



SUCCEED
In Tempe, Arizona

COMMUNITY DEVELOPMENTS

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2008

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aloft

The City of Tempe will celebrate the 'closing in' of Arizona's first aloft hotel with Triyar, Starwood Hotels and Warburg Pincus Real Estate. The Greater Phoenix Metropolitan Area will be seeing four of the hotels opening this year. Tempe's will open first, in February, two months ahead of schedule. aloft is a vision of Starwood's luxury boutique brand, W hotels. The 136-room hotel is designed to deliver an urban-influenced, modern and vibrant experience at an affordable price geared toward both business and leisure travelers. The invitation-only event will be hosted on Aug. 28 and will include tours of the construction site. www.starwoodhotels.com/aloft-hotels



WHAT A BUTTE!

Last Thursday, August 14, City Council approved listing Tempe [Hayden] Butte in the *Tempe Historic Property Register* [Property #34]. The Butte's period of significance dates back to Hohokam Classic Period [1150-1450 A.D.]. Today, the Butte has cultural and historic significance to three communities: the people of Tempe, Arizona State University and the Salt River Pima-Maricopa Indian Community. People have lived at its base for nearly 2,000 years and all of them have considered it to be a very special place. Indeed, it is rare to find a place with such long-established and continuing cultural meanings, associations and identity. Congratulations to one of Tempe's most celebrated icons for historic designation and listing in the *Tempe Historic Property Register*! [photo c.1950] [www.tempe.gov/HISTORICPRES/Tempe\[Hayden\]Butte.htm](http://www.tempe.gov/HISTORICPRES/Tempe[Hayden]Butte.htm)



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AWARD WINNING TEMPE HONEY

Rich Mason, Director & Deputy Chief Security Officer, of Tempe's Honeywell International location has been nominated as *Security Executive of the Year* by Executive Alliance. The awards recognize excellence in the field of information security, risk management, data asset protection, regulatory compliance, privacy and network security. The nominees, finalists, and winners will be celebrated at the spectacular ISE West Awards Gala held on the evening of Thursday, September 18, 2008 at The Palace Hotel in San Francisco, CA. In addition to the awards, the nominees and executives participate in the 2-day Executive Alliance Leadership Summit, which fosters interaction and peer-to-peer information exchange for industry members to establish new and develop existing relationships. Key industry leaders will facilitate roundtable discussions and provide their insight to security issues facing the information security industry. These awards are recognized by Morgan Keegan as the largest most widely recognized awards program for IT security executives.

Honeywell



WELCOME BACK!

Arizona State University classes begin next week. In celebration of the students, Mill Avenue is alive with jugglers, henna artists, face painters and musicians. There may even be a mime or two. "We want students to feel that this is their downtown and their home away from home," said Pam Goronkin, Executive Director of the Downtown Tempe Community. The free entertainment runs through the end of August.

www.millavenue.com

Mill Avenue
District



“ I'm a workhorse, not a showhorse. ”

— CARL THUMBELL HAYDEN

A Democrat, he currently holds the record for longest service in the United States Congress, he represented Arizona continuously from February 19, 1912 to January 3, 1969.



SCHOOL OF ROCK

Legendary guitarist Uli Jon Roth of the hit '80s band, the SCORPIONS will bring his Sky Academy seminar to Tempe on Sept. 29. The five-hour seminar will teach people who love to rock out on the guitar how to play like a superstar. The school of rock happens at the Clubhouse, 1320 E. Broadway Road, in Tempe. The seminar concludes with a concert by Roth and the students.
www.sky-academy.net



ARIZONA ROSE RECIPES DISCOVERED

From the start of operations in 1874, the Hayden Flour Mill became one of the most widely known institutions in the Arizona Territory. In early territorial days the product of this mill was carried in freight wagons and by pack-trains to most of the mining camps and military posts in the Territory and its output was estimated in millions of dollars. Army and government contracts running into hundreds of thousands of dollars were filled from this mill and Hayden Flour was known in every town and mining camp in Arizona. The Salt River Pima Indians grew wheat which they brought to the mill by horseback, and Hayden established trading posts on the Gila River Indian Reservation to supply the mill. Hayden Mill flour sacks were an important source of children's clothing for many pioneer families. Recently, CD-staffer Benicia Benson ran across her Grandmother's old recipes [below] while cleaning an old recipe box. Originally belonging to Carmen Solis [a native Tempean born in 1914], these rare recipe cards used to be neatly folded and provided in the flour bags for consumers, offering suggestions for delicious flour-based treats including Dumplings, 'Golden Glow Cakes', Pocketbook Rolls, and Old Fashioned Sugar Cookies. Happy baking!



ARIZONA ROSE

ALL-PURPOSE
Self-Rising Flour

★ ★ ★

RECIPES

★ ★ ★

BISCUITS

- Yield: 8-12
Preheat oven: 475°
- 2 cups Arizona Rose self-rising flour
 - 3 tablespoons shortening
 - Approximately ¾ cup milk
1. Cut or rub shortening into self-rising flour.
 2. Add milk, stir until dough follows spoon (or fork) around bowl.
 3. Knead dough gently 2 to 3 times.
 4. Roll about ½ inch thick. Cut with 2 to 2½ inch cutter.
 5. Place in a pan and bake about 10 minutes, or until golden brown.

PANCAKES

- Preheat griddle: Moderate temp.
- ¼ cups Arizona Rose self-rising flour
 - 2 tablespoons sugar
 - 1 egg
 - 1 cup sweet milk
 - 1 tablespoon melted shortening
1. Sift flour and sugar together.
 2. Combine egg, milk and shortening.
 3. Add liquids to the dry ingredients mixing until combined. (Batter need not be smooth; over-beating toughens.)
 4. Drop from spoon or pour onto griddle.

DUMPLINGS

- 2 cups Arizona Rose self-rising flour
 - ½ to ¾ cup milk
 - 3 tablespoons melted shortening
 - 1 egg
- Beat egg until smooth; add milk and melted shortening. Mix thoroughly. Drop this into the self-rising flour and mix to a very soft dough. Drop by spoonfuls onto boiling broth or slightly thickened stew. Cover tightly and cook 10 to 14 minutes depending on size of dumplings.

WAFFLES

- Yield: 6 Waffles.
Preheat waffle iron: Moderate temp.
- 2 eggs, separated
 - 1½ cups Arizona Rose self-rising flour
 - 1 tablespoon sugar
 - ¼ cup melted shortening
 - 1½ cups milk
1. Sift together self-rising flour and sugar.
 2. Beat egg whites until stiff but not dry.
 3. Beat egg yolks, add milk and shortening. Mix well.
 4. Add liquid to dry ingredients. Mix until smooth.
 5. Fold beaten egg white into batter.
 6. Cook on moderately hot waffle iron.



HAYDEN Flour Mills
BUREAU, ARIZONA
The Product Since 1874

GOLDEN GLOW CAKES

- Preheat oven: 375°
- Grease and flour, lightly, two 8-inch cake tins.
- ½ cup shortening
 - 1¼ cups sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - 2½ cups sifted Arizona Rose self-rising flour
 - 1 cup milk
1. Cream shortening and sugar until blended.
 2. Add eggs and cream thoroughly.
 3. Add vanilla.
 4. Add alternately, self-rising flour in three portions, and milk in two portions.
 5. Pour into cake pans.
 6. Bake 25 to 30 minutes.
 7. Allow to cool 10 minutes before removing from pans.

MUFFINS

- Yield: 8-10 medium-size muffins
Preheat oven: 425°
- Grease muffin tins
- 2 cups sifted Arizona Rose self-rising flour
 - 3 tablespoons sugar
 - 1 egg
 - ¾ cup milk
 - 3 tablespoons melted shortening
1. Sift self-rising flour and sugar together.
 2. Beat egg, add milk and melted shortening.
 3. Add liquid to dry ingredients. Mix only until moistened; batter will be lumpy.
 4. Fill muffin tins ¾ to ⅞ full.
 5. Bake 15 to 20 minutes.

YEAST BREAD

- Preheat oven: 375°
Grease - 1 loaf pan (8¼ x 4½ x 2½ or 9 x 5 x 3)
- 1 cup warm water (not hot - 110-115°)
 - 2 cakes of yeast (½-oz. each)
 - 2 tablespoons sugar
 - 3 cups sifted Arizona Rose self-rising flour
 - 2 tablespoons soft shortening
1. In mixing bowl, dissolve yeast in water.
 2. Add shortening, sugar and 1½ cups flour. Mix thoroughly.
 3. Add 1¼ cups flour and blend until smooth.
 4. Turn dough onto board and knead remaining ¼ cup flour into dough, approximately 2 minutes. Dough should be smooth.
 5. Place dough in bowl and cover with cloth. Let rise in a warm place (85°) for about 30 minutes.
 6. Knead dough about 2 minutes and spread evenly into greased loaf pan. Smooth top and pat into shape.
 7. Let rise again (85°) until dough reaches ¾" from top of 8¼" loaf pan or 1" from top of 9" pan—about ¾ to 1 hour.
 8. Bake 45 to 50 minutes until brown.
 9. Remove from pan, place on cooling rack. Brush top with melted butter.
 10. Cool before cutting (but not in direct draft).

DOUGHNUTS

- Yield: 1 dozen
Preheat deep fat: 370-380° F.
- 2 eggs, well beaten
 - 1 cup sugar
 - 2 tablespoons soft shortening
 - ¾ cup milk
 - 1 teaspoon lemon juice
 - 1 teaspoon vanilla
 - ¾ cup sifted Arizona Rose self-rising flour
 - ¼ teaspoon nutmeg
 - ½ teaspoon cinnamon
1. Beat sugar and shortening into eggs.
 2. Stir in milk, lemon juice and vanilla.
 3. Sift dry ingredients together and add to the egg mixture. Beat until smooth.
 4. Scrape dough from sides of bowl and let rest for 20 minutes.
 5. Beat dough about 20 strokes and turn onto a generously floured cloth-covered board.
 6. Toss dough lightly to coat with flour. Dough will be soft.
 7. Roll gently ½ inch thick with floured rolling pin.
 8. Cut with floured 2½ inch doughnut cutter. Lift with wide spatula and slide into hot fat.
 9. Fry doughnuts until golden brown.
 10. Drain on absorbent paper. Serve plain, sugared, or glazed.

QUICK COFFEE CAKE

- Preheat oven: 400°
Grease 9" x 8" cake pan. Prepare topping first.
- 1½ cups Arizona Rose self-rising flour
 - ¼ teaspoon cinnamon
 - 3 tablespoons shortening
 - 1 egg
 - ½ cup sugar
 - ½ cup milk
1. Mix flour and cinnamon and cut in shortening.
 2. Beat together egg, sugar, and milk. Add to flour mixture.
 3. Stir until smooth, then beat for ½ minute.
 4. Spread in pan.
 5. Sprinkle topping over batter.
 6. Bake about 20 minutes.

COFFEE CAKE TOPPING

- Blend together: Add chopped nuts if desired.
- 1 tablespoon Arizona Rose self-rising flour
 - ¼ teaspoon cinnamon
 - 1 tablespoon shortening
 - 2 tablespoons sugar
 - ¼ cup brown sugar

OLD FASHIONED SUGAR COOKIES

- Yield: 3-4 dozen
Preheat oven: 350°
- ½ cup butter
 - 1 cup sugar
 - 1 egg
 - 1½ cups Arizona Rose self-rising flour (sifted)
 - ¼ cup milk
 - ½ teaspoon vanilla
1. Cream butter and sugar thoroughly.
 2. Add egg and beat well.
 3. Add self-rising flour alternately with milk and vanilla, mixing thoroughly after each addition.
 4. Refrigerate dough for at least an hour.
 5. Roll out the dough on a lightly floured surface to ¼" thickness. Cut with a floured cookie cutter. Sprinkle with sugar if desired.
 6. Bake on slightly greased baking sheets for 10-15 minutes.

CORN FRITTERS

- 1 cup Arizona Rose self-rising flour
 - 1½ cups drained whole-kernel corn
 - 2 well-beaten eggs
 - ¼ cup milk
 - 2 tablespoons melted fat or oil
- Mix eggs and milk and add to the self-rising flour, blend until smooth. Stir in corn and fat. Drop by spoonfuls into hot fat, 375° F., and cook to desired degree of brownness. Drain on absorbent paper. Yield: 15 to 16 fritters of average size.

