to be a mountain biker to book a room at the Sky Rock Inn, but if you are, you'll appreciate the easy access to some of Sedona's best trails. For everyone else, there are the breathtaking views.

**AMEEMA AHMED**

**Editor's Note:** At press time, this hotel was open. However, with restrictions and challenges related to COVID-19, that could change. We encourage you to call ahead.

“The energy was calling to us.” That’s how Stephen Yang describes his decision to open a hotel in Sedona.

Yang is the owner of Point Hospitality Group, a family-run business that operates six properties in the western United States. He first visited Sedona about 15 years ago and couldn’t get it out of his mind. “My brother and I did our first and only skydive on the red rocks,” Yang says. “Ever since then, I’ve always wanted to go back.”

So, when he had the opportunity to open a new hotel, Yang rented a car and went in search of the perfect location. He spent time in San Diego, Yuma

and Prescott scouting properties, but the Goldilocks “just right” moment didn’t happen until he ended up back in Sedona. That’s when, as Yang puts it, “the chakras reopened” and he knew Red Rock Country would be the site of his next business venture.

Sky Rock Inn of Sedona is right along State Route 89A, on a hill with breathtaking views of the red rocks. No matter which room they’re in, guests can take in those views from the hotel’s open terraces, equipped with fire pits, at any time of day.

Yang, who is an avid mountain biker, wanted to make sure the hotel provided easy access for outdoors enthusiasts. There’s a bike shed on the property for those who are looking to experience the many bike trails in the area, and there’s

easy access to hiking trails, too. “What makes us different is that we are not a branded property,” Yang says. “We are designed for Sedona, and as we were developing the hotel, we got to know the community intimately.”

Sky Rock Inn also offers daily yoga and meditation events, along with spiritual and holistic health talks. In addition to the hot tub and pool, an on-site fitness center and tranquility room are available for guests. “It’s felt really right,” Yang says. “We are building an entire brand around well-being and spirituality.”

Sky Rock Lounge, the bar and restaurant, has a variety of handcrafted cocktails and local craft beer, as well as tapas-style menu items and desserts. An open breakfast bar is included with the stay and offers hot and cold options for guests before they head out to explore the area.

“I think what’s unique [about Sky Rock Inn] is you can really tap into the Sedona community and be more than just an out-of-towner,” Yang says. “I want to anticipate what you’re looking for on this trip and provide that for you.”

**SEDONA** Sky Rock Inn of Sedona, 1200 W. State Route 89A, 928-282-3072, skyrocksedona.com



# THE JOURNAL

A close-up photograph of fallen yellow aspen leaves scattered on a dark, wet surface, with a patch of white snow in the lower right corner. The leaves are mostly yellow with some green and brown spots, and they are scattered across the dark, reflective surface. The snow is a bright white, contrasting sharply with the dark background and the yellow leaves. The overall scene is a close-up, focusing on the textures and colors of the leaves and snow.

## A Change of Scenery

Fallen aspen leaves, trapped beneath a thin layer of ice, contrast with layers of sleet on the Mogollon Rim, one of Arizona's defining geological features. Much of this 200-mile-long escarpment is in the Apache-Sitgreaves National Forests, which offer numerous opportunities for fall color and other recreation. *For more information, call the forests' Black Mesa Ranger District at 928-535-7300 or visit [fs.usda.gov/asnf](https://fs.usda.gov/asnf).*

📷 CANON EOS 5D MARK III, 1/1600 SEC, F/10, ISO 1250, 47 MM LENS





# Gray Fox

KELLY VAUGHN

The gray fox (*Urocyon cinereoargenteus*) is one of only two members of the dog family capable of climbing trees. (The other is the common raccoon dog, which is native to Asia.) The fox will do it to hunt for prey, dupe its predators or just sleep — which, admittedly, sounds pretty OK. These sly creatures are notable for their silver-gray coats, red legs and bushy tails that feature black tips and black stripes. The omnivores, which typically weigh 4 to 5 pounds, are found in canyons and some wooded areas, and they're the most prevalent of Arizona's three fox species. Like some humans, gray foxes will cache leftover food to eat later. Unlike most humans, they urinate on the spot where they've buried their stash — that way, other critters are less inclined to try to eat tomorrow's lunch.



**ADDITIONAL READING:**  
To learn more about Arizona's wildlife, pick up a copy of our book *Arizona Wildlife*, by Bruce D. Taubert. It features stunning images and information about the state's native species. To order online, visit [shoparizonahighways.com/books](http://shoparizonahighways.com/books).





The Jokake Inn's bell tower building, which still stands today, is shown in an undated photo.

# The Jokake Inn

What began as a place for a quiet tea party in the mid-1920s quickly grew into one of Arizona's classic resorts for the rich and famous, including Zsa Zsa Gabor, Ava Gardner, and members of the Rockefeller and Vanderbilt families.

KYLA PEARCE

THE PHOENIX AREA'S RESORT INDUSTRY can trace some of its roots to the base of Camelback Mountain, just inside the grounds of The Phoenician in Scottsdale. That's where a Pueblo Revival-style building, the last surviving piece of the Jokake Inn, has stood for nearly a century.

The land where the building now stands once held a small frame house owned by painter Jessie Benton Evans. Her son, Robert, and daughter-in-law, Sylvia, built an adobe house for their family on the property in 1926. As the story goes, a Hopi boy saw workers mixing adobe for the structure and named it Jokake (pronounced "joe-KAH-kee"), meaning "mud house." That year, Sylvia began hosting tea parties at the residence, and the following year, that idea grew into a larger tearoom operation. It became the Jokake Inn when it began to accommodate overnight guests in 1928, and newspaper ads from that year touted the inn's rooms, which featured "private baths and abundant heat."

The inn expanded over the years, and its best-known structure, the bell tower building that stands today, was added in the 1930s. The Jokake quickly became synonymous with outdoor adventure, art, Southwestern cuisine and relaxation, not to mention celebrity sightings: One story in a California newspaper noted that the inn "has always been a favorite

with Hollywood entertainment notables." Guests included Zsa Zsa Gabor and Ava Gardner, along with legendary architect Frank Lloyd Wright and members of the Rockefeller and Vanderbilt families.

Sylvia kept control of the inn after she and Robert divorced in the 1940s, and it remained popular among out-of-town guests. The *Chicago Tribune* offered a vivid description of the Jokake in 1949: "With its two belfry towers lighted at night, it dominates a skyline which is predominantly horizontal. Like it, the cottages, which have grown up around it to house 150 guests, are the pinkish sandy brown of adobe and are dramatized by masses of yellow and orange African daisies, which grow in wild profusion here and set a good but seldom-followed example for humans by closing their eyes at sundown."

But sundown eventually did come to the Jokake Inn. Chicago hotelier Charles Alberding bought it in the 1950s, and it continued operating as a hotel until the late 1970s. Most of its buildings were demolished, but the bell tower building eventually became part of The Phoenician, which opened in 1988.

A 2019 restoration project, which included repairing adobe walls and replacing balcony handrails, should help the building endure as a symbol of Southwestern hospitality for decades to come.

## THIS MONTH IN HISTORY

■ On November 6, 1906, Arizona Territory residents defeated a measure for joint statehood with New Mexico Territory.

■ *The Arizona Republican* newspaper changed its name to *The Arizona Republic* on November 11, 1930.

■ On November 15, 1985, the Central Arizona Project delivered water from the Colorado River to Phoenix for the first time.

■ Walnut Canyon National Monument was established on November 30, 1915. Located 10 miles southeast of Flagstaff, the monument protects a beautiful sandstone canyon and Sinaguan cliff dwellings.

## 75 YEARS AGO IN ARIZONA HIGHWAYS



With Arizona nicknamed "the Great-Hot-and-Dry," it might have surprised some readers of our November 1946 issue to find deep sea fishing featured as a new industry. The story *Between the Desert and the Deep Blue Sea* described how Arizona benefited from this coastal industry thanks to its proximity to the Gulf of California.

# Mama Louisa's

Despite its red-checkerboard tablecloths and linguine specials, this legacy restaurant in Tucson offers a modern twist as well. It's a delicious combination of the old and the new.

NOAH AUSTIN

When the local Italian restaurant has been doing things the same way for more than half a century, change can be a challenge. Michael Elefante, the chef and owner of Mama Louisa's in Tucson, has been learning that since 2014, when he returned to the family business. "Everybody knows the restaurant as a red-checkerboard-tablecloth kind of place," he says. "The one time we tried using black tablecloths, I had a mutiny on my hands with the guests."

Thus, Elefante has walked a fine line between tradition and innovation — something he's happy to do. "In the process of modernizing and renovating a little bit, we're keeping in touch with our history and embracing it," he says.

The Cassidy family founded Mama Louisa's, named for a member of that

family, in 1956. Elefante's family of Brooklyn natives bought it in 1973, and Elefante himself grew up there, first bus-ing tables and later learning how to make the pasta and other specialties that had earned the place a devoted following. He left in 2010 and spent four years as a chef at The Ritz-Carlton, Dove Mountain, then came back to take over day-to-day operations from his mother.

Over the decades, Elefante says, the restaurant had strayed from its focus on homemade dishes. "I really wanted to get back to what an Italian restaurant should be known for," he says. "You don't get into the restaurant industry because you can take things out of a box and put them on a plate better than anybody." He stripped the menu down to the most popular items; now, almost everything — including up to 150 pounds of pasta a

day — is made from scratch, and many ingredients are sourced locally.

The longtime favorite, and the centerpiece of what's now the Heritage Menu, is Joe's Special: linguine with hot pepper seeds, melted cheese, garlic oil and tomato sauce that, like all the sauces, is aged for two days before it's served.

"I always say this is the house that Joe's Special built," Elefante says. The chicken Parmesan, which is pan-fried in clarified butter, is another highlight.

But the chef also wanted to employ what he'd learned at the Ritz-Carlton, so he created the Third Generation Menu, which features cioppino and a roasted bone marrow appetizer. And he's proud of the Calabrian gnocchi, a "love letter" to his wife's heritage in that part of Italy. It features a chili bacon jam, shaved Brussels sprouts, ricotta, mushrooms and hazelnut brittle, along with grilled chicken.

The combination has paid off, and Mama Louisa's now feels warmly familiar — down to the tablecloths — but also offers devotees a chance to try something new. Regardless, Elefante says, they go home satisfied: "If you leave an Italian restaurant hungry, there's a problem."



TUCSON Mama Louisa's, 2041 S. Craycroft Road, 520-790-4702, mamalouisas.com



## Arizona Sake

The epitome of oxymoron might be the pairing of Arizona and sake. Yet in Holbrook, of all places, a master brewer has created a junmai ginjo that ranks as one of the best sakes ever produced outside of Japan.

MATT JAFFE

Welcome to Holbrook, the sake capital of America! Sort of. Although this Historic Route 66 and railroad town has never been known as the Hokkaido of the high desert, master brewer Atsuo Sakurai's Arizona Sake has put Holbrook on the international sake map. In 2018, his junmai ginjo won a gold medal as the best sake produced outside of Japan at Tokyo's Sake Competition, considered the most prestigious event of its kind.

All of which raises a basic question: What is a world-class sake brewer doing in Holbrook, a town far better known for petrified wood than for fermented rice?

To find the answer, fix your GPS to Odate, Japan, 6,000 miles west of Holbrook. Sakurai (pictured), a Yokohama native, was working at a sake brewery in Odate when he met his future wife, Heather. Of Navajo descent, Heather grew up in Holbrook and was teaching English in Japan when, one day, she decided to tour the sake facility. And, in a meet-cute that crossed cultures and continents, Sakurai turned out to be her guide.

By the time Heather met Sakurai, he was already a sake industry veteran, with 10 years in the business. Back in college, where he studied agriculture, he became intrigued with the sake brewing process as he and his friends sat around the dorm, sipping this rice-based beverage and talking politics. After working his way up from an assistant position, he earned the coveted designation of first-grade mas-

ter sake brewer and eventually decided to start his own brewery. "I wanted to work and be more relaxed and free," he says. "It's very boring being in someone else's business, and I wanted to do what I wanted to do, not what someone in the company told me to do. Sometimes your boss is very crazy, right?"

No argument there.

But sake brewing licenses, Sakurai says, are hard to come by in Japan, so the couple moved to the United States, where Sakurai hoped to set up shop in Seattle or Portland. But they're expensive cities, and with no family ties in the Pacific Northwest, the couple settled in Holbrook in 2014. Sakurai worried the Arizona climate might be too hot and arid for brewing sake, but he discovered Holbrook actually offered a couple of big advantages. The city draws from the Coconino Aquifer, which is known for its pure, high-quality water — an essential ingredient in premium sake. And the dry desert air greatly reduces the chance of mold forming during fermentation.

So, Holbrook it would be. "This little town, it's super Southwest but finally needs sake," Sakurai says.

If your vision of a sake brewery consists of shoji screens, soft lighting and handcrafted cypress and pine woods, think again. After initially brewing in his garage, Sakurai now operates out of a spartan structure on a dusty lot along Navajo Boulevard. The building could charitably be described as minimalist —

to call it Zen would be a stretch. But with a Super 8 motel as its closest neighbor and Dollar General, Carl's Jr. and McDonald's just to the south, Arizona Sake stands as an outpost of the independent entrepreneurial spirit along a strip of chains and franchises. "Yes, those are all very big businesses," Sakurai says with a measure of solemnity.

I stop by Arizona Sake on a breezy December day. *Run Rudolph Run* and an assortment of other holiday tunes play on the radio as the fermenting rice fills the

space with a fruity aroma that Sakurai likens to a mix of apple, pear and blueberry. Sakurai has gone local, to the extent that a sake brewer in Holbrook can, and wears a baseball cap emblazoned with a Route 66 marker. And Heather's grandparents recently moved onto tribal land, giving Sakurai a chance to experience the more traditional Navajo way of life during visits.

A bit of Navajo culture has even found its way into his sake. One day, Sakurai's father-in-law suggested creating a sake with Navajo tea, which is brewed from

greenthread, a member of the aster family that's common in Arizona and blooms in summer. Clearly not a man averse to a bit of disruption, Sakurai says, "I thought, *That's a very interesting idea. OK, I'll try it.*" He put stems in the sake, then heated and brewed it to better integrate the tea's flavor. The sprigs remain in the bottle, adding undertones of grassiness to the sake. And in the process, Sakurai managed a

feat even more unlikely than his straight-outta-Holbrook sake: He has brewed a sake with Navajo terroir.

"Navajo tea is the people's tea," he says. "That plant really represents Arizona, because it grows in the Arizona soil with Arizona sunshine and Arizona rain. So, the sake has an Arizona flavor, I think. Very earthy. It brings about Arizona memories."



**HOLBROOK** Arizona Sake, 1639 Navajo Boulevard, 928-241-8594, arizonasake.com





## Q&A: Terry Etherton

JEFF KIDA, PHOTO EDITOR

After 33 years in downtown Tucson, one of the city's best-known galleries for photography and other art has a new home. Etherton Gallery moved this year into a gorgeous space in Tucson's Barrio Viejo neighborhood. I spoke with the gallery's founder, Terry Etherton, about the move, the gallery's history, and what keeps him going after four decades in the business.

**JK:** Were you interested in art from a young age?

**TE:** Not really. I didn't grow up in a family that paid a lot of attention to art. After I graduated from high school in 1969, I was drafted into the U.S. Army, and when I was stationed out in Kansas, there was a darkroom there. I bought a Yashica-Mat camera at the PX and became familiar with photography that way. After I left the Army, I went to Southern Illinois University and double-majored in photography and cinematography.

**JK:** From there, you headed to San Francisco. What drew you to the Bay Area?

**TE:** I spent part of my Army years in the Monterey area, and we'd hitchhike up to San Francisco if we

had spare time. I told myself I was going to live there someday. Once I moved there, I worked as a cinematographer for several years, shooting training and industrial films and some documentaries. It was a hard lifestyle: At times, I'd work every day for six months, then do nothing at all for three months. Eventually, I decided on a whim to move to Tucson, a place I'd visited between film projects.

**JK:** Where did you get the idea to open your own gallery?

**TE:** When I was getting my degrees, I figured I was going to be an artist. Then I found out I wasn't that good. But I always wanted to figure out how to make a living doing something I really liked. When I came to Tucson, the Center for Creative Photography had opened recently, and I realized something big was happening there. I also realized that there was no one in Arizona selling photographs, and I decided to just give it a shot and see what happened. People always ask me what my business plan was, and I still don't know what that means. I just did it by the seat of my pants. One day, I was downtown and saw a "For Rent" sign across the street. I called the owner, and the rent was \$235 a month. I opened my first gallery there in 1981.

**JK:** Did you have any idea what went into running a gallery?

**TE:** I knew enough from living in the Bay Area that I was familiar with some well-known photographers, and I also had spent a lot of time around galleries. I knew enough about hanging a show, framing and writing press releases. Initially, it was just me, and the rent wasn't much, so the stakes were very low. I knew a little about a lot of things, but I didn't know anything about running a business. As time went on, I had to figure it all out.

**JK:** What was the first show?

**TE:** The first was a Harold Jones show. He was the first director of the CCP, so it

was a good show to have. Harold knew everybody, so I met everybody quickly when they came to see his show. But the second show was a 20-year Danny Lyon retrospective, and that changed everything. I had happened to meet him in 1975, and to do a show with a major artist like him gave me instant credibility. I attribute a lot of my success to just making myself available and keeping my eyes and ears open, so that when something happens, I can take advantage of it.

**JK:** You stayed in that space until 1988, then moved to your next location, where you stayed for 33 years. What led you to leave that location?

**TE:** It was on the second floor, which wasn't a big issue for me when I was in my mid-30s. We got by for 33 years without an elevator, but in the past five years, the stairs became an issue for our older clients. I knew that eventually, the stairs would force me to retire or find another location. When the new space became available, it was like a dream. Bill Small, who owned the *Tucson Citizen*, was a serious painting collector who built a private museum here to show off his collection. I always felt privileged to be invited and thought it was an incredible space. The Rollings family owns the building now, and I have a great relationship with them, so when this opened up, I knew I couldn't pass up the opportunity. It's wheelchair accessible, and it has a loading dock and other things we didn't have before. Every room has a different feel, and I find that a lot more interesting.

**JK:** Has your approach to running Etherton Gallery changed over the years?

**TE:** For the first two years or so, it was strictly a photography gallery. Then, I started getting opportunities to show other work by local artists, and today, non-photographic art makes up 40 to

### PHOTO WORKSHOP



#### Organ Pipe Cactus National Monument

March 4-6, Ajo

Frequent *Arizona Highways* contributor Laurence Parent will show you intriguing locations to photograph organ pipe cactuses, other succulents and spring wildflowers at this biodiverse National Park Service site in Southern Arizona. Information: 888-790-7042 or [ahps.org](http://ahps.org)

50 percent of the gallery. But I've always tried to show work that pushes me and invites dialogue — and maybe even upsets some people. We can't only show stuff that matches your sofa. I've also always tried to behave like a major gallery does, but be unpretentious and approachable at the same time. We want to create a welcoming atmosphere and not have people feel pressured when they come in.

**JK:** It doesn't sound like you plan to slow down anytime soon.

**TE:** I almost feel like I did when I was 30. When you've been in the same place for 33 years, it becomes a routine. Coming to this new space has forced me to think about things in a different way, so there are new challenges. I have so much excitement about the future. I'm 70 years old, and I signed a five-year lease here. This is exactly where I want to be.

• Etherton Gallery is now located at 340 S. Convent Avenue in Tucson. For more information, call 520-624-7370 or visit [ethertongallery.com](http://ethertongallery.com).

If you have a question about photography, send us an email ([photography@arizonahighways.com](mailto:photography@arizonahighways.com)) and we'll try to answer it in a future issue.



## Orchard Canyon on Oak Creek

With the exception of El Tovar, Phantom Ranch and Grand Canyon Lodge, there aren't many places in Arizona with a better setting than this rustic resort in the heart of Oak Creek Canyon.

NOAH AUSTIN

A stroll through Orchard Canyon on Oak Creek, hidden from view along State Route 89A, is more like a walk through history. The lodge's kitchen is housed in the original home-stead, which dates to the early 1900s. Nearby are the original cabins, which the Todd family relocated here around the 1930s. And some of the 350 apple trees in the orchards are more than a century old — and still bearing fruit.

The Garland family bought Todd's Lodge in the 1970s and rechristened it Garland's Oak Creek Lodge, and for four decades, its idyllic setting and incredible food made it a premier destination in Red Rock Country. The Garlands sold the property to a Scottsdale-based group in 2014, but other than the name, not much is different. "They've really hon-

ored the historical nature of the place and the agricultural aspect of it," says Rob Lautze, who's been at the lodge for more than 30 years. "They vowed not to change anything, and they've held to their promises."

Orchard Canyon now boasts 17 guest cabins; the newest, Cabin Blackberry, formerly was employee housing but now offers a king bed and an incredible back-porch view of Oak Creek. Cabins Mary and Amanda, named for Mary Garland and longtime Garland's chef Amanda Stine, are nestled at the far end of the upper orchard and have space for four guests, along with creek and red-rock views. Most of the cabins have air conditioning and fireplaces, and all of them are surrounded by Oak Creek Canyon's vibrant oaks and maples.

And by the fruit trees, of course. "The canyon is just an ideal microclimate for growing tree fruit," Lautze says. In addition to more than a dozen varieties of apples, the orchards are home to peach, apricot, plum and cherry trees. In the fall, the lodge produces about 150 gallons of apple cider per week. That process always attracts curious guests — and the cider always sells out.

Produce from the orchards also makes its way into the lodge's breakfasts and dinners, which often include locally sourced ingredients and fresh-laid eggs from the chicken coop. While both meals typically are served in the dining room, the pandemic led to meals being delivered to guests' cabins and enjoyed there or elsewhere on the property.

Some Orchard Canyon guests have been visiting for years, but others are learning there's plenty to love about a place that most passing motorists don't even know is there. "It's just great when people do discover it," Lautze says. "We've had a lot more first-timers since the new owners took over, and they're so excited to find this place."



**OAK CREEK CANYON** Orchard Canyon on Oak Creek, 8067 N. State Route 89A, 928-239-3257, enjoyorchardcanyon.com

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Under the Indian Arts and Crafts Act, it is unlawful to offer or display for sale, or sell, any art or craft product in a manner that falsely suggests it is Indian produced, an Indian product, or the product of a particular Indian or Indian Tribe or Indian arts and crafts organization.

For a free brochure on the Indian Arts and Crafts Act, including how to file a complaint, please contact the Indian Arts and Crafts Board.

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