

SUN CITY, ARIZONAFountainbell Restaurant

Location: 10240 W. Bell Road  
Acreage: 4.47 acres  
Description: Single-story restaurant  
History: Restaurant opened for business in February, 1974.

Zoning, Evaluation, Current Status, and Future Plans: Commercial 2 (C-2). Medium restrictive value. Obtained for general commercial uses. The Maricopa County Fair Market Value, Assessed Valuation, and Taxes for the year indicated are as follows:

	<u>FMV</u>	<u>Assessed</u>	<u>Taxes</u>
1975	\$195,106	\$52,680	\$3,932

Principals: Del E. Webb Development Co. - Owner and Operator

Date Acquired: February, 1974

Purchase Price: \$1,401,257

<u>Book Value:</u>	Land Costs	\$ 5,109
	Land Improvements	135,655
	Buildings and Structures	1,000,077
	Equipment	260,416
		<u>1,401,257</u>
	Less Depreciation	150,323
	Net Book Value	<u>\$ 1,250,934</u>

<u>Insurance:</u>	Policy #MXP-2885777	Building	\$1,182,000
		Content	296,000

Financing or Long-Term Debt: Used as collateral under revolving credit agreement.

Real Estate Taxes: See above.

SUN CITY, ARIZONASuntowner RestaurantLocation: 10801 West Grand AvenueAcreage: 2.30 acresDescription: Single-story restaurantHistory: Opened in January, 1972.

Zoning, Evaluation, Current Status and Future Plans: Commercial 2 (C-2). Medium restrictive value. Obtained for general commercial uses. The Maricopa County Fair Market Value, Assessed Valuation, and Taxes for the years indicated are as follows:

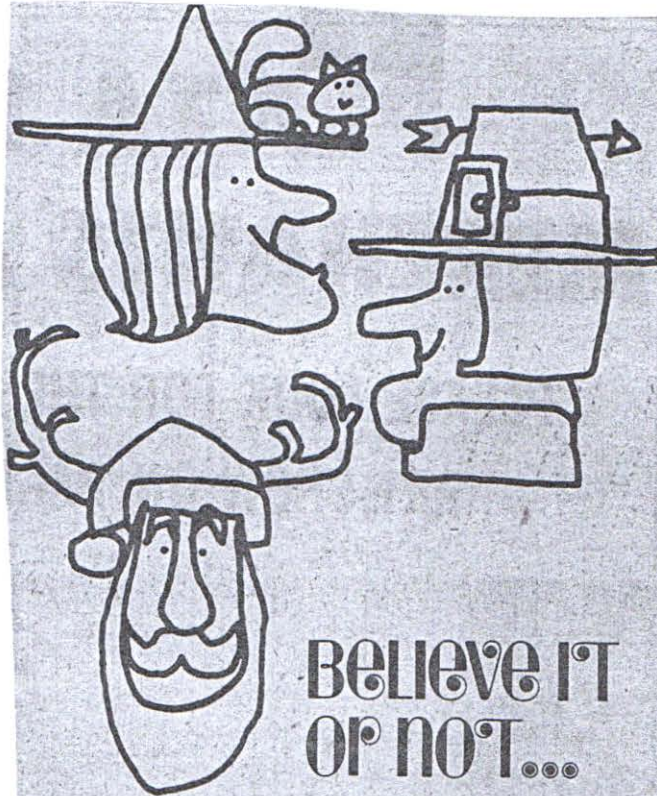
	<u>FMV</u>	<u>Assessed</u>	<u>Taxes</u>
1972	\$ 228,436	\$ 51,105	\$ 3,798
1973	310,017	77,505	4,774
1974	304,610	82,244	6,604
1975	303,789	82,023	5,722

Principals: Del E. Webb Development Co. - Owner and OperatorDate Acquired: January, 1971Purchase Price: \$484,826 (original cost)

<u>Book Value:</u>	Land	\$ 3,466
	Land Improvements	26,357
	Buildings and Structures	305,577
	Equipment	<u>156,883</u>
		492,283
	Less Depreciation	<u>105,056</u>
	Net Book Value	<u>\$ 387,227</u>

<u>Insurance:</u>	Policy #MXP-2885777	Building	\$584,000
		Contents	108,000

Financing or Long-Term Debt: Used as collateral under revolving credit agreement.Real Estate Taxes: See above.



**BELIEVE IT  
OR NOT...**

**HALLOWEEN,  
THANKSGIVING  
and  
CHRISTMAS  
are coming soon.**

*The holiday season means parties. Parties mean fun, chances to renew new and old acquaintances.*

*And parties are most fun when someone else does all the work, leaving host and guests free to enjoy the party.*

*That's where the delightful new Suntowner Restaurant comes in. Our spacious and festive banquet room can accommodate 10 to 150 guests. We can cater to your menu. And the room may be decorated to suit the occasion.*

*And our artistic tapster can titillate your palate with your favorite cocktail.*

*Reserve your holiday season party date at the Suntowner Restaurant now and avoid disappointment. This year, you enjoy the party and let us do the work.*

*For reservation call Mr. Dick Allmandinger, manager, or Mr. Dick Robinson, ass't manager.*

Telephone:

**977-4251**

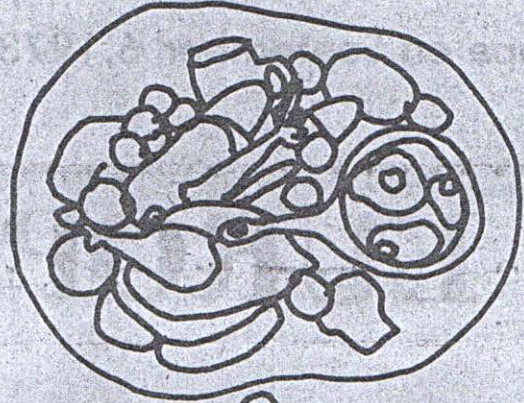
Open 6 a.m. to 10 p.m.

**SUNTOWNER**

108th Avenue & Grand Avenue

Owned by Del. E. Webb Development Co.,  
A SUBSIDIARY OF  
DEL. E. WEBB CORPORATION

9/20/72



DO YOU LIKE TO  
LAZE AROUND  
ON SUNDAY  
MORNING?



THEN HAVE SOMEONE  
SERVE YOU AN  
OLD-FASHIONED  
FARM-HAND  
BREAKFAST BANQUET?

Well, you can have your druthers at the Sunowner Coffee Shop's New Sunday Brunch. The buffet table will be loaded to overflowing with: fried chicken, bacon, sausage, baked ham, scrambled eggs, a vegetable, jello salad, cottage cheese, fruit salad, apple sauce, relish tray, hot rolls and strawberry shortcake. And for drinks: coffee, tea, milk, Sanka.

How much? Only \$2.50, and that includes tax & tip.

When? 11:00 a.m. until 2:00 p.m. each Sunday.

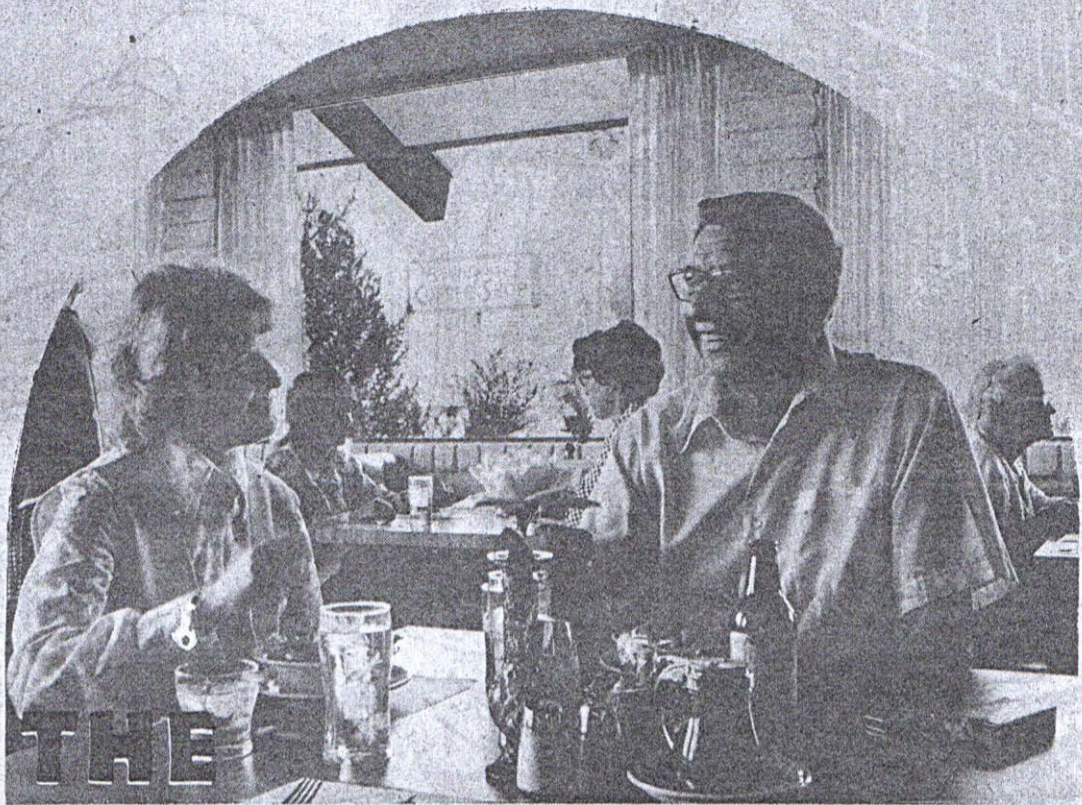
Sunday Brunch will be served in the Marinette Room. All seating will be at our family-sized tables for eight. Singles, couples and triples are welcome.

Treat yourself to this old-fashioned farm-hand breakfast next Sunday. We guarantee that you won't want to eat again until tea time.

P.S. Reservations are not necessary.

**SUNTOWNER**

108th Avenue & Grand Avenue



# THE SUNTOWNER

**When you're in a casual mood  
there's no better place to eat.**

Whether it's for breakfast, luncheon, cocktails and dinner, or just a snack, you can "come as you are" and feel perfectly at home, anytime.

"ALL YOU CAN EAT" features: Spaghetti every Monday evening, Fried Chicken every Wednesday evening, A Fish Fry every Friday evening, and Our famous Buffet—Brunch served in the beautiful Marinette Room every Sunday from 11 AM until 2 PM.

The Marinette Room is also available for private parties and banquets. It seats up to 175 people comfortably.

**AMPLE PARKING ALWAYS** because we have a separate parking lot for Marinette Room parties.

Banquet arrangements may be made by calling our Manager, Dick Robinson, or Frank Foskett, his assistant, at 977-4251.

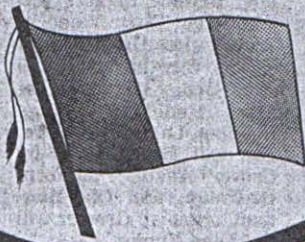
We're open every day from 6 AM 'til 10 PM. Cocktails served from 11 AM Monday thru Saturday and from noon on Sundays.

**SUNTOWNER  
COFFEE SHOP**

GRAND AVENUE AT 108TH AVENUE, SUN CITY, ARIZONA

**What's  
So Special  
About Monday Night  
At the Fountainbell?**

**IT'S ITALIAN NIGHT...  
COME AND DINE BY CANDLELIGHT.**



All Entrees Include  
ANTIPASTO SERVED WITH GARLIC TOAST

\*\*\*\*\*

Your Choice of One:

ITALIAN MINESTRONE  
CHICKEN BOUILLON WITH RICE  
TOSSED GARDEN SALAD

with

ITALIAN OR YOUR CHOICE OF DRESSING

\*\*\*\*\*

SPAGHETTI BOLOGNESE  
(SPAGHETTI WITH A COARSE ITALIAN MEATSAUCE  
FLAVORED WITH TOMATOES AND MUSHROOMS)

\*\*\*\*\*

BAKED LASAGNE

\*\*\*\*\*

OSSO BUCO CREAMOLATA, RISOTTO  
(BRAISED VEAL SHANK IN WINE SAUCE,  
SERVED WITH A REAL ITALIAN RISOTTO)

\*\*\*\*\*

ALL ENTREES SERVED WITH ZUCHINNI MILANESE  
AND A COMPLIMENTARY GLASS OF CHIANTI WINE

\*\*\*\*\*

May We Also Suggest  
Dessert

PARFAIT TUTTI FRUITTI  
COFFEE • CAPUCHINO  
GALIANO

\*\*\*\*\*

In addition to the new Monday Italian Night... we also invite you to sample our delectable Tuesday Night Chicken Fry and Friday Night Fish Fry... all you can eat and absolutely delicious.

DON'T FORGET... Sunday Brunch—Fountainbell is a great place to meet your friends for a fabulous breakfast/lunch—served every Sunday from 11:00 a.m. to 2:00 p.m.

JUST A REMINDER... The Fountainbell also has complete banquet facilities for small and large get-togethers (up to 200 guests), for information call 974-2569.

**FOUNTAINBELL**

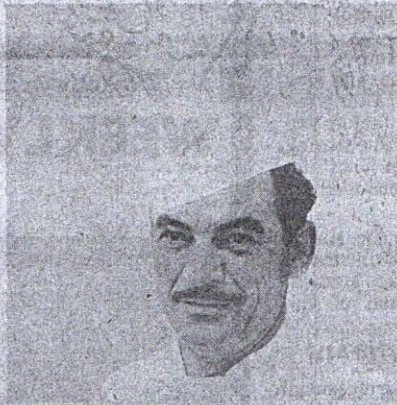
BELL ROAD AT 105th AVENUE

# GREENBRIER CAFETERIA

We pledge to serve you better food  
than any other cafeteria in the Valley!



Bill Curtis, Manager



Francois Rogalle, Chef

**IT'S HARD TO BEAT OUR MENU AND OUR PRICES ANYWHERE...**

#### SUMMER LUNCHEON TASTE-TEMPTERS:

For your summer luncheon pleasure, refreshing combination salad plates and a selection of delectable sandwiches (both hot and cold).

#### ENTREE OF THE DAY:

- MONDAY . . . . . Pot Roast of Beef  
with potato pancakes
- TUESDAY . . . . . Baked Swiss Steak
- WEDNESDAY . . . . . Stewed Chicken and  
Dumplings
- THURSDAY . . . . . Corned Beef and Cabbage
- FRIDAY . . . . . Club Steak with tossed salad  
and french fried onion rings—or—  
Alaska Salmon Steak, saute belle muniere
- SATURDAY . . . . . Roast Baron of Beef
- SUNDAY . . . . . Prime Rib of Beef

#### EVERY DAY:

Your choice of 5 delicious entrees • A tempting variety of salads and vegetables • Rolls and desserts from our own ovens

COCKTAILS served in our intimate lounge • Selected wines and beers served at your dining table

BANQUET FACILITIES to serve large and small parties. To discuss banquet arrangements with our Manager, Bill Curtis, please call 974-7436

# GREENBRIER CAFETERIA

OPEN FROM 11 AM TO 9 PM EVERYDAY

On 103rd Avenue in Greenway Terrace

**NOW AT THE**  
**GREENBRIER**  
**CAFETERIA**

**Wagner of the Lakes Club**  
**Rogalle of the Riviera...**



**A BLUE RIBBON TEAM**

Herbert Wagner, Manager, formerly Executive Chef at the Lakes Club, and Francois Rogalle, Chef from Las Vegas where he delighted the most discriminating diners at the Riviera, Circus-Circus, and the Sands.

**DISTINCTIVE DINING AT CAFETERIA PRICES**

**SUMMER LUNCHEON TASTE-TEMPTERS:**

For your summer luncheon pleasure, refreshing combination salad plates and a selection of delectable sandwiches (both hot and cold).

**ENTREE OF THE DAY:**

- MONDAY** . . . . . Pot Roast of Beef  
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- WEDNESDAY** . . . . Stewed Chicken and  
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- THURSDAY** . . . . . Corned Beef and Cabbage
- FRIDAY** . . . . . Club Steak with tossed salad  
and french fried onion rings—**or—**  
Alaska Salmon Steak, saute belle maniere
- SATURDAY** . . . . . Roast Baron of Beef
- SUNDAY** . . . . . Prime Rib of Beef

**EVERY DAY:**

Your choice of 5 delicious entrees • A tempting variety of salads and vegetables • Rolls and desserts from our own ovens

**COCKTAILS** served in our intimate lounge • Selected wines and beers served at your dining table

**BANQUET FACILITIES** to serve large and small parties. To discuss banquet arrangements with our Manager, Mr. Wagner, please call 974-7436

**GREENBRIER**  
**CAFETERIA**  
 OPEN FROM 11 AM TO 9 PM EVERYDAY  
 On 103rd Avenue in Greenway Terrace





IN LA RONDE CENTRE  
1436 Del Webb Blvd.  
Sun City, Arizona

## ***Fresh Seafood Daily***

*11 a.m. to 10 p.m.*

### ***Gourmet Sunday Brunch***

Featuring  
Fresh Sausage  
Baked Ham  
Fried Chicken  
Filet of Sole  
Fresh-baked Boston Scrod in  
Butter Sauce

Also Fresh Salads  
Sea-Fare Shrimp Salad  
Old Fashioned Chicken Salad  
Baked Specialties  
And many other selections

Price \$3.50

11 a.m. - 2:30 p.m.

### ***Friday Night Fish Fry***

**\$2.95**

**All you can eat**

**4:30 p.m. - 10 p.m.**

### ***Happy Hours***

*3-6 daily*

*All well drinks 49¢*

*from our  
bottomless well  
in our lounge*





**DROP BY FOR  
A SPOT OF CHEER & STAY FOR DINNER**

An invitation from Sun City's four hospitality centers

**Kings Inn** Coffee House • Dining Room • Cocktail Lounge •  
6 a.m. to 10 p.m. • Grand Avenue at 107th Avenue

Arizona hospitality & fine foods in a setting reminiscent of an English Country Inn. Serving Sun City for 16 years.

**SUNTOWNER** Coffee Shop • Cocktails • 6 a.m. to 10 p.m.  
Grand Avenue at 108th Ave.

Come as you are, we'll prepare your favorites...even if you like steak at 6 a.m. ...or scrambled eggs and a martini for dinner.

**FOUNTAINBELL** Dining Room • Cocktail Lounge •  
6 a.m. to 10 p.m. • Bell Rd. at Boswell Blvd.

The new meeting place for diners who appreciate fine food, excellent service and beautiful surroundings.

**GREENBRIER** Cafeteria • Cocktail Lounge • 11 a.m. to 8:30 p.m.  
103rd Avenue at Greenway Terrace

A beautiful cafeteria where you can enjoy your favorite cocktail then dine at "eat-at-home" prices. A winning combination.

NOTE: All four restaurants were subsidized by  
Del E. Webb Development Compaby

# Fast food filling bill in Sun City

By JOANN BRAAM  
Arizona Republic Staff

SUN CITY — Fast food may not be king in this retirement community, but many retirees are filling their stomachs with Arby's roast-beef sandwiches, Big Macs and the Colonel's chicken — and smiling.

"We're not gung ho on fast food," said Evelyn Coberty, who was eating lunch recently with her husband, Owen, at Arby's Roast Beef, 17032 N. 99th Ave. "But we like it. The service is good. They're clean and not too crowded."

Coberty said she's happy the fast-food industry discovered Sun City, a community of 45,000 people who grew up when fast food didn't exist.

"I think a lot of people are learning to enjoy the food," she said.

Myron Janssen, a retired Iowa farmer, who was finishing his breakfast at a window table in McDonald's, just west of Arby's on Bell Road, said he prefers home-cooked meals.

But McDonald's breakfasts "will pass with me." "I paid \$2.99 for scrambled eggs, sausage, coffee and muffin," he said. "That's cheap."

Fast-food restaurants are quickly dotting the landscape in Sun City. Since January, Arby's and McDonald's opened restaurants here. Kentucky Fried Chicken opened two outlets, one at 10101 Grand Ave. in 1972, and the other, at 9510 W. Bell Road, in 1983.

All three franchises say business is good, despite predictions by some in the area that the retirement community would not support fast-food restaurants.

"Sales are good," said Michele Lowe, manager of Arby's, which offers a 10 percent discount for seniors. "I thought summer was going to drop out lower than what it has. We serve about 450 to 500 people a day. About 70 percent are older people."

Lowe said many of the senior citizens are regulars.

"Shoot, we see some of them in here three or four times a week, which is higher than at our other places," she said. "We know a lot by name."

There are also newcomers among the older crowd.

"A lot of time they say, 'This is my first time in a fast-food restaurant or this is my first time in Arby's,'" Lowe said.

As a result, Arby's employees undergo special training so they "will be more patient" with the customers unfamiliar with the operation.

Lowe said the older customers also tend to be more particular, preferring more nutritional food items over fatty foods. The salad bar, the fish sandwich and the turkey sandwich are all popular.

"They like lettuce and tomato on their sandwiches, and we don't serve half the french fries or potato cakes we serve at other Arby's," she said. "They stay away from greasy food."

At the two Kentucky Fried Chicken restaurants, however, the older people don't seem to be staying



Doyle Sanders/Republic

Many fast-food restaurants in Sun City offer discounts to entice senior citizens to the fare.

away from fried food, which is high in fat.

"They eat it just like everybody else," said assistant manager Kevin Stahl, adding that like most Kentucky Fried Chicken customers, the older people prefer the "Original Recipe" chicken.

Kentucky Fried Chicken manager Dick Anderson said the white meat is a high-selling item for the older crowd.

"They eat it more than anyone else," he said.

Anderson said many older people have high expectations and generally are harder to please, but added, "I think their requests are reasonable."

"They expect more for their money. They want the parking lot clean and their food perfect. Sometimes, they point to a specific food item and say, 'I want that one.' There would be 20 biscuits, and they'll say, 'I want that one.'"

Like Arby's, Kentucky Fried Chicken gives a 10 percent discount on menu items to seniors.

McDonald's store owner Don Mellon said the older people "eat everything . . . (but) if there's any item we sell more than any other store, it's probably ice cream."

"They (the older people in Sun City) have a lot of good ideas and suggestions for us," Mellon said, adding that the business designated a bicycle parking area at the suggestion of an older customer.

A special feature of the Sun City McDonald's is its work force, which, Mellon said, includes 10 Sun City residents.

Clifford Scott, 65, is one of the older employees. He was making the rounds inside the restaurant, pouring coffee and cleaning tables.

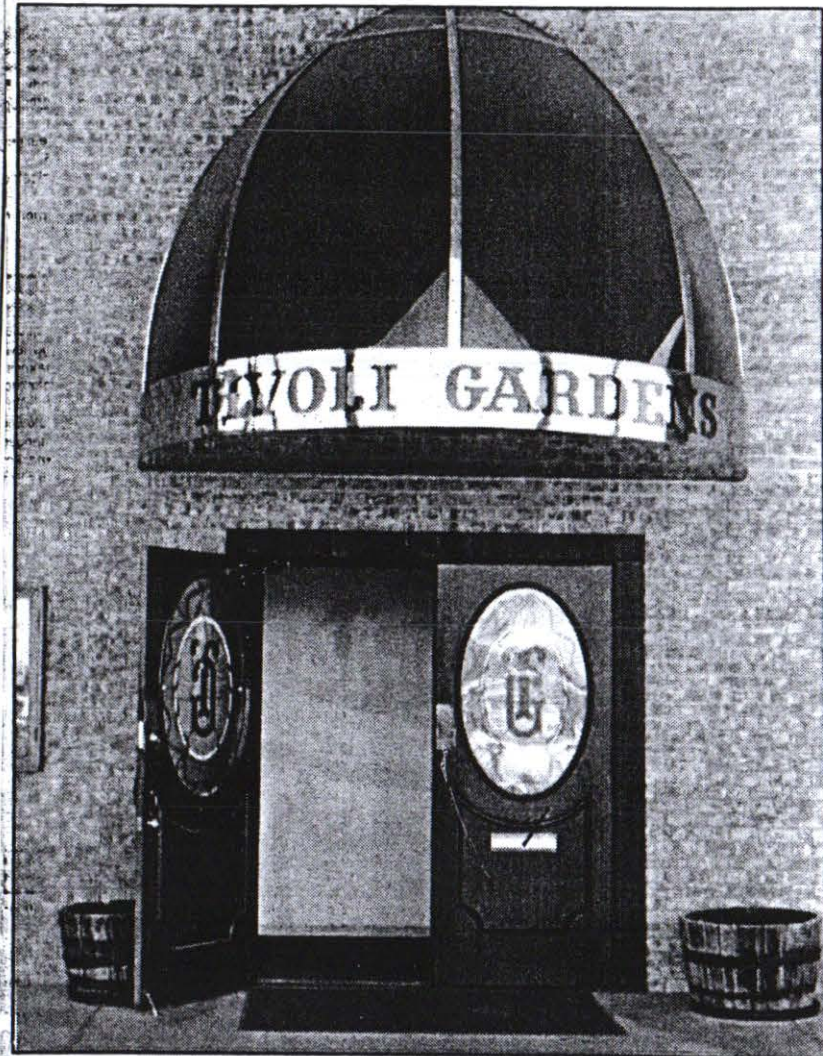
"I love it," he said, smiling. "I love people."

Scott, who was dressed in a blue-and-white McDonald's shirt, blue McDonald's slacks and brown McDonald's loafers, got the four-day-a-week job after replying to an ad placed by McDonald's in a local newspaper.

"I was sick and tired of playing golf," he said. "I decided to get back in the mainstream again."

Scott said he meets many Sun City residents who have never been to a fast-food restaurant before.

"They're pleasantly surprised," he said.



Daily News-Sun photo

**NEW MANAGEMENT** — LaRonde Centre restaurant will become a full-service operation.

# Tivoli Gardens will reopen

By **MIKE GARRETT**  
Daily News-Sun staff

**SUN CITY** — One of Sun City's most recognizable restaurant names is being resurrected by a longtime area restaurateur.

Tivoli Gardens, vacant at its LaRonde Centre site (14650 N. Del Webb Blvd.) for nearly two years, will reopen about Oct. 7 under new ownership and management.

Lou Costarella is leaving his job as cook and manager of the food service at Westbrook Village's Country Club Restaurant to cook and manage Lou's Tivoli Gardens.

Westbrook Village in turn will close its restaurant for remodeling after Costarella leaves Sunday and will reopen Oct. 4 under the direction of veteran Phoenix food service manager Robbie Roberson.

Costarella said he and his wife decided to make the move after checking out several Sun City area restaurant opportunities, including the vacant Melody Lane Restaurant in Grand Center. His lease at Westbrook Village was also due to expire within a year.

Costarella is making several changes in the concept and decor of Tivoli Gardens, turning it into a full-service operation from the buffet service its previous owner had installed. He will keep a lounge entertainment act. The Sun City singing duo of "Lou and LouAnn" will provide entertainment nightly Tuesday through Sunday.

Operating hours will be seven days a week, 11 a.m. to 9 p.m. for the restaurant, and 11 a.m. to 10 p.m. for the lounge. Cocktail hour will be 2 p.m. to 6 p.m.

"We've done some extensive kitchen work because the kitchen was the worst part," Costarella said. "We're also redoing all the chairs."

The Tivoli menu will feature most of the entrees Costarella served at Westbrook Village "with lots of Italian items added. Except we'll be expanding our luncheon menu to include a lot of hot meals. We're also expanding our dinner menu because the kitchen size is so much greater," he said.

Costarella has been in the restaurant business since he was 11 and helping his parents run their Milwaukee-area steak

**'We will be very casual. People will be able to come here in shorts or in suits for dinner, whatever they like.'**

Lou Costarella

houses. He eventually graduated to running up to 35 Midwest steak houses.

After moving to Phoenix, he ran the food service operations for Macayo's Mexican Restaurant on Central Avenue and Tom Tate's buffet in Sun Bowl Plaza before taking the Westbrook Village position.

"I'm real familiar with the Sun City area and we're real comfortable with it," Costarella said. "We like it here. A lot of (restaurant) people can't deal well with older people and say the failure rate is too great out here."

"When we took over at Westbrook it was doing \$2,200 a week and we jumped it up to \$22,000 a week in a season."

Costarella believes consistency

in food preparation and customer treatment will make a restaurant successful or break it if those qualities are absent.

"You have to be consistent in what you do and you have to feel like it's important to take care of people." He said if a customer comes in 10 minutes after the usual 8 o'clock serving deadline and he's still cooking, "sit down and we'll feed you. Business is never so good that you can't take another table."

He said he does the cooking himself five days a week and can often be found talking to the customers in the dining room to get customers' comments.

"We will be very casual," he said. "People will be able to come here in shorts or in suits for dinner, whatever they like."

Costarella also does catering for the many Sun City-area service clubs. And he believes in marketing two-for-one dinner coupons so popular with area residents.

He said restaurants that don't cater to their Sun City customers' specific needs soon lose a significant amount of their business.

Daily News-Sun Thursday, Aug. 9, 1990

COUNTRY CUPBOARD



News-Sun photo by Mollie Hoppes

**COUNTRY COOKIN'** — Country Cupboard owners Raj and Nancy Dogra hope their baked pies and breads will be in demand in the bakery portion of their recent Greenway Terrace restaurant acquisition.

## It's business as usual

By MIKE GARRETT  
Daily News-Sun staff

SUN CITY — New Country Cupboard restaurant owners Raj and Nancy Dogra think they're in the right place at the right time.

The King's Inn restaurant has closed, the future of Tom Tate's Garden Buffet is an open question and the new owner of Melody Lane is not expected to open that site for a couple months. That leaves Country Cupboard as one of the few longtime full-service restaurants still operating in Phase I and II, which are those areas of Sun City south of Bell Road.

"They couldn't come along at a better time," CBS Property Services leasing manager Randy Miller said of the Dogras.

The Dogras say they researched the Sun City area extensively and fell in love with the area before purchasing the Greenway Terrace shopping center restaurant, 99th Avenue and Greenway Road, from Andy Macrides.

The Dogras plan to make a number of menu and redecorating changes in the next four to six weeks. But they said it will be business as usual in the interim with no real customer inconveniences.

The restaurant will be called Nancy's Country Cupboard to keep the traditional Sun City name and still identify it with the new owners.

Nancy Dogra will be the on-site manager while her "semi-retired" husband, Raj, handles the business end. His son David also plans to leave Safeway management to help run the restaurant. Raj will divide his time between Sun City and the large deli-type restaurant he owns in Baltimore.

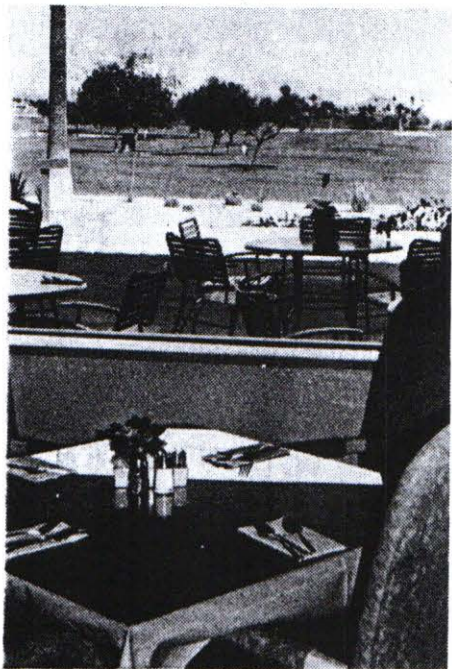
Raj has been in the food business for 30 years, starting as a Safeway bagboy. He later became a Safeway vice president and division manager in the metro Washington, D.C. and El Paso, Texas areas.

He and Nancy met each other in El Paso before they moved to Lubbock, Texas, in 1987 when Safeway sold its West Texas division to Lubbock-based Furr's Cafeterias.

When Raj took an early retirement as a Furr's chief operating officer this year, he and Nancy, a Phoenix native, decided to move to the Valley where both have family.

Nancy had moved to El Paso at age 14. After attending the University of Texas-El Paso, she operated a antique and gift shop for seven years. She followed that job with eight-year career as a real estate broker.

"We looked at many restaurants, saw an ad in the paper that there was a restaurant in Sun City for sale, looked at the restaurant and drove around the area," Raj said.

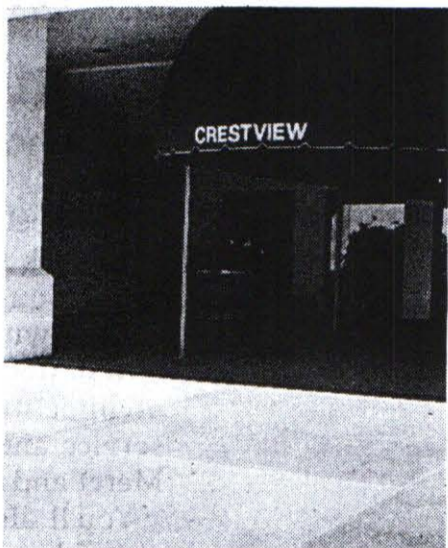


## The Crestview Restaurant & Lounge

19051 R.H. Johnson  
Blvd.

Sun City West

Hours: 7 a.m. to after-dinner (8 or 9 p.m.); the lounge remains open later. Seating capacity: 250 plus patio dining. Three banquet rooms, seating up to 400-plus persons. Reservations: accepted but not required. Call 584-7000.



The Crestview Restaurant, Lounge and Ballroom seems to get better and better every year.

The Crestview, a landmark establishment in the Sun Cities, has recently undergone a major renovation and face-lift project. The facility, located in Sun City West and owned by Tom and Dee Mallaro, features both fine and casual dining, live entertainment, a lounge and three beautiful banquet rooms with seating ranging from 10 to 400-plus persons.

Located in the heart of Sun City West, the restaurant overlooks the Hillcrest Golf Course, sits adjacent to the popular Sundome Center for Performing Arts and R.H. Johnson Recreation Center and, in addition, is home to the Sun City West Vacation

Headquarters.

Open seven days a week for breakfast, lunch and dinner, the Crestview offers the greatest variety of food items. Along with a very complete menu, guests may also select from a scrumptious salad bar and bountiful buffets at lunch and dinner. The Sunday Champagne Brunch is a gourmet's delight! And patio dining, available during the season, offers patrons a wondrous sight overlooking Hillcrest Golf Course.

Live entertainment for listening and dancing is an added pleasure most evenings in the lounge and also live dinner music is available in the dining room.

Prices range from low to medium and attire is casual to semi-formal. Although reservations are accepted, they are not required.



**Nancy's Country  
Cupboard  
Restaurant  
15400 N. 99th  
Avenue**

Greenway Shopping Center  
Sun City.

Hours: 7 a.m.-8 p.m. Monday  
through Saturday; 7 a.m.-2 p.m.  
Sunday. Seating capacity: 400;  
three banquet rooms available for  
up to 150 persons. Reservations:  
not needed. Attire: casual.  
Cocktails: a liquor license has  
been applied for. Call 933-0663.

The Country Cupboard Restaurant is a tradition when it comes to restaurants in the Sun Cities.

Under the new ownership of Raj and Nancy Dogra, however, the tradition has changed slightly: the restaurant, located in the Greenway Shopping Center, is now known as Nancy's Country Cupboard.

The Dogras purchased the restaurant this past summer after touring the area and falling in love with Sun City. The Country Cupboard first opened in 1974 and has since become one of the most popular dining establishments in the Northwest Valley. In addition to serving breakfast, lunch and dinner to area diners, the restaurant is the meeting place and home of numerous Northwest Valley clubs and organizations.

According to Raj, Nancy's Country Cupboard offers its guests the best in home-cooked meals and baked goods, such as pies, muffins and breads. Prices range from \$2.59 to \$9.99. Customers are treated to weekly breakfast specials, lunch specials, half-price coupon specials, weekly chef's specials and senior citizen specials.

Raj has been in the food business for the past 30 years, most of that time spent with

Safeway where he served as a vice president and division manager. Before purchasing the Country Cupboard, he was a chief operating officer for Furr's. His son, David, has joined the Raj and Nancy in the operation of the restaurant.

**Thanksgiving  
Celebration  
Adults \$10.99  
Children \$6.99**

**Appetizers**

Chilled Tomato Juice  
Chilled Apple Juice

**Salads**

Waldorf Salad  
Tossed Green Salad

**Entrees**

Roast Butterball Turkey, *dressing, gible*  
*gravy and cranberry sauce*  
Baked Sugar Cured Virginia Ham,  
*pineapple sauce*  
Fried Jumbo Shrimp,  
*tangy cocktail sauce*

**Vegetables**

Glazed Carrots  
Green Beans

**Potatoes**

Candied Yams  
Mashed Potatoes

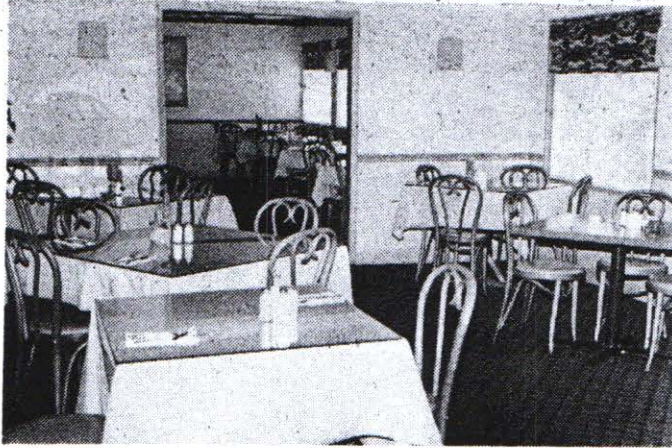
**Desserts**

Pumpkin Pie  
Hot Minced Pie  
Jello

**Beverages**

Coffee, Iced Tea, Milk & Soft Drinks

**For Reservations  
Call 933-0663**



Looking for a warm, comfortable place that serves up home-style cooking and "real food"? Well, look no further than M. Pierce Restaurant at 8706 W.

Thunderbird Blvd., Peoria.

The pleasant ambiance, the elegant Southwestern decor and the extensive menu of home-cooked meals at affordable prices makes M. Pierce one of the most popular dining facilities in the Sun Cities.

Open for breakfast, lunch and dinner, the restaurant, owned by

## M. Pierce

8706 W. Thunderbird Blvd.,

Peoria

Hours: 7 a.m.-8 p.m. seven days a week. Seating capacity: 200, with rooms for private parties, meetings and holiday events. Attire: casual. Call 979-7262.

Peter Pappas, features such classic favorites as hamburgers, sandwiches, chicken, seafood and steak. The specialties, however, include fresh roasted turkey,

Italian dishes, chicken in the pot and favorites from the Southwest.

Lunch prices range from \$2.95 to \$4.95; dinner from \$5.95 to \$10.75. Saturday through Thursday, 4-8 p.m., patrons can take advantage of a special offer of two dinners for \$11. In addition to the hearty meals, full bar service is available.



Hot Wok Chinese Restaurant, located at 9420 W. Bell Road, Sun City, has the distinction of being the only Chinese restaurant in the entire Valley of the Sun which offers catering service.

The restaurant, owned by Eugene and Fong Ho, opened its doors in 1987. Serving lunch and dinner, guests will find the both the atmosphere and the food "authentic." From the delicate and exquisite

place settings, to the wide variety of menu items, Hot Wok is sure to satisfy your craving for authentic Chinese food.

Menu items include chow mein, Mu Shu crepes, chop suey lo mein and egg foo young. Lunch specials begin at \$3.45 and "early bird" dinners are available 4-7 p.m. daily

## Hot Wok Chinese Restaurant

9420 W. Bell Road

Sun City

Hours: 11 a.m.-9 p.m. (Friday night until 9:30 p.m.) Attire: casual. Banquet facilities: no. Seating capacity: 60. Call 974-0085.

(buy one, get second one at half-price). Beer and wine are available.

In addition to dining in, Hot Wok offers take-out service and free delivery to its customers in the Sun Cities.





Celebrating its 19th year of serving the Sun Cities area, Earl's Restaurant serves the finest in Mexican and American food.

Tradition is a key to the success of Earl's. Named after the company founder, Earl Radina, the restaurant is owned by Betty Radina and her son and daughter, Brad and Debra. Manuel, the restaurant's manager, and head cooks Anselmo and Rafael have all been with the establishment since it first opened its doors.

Earl's serves breakfast, lunch and dinner with prices ranging from \$1.80 to \$6.95. Mexican Chimichangas and Western-style barbeque are Earl's specialties and come highly recommended by employees and long-time patrons of the place.

Customers will always find daily specials for breakfast, lunch and dinner, as well as a friendly and casual atmosphere. A large comfortable lounge, featuring the speciality — jumbo Margaritas — awaits you after a hearty dinner.

### FOOD WITH A FLAIR ALL IT'S OWN

**TORTILLA** (Tor-TEE-yah) A basic staple of Mexican cooking... a pancake-like bread made of corn or flour.

**TACO** (TAH-co) A crisp corn tortilla folded in half, stuffed with spiced meat, lettuce, onion, tomato, and cheese.

**TOSTADA** (Tos-TAH-dah) A crisp corn tortilla, fried flat and topped with mashed pinto beans, lettuce, tomatoes and cheese.

**TOTOPOS** (Toh-TOH-pos) Corn tortillas cut into pieces and fried crisp for dipping.

**ENCHILADA** (En-chee-LA-da) A soft, unfried corn tortilla dipped in chili sauce, spread with cheese, meat or green chilies, folded and garnished with cheese and sauce.

**TAMALE** (Tah-MAH-lay) Corn dough (masa) is spread on cornhusks, stuffed with meat and chili sauce, rolled and steamed.

**CHILAQUILES** (Chee-lah-KEE-lehs) Totopos stir fried with eggs, meat, cheese, and chilies and topped with chili sauce.

**BIRRIA** (BEE-rryah) A dish of seasoned meat either barbequed or steamed.

**BURRITO** (Boo-RREE-too) A soft white flour tortilla with mashed pinto beans or spiced meat filling.

**FRIJOLES** (Free-HO-lehs) Beans - each type with a special flavor.

**PICADILLO** (Pee-kah-DEE-yo) A mixture of shredded or ground meat and other ingredients used as a stuffing.

**GUACAMOLE** (Gwah-kah-MOH-leh) Crushed avocado seasoned with spices used for dipping or stuffing.

**CHILIES RELLENOS** (CHEE-lehs-reh-YEH-nohs) A dish of peppers or chilies stuffed with meat, dipped in batter, and fried. They are served in a sauce.

**ARROZ A LA MEXICANA** (Ah-RRROS-a-la-MEH-hee KA-nah) Spices of Mexico cooked with rice for a savory flavor.

## Earl's

9852 W. Peoria Ave.

Arrowhead Mall, Peoria

Seating capacity: 200 (fully accessible to the handicapped).

Reservations not required.

Hours: 6 a.m.-9 p.m. daily.

Call 977-7391.

### HOLIDAYS & FIESTAS

**CARNIVAL** Mexico's Mardi Gras. A fun fiesta the week before Lent.

**JUAREZ' BIRTHDAY** A celebration of the birthday, March 21st of Benito Juarez. President of Mexico from 1858 to 1872.

**CINCO DE MAYO** A national holiday in Mexico, May 5, for the victory at Puebla over the French on May 5, 1862.

**EL GRITO** The night before Independence Day. 11:00 PM on September 15, the bell is rung on the Church of Dolores by the President of the Republic.

**ANNIVERSARY OF THE REVOLUTION** The start of the revolution of Madero against Diaz. 1910 is remembered on November 20, every year.

**GUADALUPE DAY** A popular religious festival of Mexico celebrated on December 12. People go to the shrine of Guadalupe, the Patron Saint of Mexico.

**CHRISTMAS** Mexican festivities start nine days before Christmas. A highlight is the Posadas, a re-enactment of the Holy Family's search for shelter before the birth of Jesus. The holiday time is for parties also - a special part of it includes the Piñata - a gaily decorated paper-maché animal filled with candies - it is batted with a stick by guests until it is broken and the goodies tumble out.

## Melody Lane

The Melody Lane was established over 25 years ago to provide the residents and visitors of Sun City and now Sun City West with quality home-cooked food at an affordable price.

Some of the people serving you have long been a part of this tradition.

We welcome you to the "NEW" Melody Lane and encourage you to visit us often.

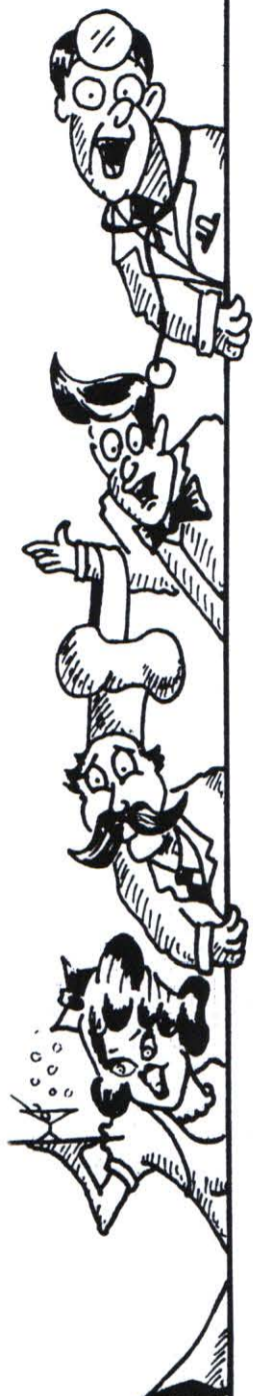
Sincerely,

The Management and Staff

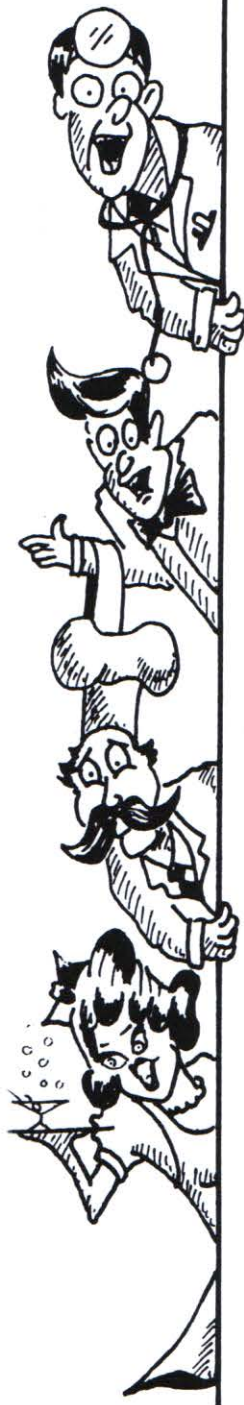
\* NAME CHANGED TO KINGS INN II      AUGUST 1991

*June, 1991*

Hours: Dining Room  
Monday - Saturday  
11 am - 8 pm  
Sunday 11 am - Special Menu



# Evening Suggestions



London Broil Several slices of aged Midwestern Beef hand rubbed with a special seasoning	Seven Ninety-Five
Liver and Onions Fresh baby calves liver smothered with sauteed Bermuda Onions Rasher of Bacon:	Six Ninety-Five Seventy Five-Cents
Spring Chicken Batter dipped for that southern flavor or smoked in hickory.	Six Ninety-Five
Country Pork Chops Center loin back, Souza loves them!!	Seven Ninety-Five
Filet Mignon A 7oz chunk of aged tenderloin slowly broiled with a slice of lean bacon surrounding this favorite of steaks.	Ten Ninety-Five
Smoked Breast of Turkey Tender Turkey Breast with a seasoned dressing and creamy gravy.	Seven Ninety-Five

## Seafood

Orange Roughy Always a Sun City Favorite	Eleven Ninety-Five
Rainbow Trout The cool Montana Spring Waters furnishes Melody Lane with this popular entree - sauteed with lemon butter and sprinkled with crisp almonds.	Nine Ninety-Five
Fresh Catch Something different from the chef's gallery daily.	Market Price

Hours: Dining Room  
Monday - Saturday  
11 am - 8 pm  
Sunday 11 am - Special Menu





## Ribs, Ribs, and other good things

Our Ribs are hand rubbed with a special blend of spices and slow cooked in Hickory.

Baby Back Ribs, Lean and Meaty one-half slab	Six Ninety-Five
Full slab "9 - 11 Ribs"	Nine Ninety-Five
Beef Ribs the same great smoked flavor	Nine Ninety-Five
Ham Steak	Eight Ninety-Five
A plate full with a slight hickory smoked aroma	
Eula's Platter	Twelve Ninety-Five
Fit for a KING or QUEEN, a little of each of the above	

### "Tainter's All Time Favorite"

#### U.S. Choice Prime Ribs of Beef

Rubbed with our secret herbs and spices for that special flavor.


We feature this daily, 4pm - 6pm "except Friday" to assure the daily freshness while it lasts Eight Ninety-Five  
"Hot Popovers" with this entree

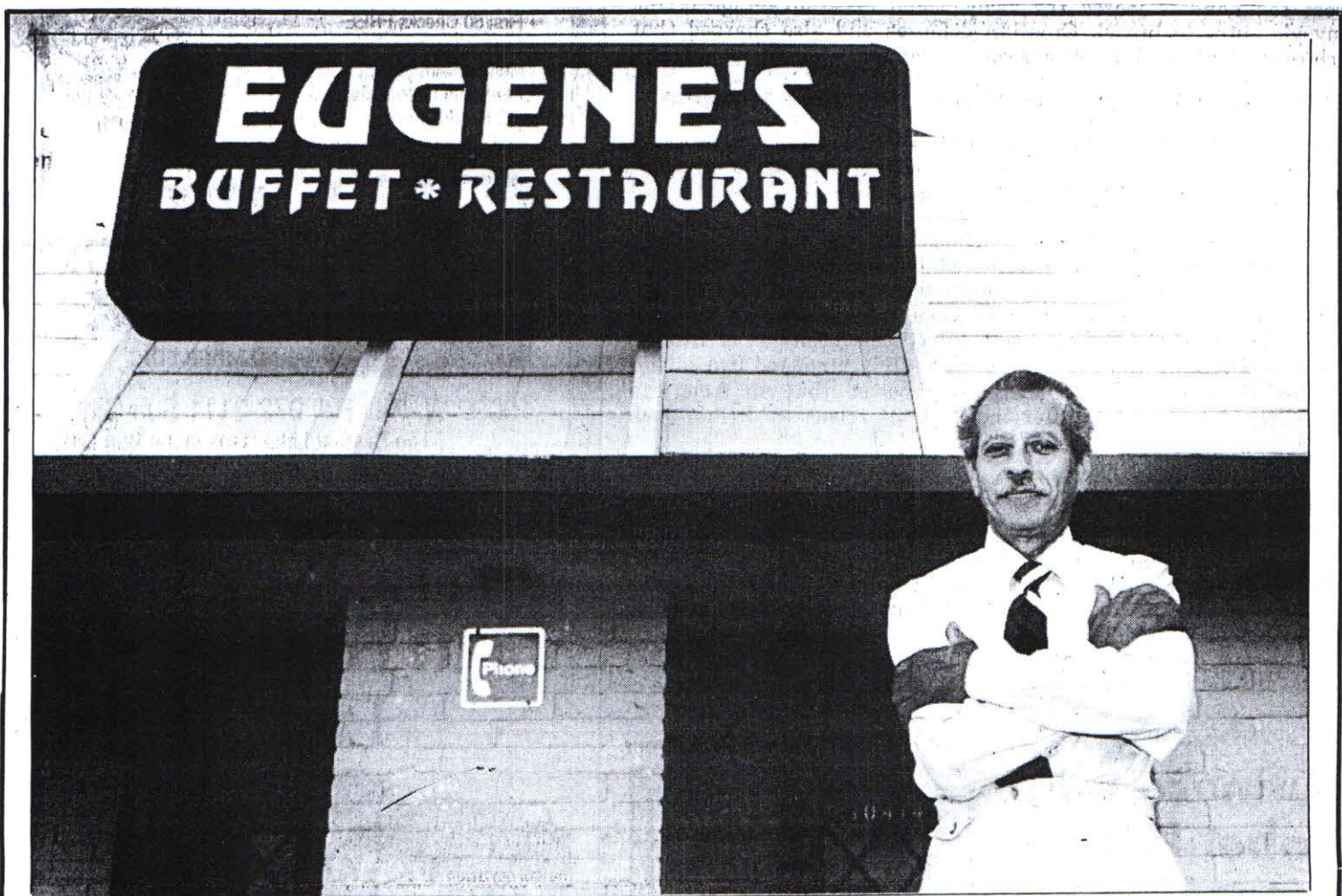
All of the above evening entrees are served with your choice:  
Baked Idaho, Cottage Fries or Wild Rice Blend,  
Chilled Garden Salad or Soup of the Day, Chef's Vegetable.  
Assorted Rolls, Home-made biscuits and honey.

We use no tenderizers, preservatives or chemicals in any of our Fresh Fish, Turkey, Roasted Chicken or Prime Ribs of Beef.

The Management

All Beverages:  
Seventy Five-cents  
Pop, Tea, Coffee, Milk  
Refills complimentary





Mollie J. Hoppes/Daily News-Sun

Eugene JohnKlein offers American and Mexican foods in either buffet or traditional dining room settings at his restaurant, 107th and Peoria avenues in Sun City.

## Buffet opens on former Tate site

### Daily News-Sun staff

SUN CITY — Eugene JohnKlein, a 31-year veteran of the restaurant business, has opened Eugene's Buffet on the southwest corner of 107th and Peoria avenues.

Eugene's serves up a variety of American and Mexican foods in either a buffet or traditional dining room setting. The restaurant also offers banquet and catering services.

JohnKlein, formerly of Bloomfield, N.J., recently sold a business in his home state and later came to Arizona for a vacation. A local friend of his in the real estate business told him about the former Tom Tate's restaurant being for sale. Although JohnKlein at first told his friend he wasn't interested, he later changed his mind.

Eugene's Buffet opened for business on Sept. 28. Chicken, fish, roast beef, turkey and ham are the mainstays. The salad bar is different every day with 176 salad recipe combinations. JohnKlein selects from 270 recipes for the main buffet.

"Every day we get different items on the line," he said. JohnKlein has applied for a liquor license that, if approved, will enable him to open a 150-seat nightclub inside Eugene's.

Eugene's Buffet serves lunch from 11 a.m. to 3:30 p.m. and dinner from 3:45 p.m. to 8 p.m. every day of the year except Christmas Day. Lunch is \$4.99 per person; dinner \$6.99. Both prices include all beverages and ice cream.

# Food for thought

## Eatery out of the ordinary

By Lori Baker  
Staff writer

### BUSINESS

SUN CITY — From his cactus-shaped french fries to his cowboy-boot mugs filled with soda pop, Bryan Berkley is trying to make a statement.

The statement: His restaurant is special.

But when it comes to the restaurant's fare, he doesn't just rely on marketing gimmicks for his Sunday's Ice Cream & Eatery in Sun City.

For basic cooking tips, the 29-year-old turns to his mom — Sun City West resident Carol Berkley.

"I use my mom's recipes for several dishes, including meatloaf and a homemade hamburger that is filled with onions and green peppers," Berkley said.

While the restaurant's cooks use mom's recipes for several meals, mom — Carol Berkley — bakes the pies.

"The pies are all done by hand by mom," Berkley said. "In February, she does 250 cherry pies alone."

Rhubarb pie is the restaurant's speciality. Also served are apple and peach.

When Berkley decided to start his own restaurant, he turned to his parents for help.

They had owned a restaurant in

Mentor, Ohio, during the 1980s, before deciding to travel in their recreational vehicle and eventually settle in Sun City West.

It was during a Christmas visit to his parents in Sun City West that Berkley found the vacant restaurant space at 99th Avenue and Bell Road where he could pursue his longtime dream.

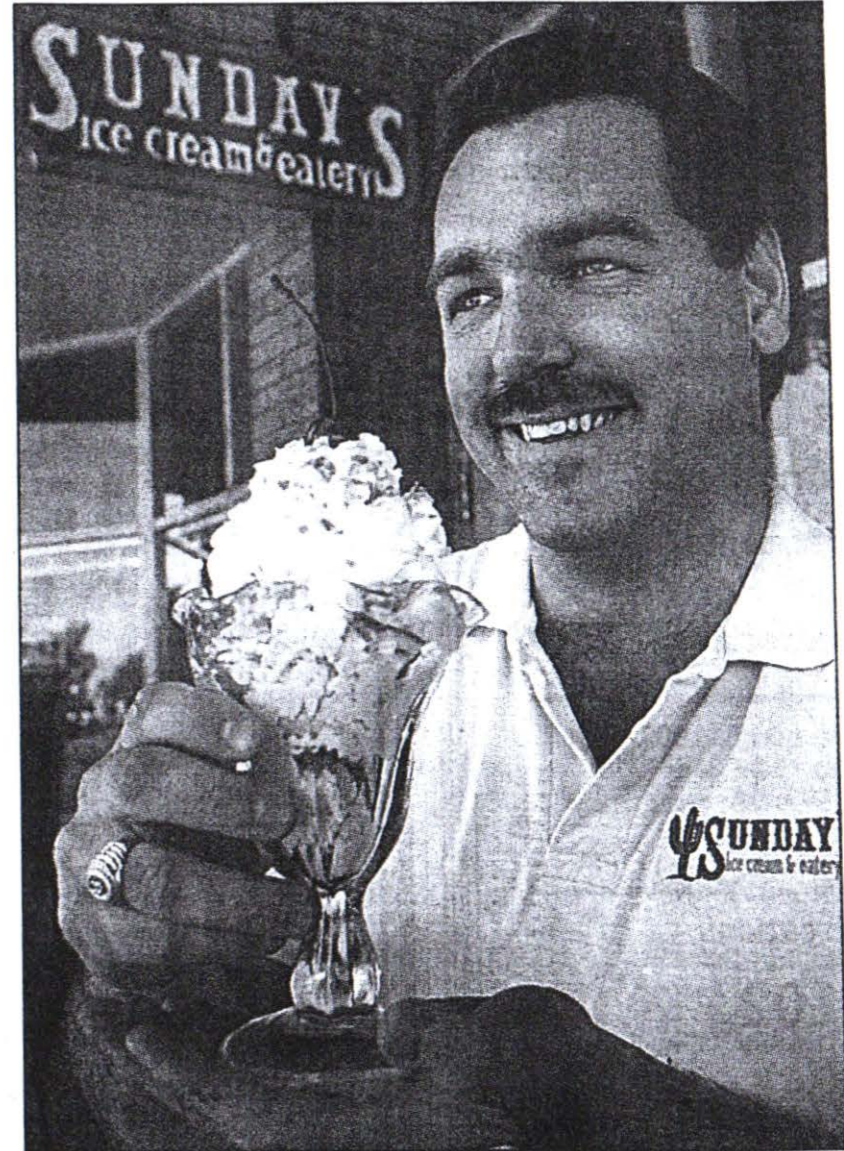
"Mom helped me with the food end of it, what types of meals we would serve and showing me around the kitchen," Berkley said.

His father, Robert Berkley, helped remodel the restaurant.

"There is so much competition in the restaurant business and I want people to remember Sunday's," Berkley said. "That's why we have french fries shaped like Sahuaro cactus, drinks in cowboy boot mugs and an ice cream happy hour."

Sunday's opened in October 1991, and now Berkley is getting ready to open a second restaurant.

Called Sunday's Diner, the new place will have a 1950s theme. Berkley said he plans to open it in October in the Crossroads Shopping Center, Bell Road and R.H. Johnson Boulevard.



Tom Tingle / Staff photographer  
Bryan Berkley prides himself on his ice cream treats and pies at his restaurant, Sunday's Ice Cream & Eatery in Sun City. His mother bakes the pies and provided many recipes.

# Hot stuff: Baker's goodies entice earlybird customers

By Betty Latty  
Special to Community

SUN CITY — The doors open at 6 a.m. at Charlie Shapiro's Sunset Pastry Cafe in Sun City.

Two minutes later, customers are in the shop, ready for freshly baked cinnamon/raisin buns, Danish pastry and maybe a little coffee talk.

They can even order homemade potato chips at that early hour. Shapiro, 36, turns out a batch of potato chips every morning to accompany the deli-style sandwiches he serves to his lunch crowd. He's proud of his chips: "50 baker's potatoes a day, 10,000 chips a week, and they're unsalted — very popular."

The award-winning baker, formerly head pastry chef at The Wigwam Resort in Litchfield Park, where he worked more than five years, opened his pastry cafe at 10050 W. Bell Road in January. "I always thought a pastry shop in Sun City would go well," he said.

## BUSINESS

"One lady asked why in the world I opened in 'grandmasville,' and I told her that my customers are the nicest people I ever met."

To his pastry specialties, Shapiro added sandwiches, with meats sliced to order "and fresh salads every day.

"Chicken salad goes well — I make 35 pounds a week."

Other best sellers include a lemon mousse cake, a favorite "because it is light and flavorful and relates to this area," cream puffs and éclairs, filled with fresh custard.

The éclairs are a special indulgence for one customer, Shapiro said: "Sometimes she orders extra éclairs, then admits she has had a bad week."

His creativity has earned acclaim: four first-place awards in the annual Scottsdale Culinary Festival Mayor's Cup Awards competition.

See PASTRY, Page 5



Peter Schwegler / Staff photographer  
Charlie Shapiro, former head pastry chef at The Wigwam Resort, now is making delicacies for Sun City residents at his Sunset Pastry Cafe. He also offers made-to-order sandwiches and fresh salads.

## PASTRY

From Page 1

Shapiro's most celebrated item may be his chocolate taco, created in 1989 and described as a "taco of solid chocolate, filled with a chocolate/Kahlúa mousse, and served with a kaleidoscope of five colorful sauces."

Shapiro, who was born in Los Angeles and grew up in Parsippany, N.J., went to work in a bakery at age 14 "because I wanted a car."

Nineteen seventy-eight found him in Boulder, Colo., with a bakery next door to the New York Deli, in "Mork and Mindy" territory.

Later, in Denver, he opened his

3,000 dozen cookies a week for Denver spots," he said, "but the recession of '82 hit pretty hard, so I sold and went to Denver's Brown Palace Hotel as executive pastry chef."

He held a similar post at the prestigious Inn and Links at Spanish Bay in Monterey, Calif., then joined The Wigwam in 1988.

Shapiro, who lives in the northwest valley with his son, Timothy, likes to travel, visit restaurants, look for food trends — "Everything is food-related," he confessed. "Food is my life."

Summer hours take effect Monday at Sunset Pastry Cafe: Monday through Saturday, 6 a.m. to 3 p.m.

# 3 local restaurants close doors

By BRUCE ELLISON  
Staff writer

LoPerchio's restaurant on Bell Road in Surprise closed Monday, becoming the third long-time spot popular with Sun Citians to call it quits this month.

A week ago, Terrace on the Green, in the former Crestview Vacation Headquarters building in Sun City West closed, and over the weekend, the Gold Nugget in Wickenburg also shut its doors.

But, say area economic development officials, in none of the cases does a sour economy or a slow tourist season appear to have played a major role. Instead, they suggest, a lack of management ability may have been behind the closings, which in some cases followed changes in ownership.

LoPerchio's, in the Surprise City Hall complex, "appears to have been

several months behind in its rent payments," said city spokesman Dave Reuter after checking with the city's financial officer.

The city owns the property in which the restaurant operated. Reuter said its owners had a month-to-month lease, and had been negotiating with city officials about a more permanent arrangement.

When the restaurant failed to open Monday, and again on Tuesday, forcing a local Lions Club to relocate its regular meeting, city officials used their keys to enter the premises to see what had happened.

They found lights on and trash and garbage, Reuter said — but no people.

One Sun City West resident, Tom Taggart, who had planned to eat lunch there Tuesday, said someone met him in the parking lot to report that LoPerchio's was closed, and indeed, Taggart said, it had a sign

saying the closing was due to an electrical problem.

But city officials had no information about that. And no sign was seen Tuesday afternoon.

On Tuesday afternoon, Deputy City Manager Mike Branham spoke with one young woman who appeared at the restaurant saying she had come to pick up her paycheck.

He asked her what she knew of the closing and of what employees might have been told, taking her out of a reporter's earshot to do so. He could not be reached for comment this morning on what he was told.

Debbie Wilden, executive director of the Northwest Valley Chamber of Commerce — whose offices also are in the City Hall complex, said she understood LoPerchio's had closed, but could offer no reasons why.

The owners could not be reached for comment and no one answered

the phone at the establishment.

"Every time I've been in there, the place has seemed to be full, to do a good business," Wilden said today. "It doesn't make sense to me."

Wilden said business in the Sun Cities tapers off in summer, when many residents are away, "but it's always been like that."

She said she knew of several people who might want to operate a restaurant in the space where LoPerchio's operated. City officials on Tuesday also indicated they didn't expect a problem in renting the site.

In Wickenburg, the Gold Nugget on East Wickenburg Way apparently served its last meals Saturday.

The historic eatery, which has always been known as The Gold Nugget, had operated

since the 1930s, "and was considered an historic part of downtown" said Julie Brooks, who heads the Wickenburg Chamber of Commerce.

"The place changed hands a few years ago," Brooks said, "and I understand there are negotiations under way between the old owners, the buyers and the landlord to see if the place can't be reopened soon."

Terrace on the Green was operated by the Mamola family, which opened it after the former Mallaro's Crestview restaurant there closed.

The family bought the entire building from Del Webb Corp., but then sold it last year to a Sun City investor, who may have other plans for the structure.

Published reports said Terrace on the Green had a short-term lease that expires this month, and that the family didn't intend to renew it.



Daily News-Sun • Friday, June 30, 2000

# Sun City Filiberto's one failed inspection away from closing

HAYLEY RINGLE  
DAILY NEWS-SUN

The Sun City Filiberto's Mexican Food restaurant has failed two Maricopa County Environmental Services inspections, and if it fails again, the restaurant will be forced to close.

Because of several violations, the Filiberto's at 9510 W. Bell Road received a score of 68 and 65 on previous inspections.

Because of the Maricopa County Environmental Services three-strike system, if one more inspection under a score of 75 is received, the restaurant will have to close, said David Ludwig, manager of the Environmental Health Division for the Maricopa County Environmental Services Department.

The land on which Filiberto's sits and the empty, unfinished building next to it were sold within the past week to Sanford Burstyn, a private investor.

"I want to get Filiberto's cleaned up first and foremost," said Burstyn, who plans to meet with Filiberto's this week.

He also plans to finish the building, adding on and cleaning up the site. The building also may include two new tenants.

Even though Filiberto's received a high score of 96 at a June 21 inspection, the Mexican food restaurant will have to pass at least one more unannounced inspection over the next six months, Ludwig said.

"I think they're starting to get the connection by getting a 96,"

he said. "I hope they continue to stay in the 90s."

Roman Mendoza, the Sun City Filiberto's owner and manager, would not comment on what his restaurant was doing to correct the violations.

An inspection on Feb. 9 ended with a score of 68.

Among the 12 violations the inspector found were two boxes of moldy tomatoes in the walk-in refrigerator, sanitizer was not being used to sanitize the dishes and utensils, clean equipment and utensils were stored with a dirty fly swatter and a stock pot one-quarter full of refried beans was being held at room temperature.

Marie Link, a Sun City resident whose house sits just north

of Filiberto's, is not surprised at the failing inspections.

"From the look of the outside and the smell coming from that place, I can see why they got a failing inspection," said Link, who has had problems with rats from a Filiberto's Dumpster that was placed on the other side of her wall. The Dumpster has since been moved.

A score of 65 was given on an inspection on May 22.

Among the 15 violations, more than three flies were noted in the back kitchen, a flat of eggs was noted sitting out at 70 degrees Fahrenheit and a garbage bin was stored next to cooking utensils as well as an ice machine.

On the June 21 inspection, with a score of 96, only three violations were noted.



STEVE CHERNEK/DAILY NEWS-SUN

Filiberto's in Sun City has failed two county health inspections. If minimum requirements are met, the restaurant has a six-month period to correct the violations.

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Daily News-Sun • Tuesday, Aug. 15, 2000

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## Nancy's Cupboard closes after nearly 20 years

STAFF REPORT

Nancy's Country Cupboard, a staple in the Sun City restaurant arena for almost two decades, has closed.

Printed signs on the door of the eatery in the Greenway Terrace shopping center say only that "for financial and health reasons, we are closing ...

"It has been a pleasure knowing and serving you the past two years. I regret any inconvenience."

The note is signed by Bill Phillips, who acquired the restaurant about two years ago and added a dinner theater to its repertoire. Nancy's has long been known for its country decor — much of which was for sale, and for its baked goods offered for eat-in or take-out consumption.

Phillips could not be reached for comment.

The adjacent Chum's Lounge is still open.

Daily News-Sun • Tuesday, Sept. 5, 2000

# Fine dining adds the style to many retirees' lifestyle

## HAUTE CUISINE:

Presentation is as important as taste at many of the senior-community restaurants in the Sun Cities

BRUCE ELLISON  
DAILY NEWS-SUN

Meatloaf is out. Chicken in a phyllo shell is in.

Dining in the Sun Cities has gone upscale as operators of retirement communities attempt to lure residents seeking a resort lifestyle that includes haute cuisine.

A menu revamp at Del Webb's Sun City Grand in Surprise brought to the table "ingredients that create unusual texture and the pairing of flavors like peppery with sweet or mellow with tart."

Other places such as Grandview Terrace, The Madison and Heritage Palmeras in the Sun Cities and Desert Amethyst in Peoria know that it takes good food, attractively served, to bring in new customers, too.

"Along with general atmosphere, the food is probably the biggest aspect that people look at when they consider moving in with us," said Mary Trapp, marketing manager at Heritage Palmeras in Sun City, which serves about 250 people restaurant-style meals at lunch and dinner daily.

Getting that quality and atmosphere takes a professional chef, and the Heritage has one in Tom Smith, a graduate of the prestigious Culinary Institute of America in Hyde Park, N.Y., Trapp said.



MOLLIE J. HOPPES/DAILY NEWS-SUN

Jeannette and Ed Victor make their way through the salad-bar line in the dining room at Heritage Palmeras in Sun City.

Heritage Palmeras offers seven entrees at each dinner, four varying daily specials, plus a daily filet, rotisserie chicken and a seafood catch of the week.

And residents are allowed bring bring in their own bottle, generally of wine, but sometimes a pre-meal cocktail. In Sun City, three country clubs and the Lakes Club provide good service as well as good food on a semi-exclusive basis; Briarwood Country Club does the same in Sun City West.

Presentation — the look of the plate — is important too, to cut the institutional feel that sometimes living complexes can create.

At Sun View Care Center in Youngtown, where most residents need assisted-living help, "food is extremely important," said marketing manager Susan Dahlquest.

Most people who move to an assisted-living facility "are

concerned that once they leave their home, all their food is going to look like it did in the hospital."

So there are no plastic plates, no paper cups. It's good china, silverware and table clothes. And personal table service, restaurant-style.

"We try to make it a pleasant experience overall," Dahlquest said. "It's a package from taste to appearance to conversation, and an important part of how people maintain their social contacts."

Harriet Howells at The Madison, an apartment complex in Sun City West that offers meals, agrees. "Food is an important part of life whether you're young or old," she said. "And 'coming down to dinner' and dressing for it makes mealtimes important" in the lives of folks some of whose abilities may be slipping, she indicated.

The Madison's chef, Tim

See Fine cuisine, A5

*Mollie*

Horvath, picked up an award this year from parent company Holiday Retirement Corp. for his skills.

A few blocks away at Epoch Assisted Living (formerly Sun-Bridge), meals can include such things as chicken served in a shell of phyllo dough, prepared by a top-flight chef, said Sherri Williams, marketing manager.

Epoch "strives for variety" and always provides appropriate serving dishes, she said.

"We have one resident who said that in her previous residence, food would be served on a warmed plate, but that the Jell-O would melt into the mashed potatoes."

Not at Epoch, where "we watch the presentation," she said.

Older people sometimes lose interest in food, possibly because of medical problems, Williams said. "We think the combination of taste, smell, presentation and even formality can change that."

Many of the retirement centers, like those cited, have professional chefs, not institutional cooks. Maureen Boyle, a consultant to retirement food-service operators, said she expects to see more of that as the Baby Boomers, with the higher incomes and expectations, move

into such areas.

"Some (newer, younger retirees) have been exposed to resort and country club backgrounds where they are used to high quality, so they expect to get the same treatment in a retirement community," she told USA Today.

Sometimes the offerings are so good that they attract outsiders.

That's what's happening at the Del Webb Corp. retirement community outside Chicago in Huntley, Ill., Webb officials said.

There, the Walleye Grill Restaurant and Lounge serves not only Sun City Huntley's 900-plus residents, but also many hungry natives as well.

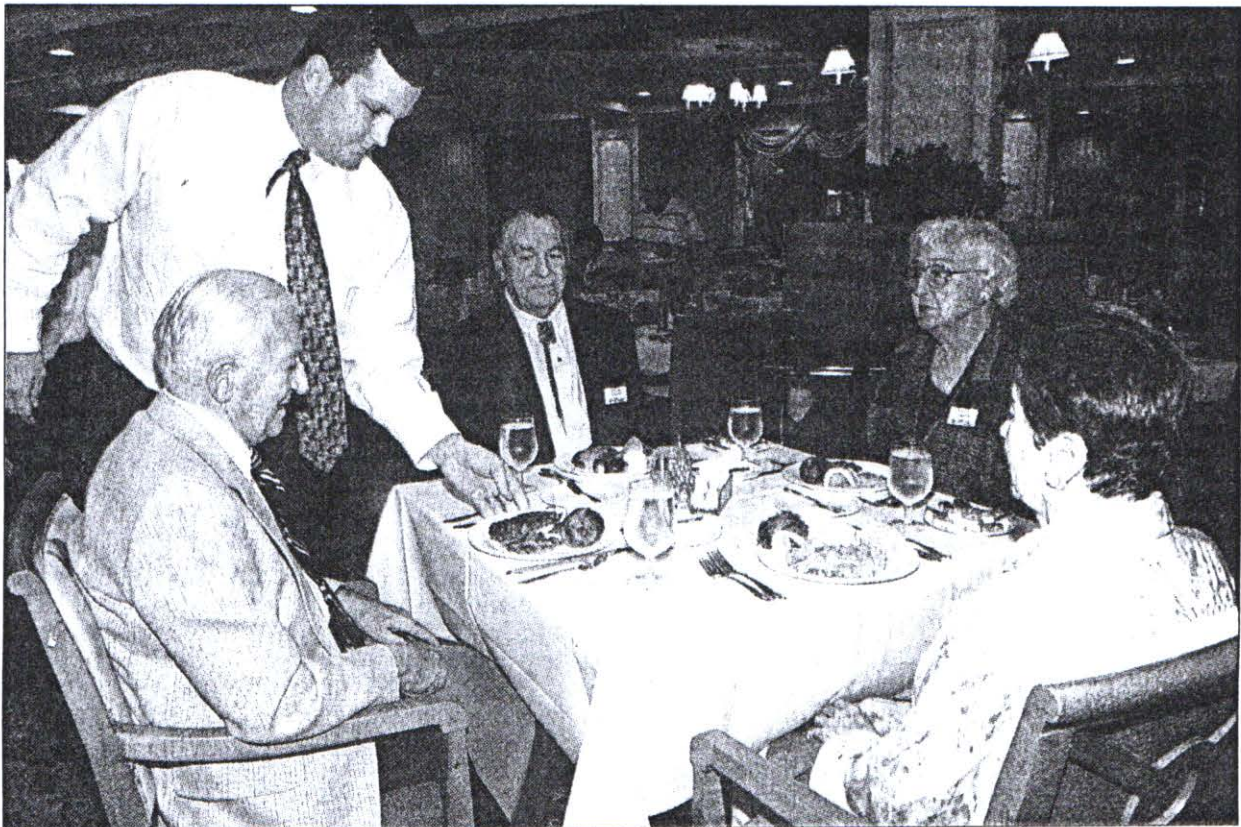
"We are building palates here. We don't just serve regular food," said Bill Underwood, executive chef at Huntley.

It's the same at Sun City Grand in Surprise, where both the Bistro and Mulligan's Deli are open to all comers.

Webb sees the restaurants as a marketing tool, said spokesman Ryan Peterson.

"It's always been the Del Webb goal to provide for the availability of fine dining in our communities," he said.

"And Sun City Grand was created from the first to have a resort look and feel to it, so we needed upscale dining to complete it. We try to do it everywhere in our communities."



MOLLIE J. HOPPES/DAILY NEWS-SUN

Ed Victor, left, Ernie Ramme, Marian James and Jeannette Victor are served lunch by Victor Konters, the dining-room supervisor at Heritage Palmeras.

# Demetri's already a success

## SUN CITY: Greek restaurant caters to seniors

JOHN SOKOLICH  
DAILY NEWS-SUN

With a name like Papamatheakis, he's gotta be Greek.

So, too, is the food that 26-year-old Demetri Papamatheakis is serving up at Demetri's Country Cupboard in the Greenway Terrace Shopping Center at 99th Avenue and Greenway Road.

The restaurant, with its own bakery, replaced the former tenant, Nancy's Country Cupboard, earlier this month. Papamatheakis said business has been great so far.

"We offer breakfast, lunch and dinner, and we serve a variety of steaks, seafoods, salads, pastas and sandwiches," Papamatheakis said. "And we are eat-in or take-out. We have a fresh bakery here with Greek breads and pastries and cookies."

The restaurant is complete with a large banquet room, which can seat up to 150 people for meetings or parties. Tables are set up across the restaurant

section of the building, with natural light shining through a sunburst window in the ceiling.

Because the restaurant has been so successful and served so many patrons, Papamatheakis said he now has close to 70 people working for him.

"I mean from busers to hosts to cooks to chefs, we have a lot of people here — part time and full time," he said.

This is the first restaurant Papamatheakis has owned, but he gained experience in the industry working at his parents' restaurant in the Deer Valley Airport park.

"But I got sick of working for other people and decided to open up my own place," he said. "But I've been pretty happy with how things have been."

Papamatheakis said he chose the Sun City area for his business because he holds great respect for seniors.

"That's just the way I've been brought up," he said. "We have high respect to the older community, and I used to deal with a lot of seniors at my parents' restaurant in Deer Valley. It wasn't in the Sun Cities, but we had a large clientele of seniors."

As the lunch crowd headed into the restaurant last weekend, customers were greeted with signs pointing them in the right direction and placards boasting the daily specials.

Receiving an unanticipated boost, the new restaurant comes on the heels of the Bell Coffee Shop changing over to a self-serve eatery. That change irked Bell patrons who said the switch limits the dining venues for residents who live on the northeast side of the community. Despite their protests, however, the Recreation Centers of Sun City board of directors instituted the change to cut food services costs.

With Demetri's in full swing, residents now have another dining option.

"I think that this place shows the rec board that we needed a place like this on this side of town," Manny Mideleri of Sun City said. "I'm just glad that all the money this new place gets doesn't go to the board."

Mideleri said he and his wife have eaten at the new restaurant several times since it opened on Jan. 4 because the food is good and the prices are a deal.

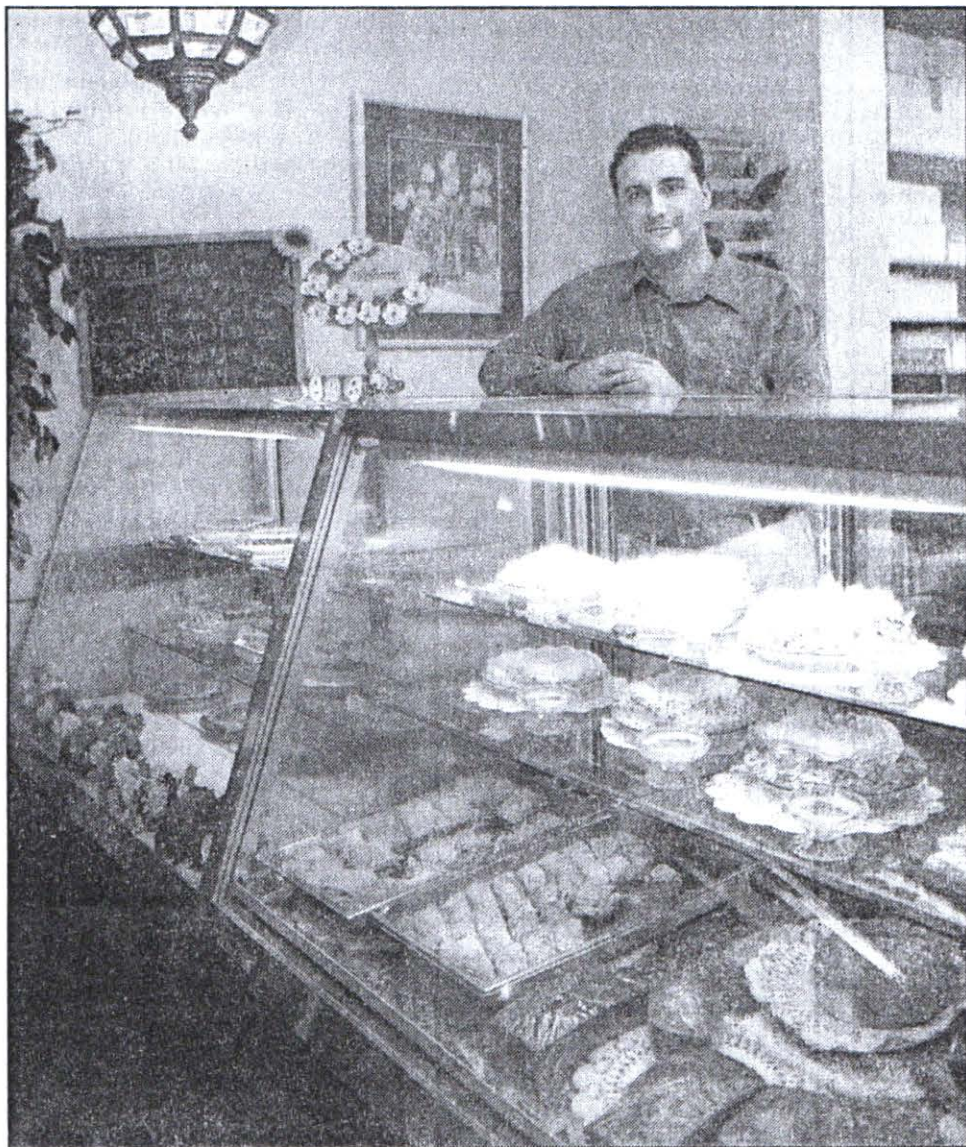
"The food is just great," he said. "We probably come here at least twice a week. This is the type of thing we moved to Sun City for. The people are all polite, there are great portions and you can even stop at the bakery for some bread and cookies before you leave."

The cookie counter was the place to be for 4-year-old Jessica Bodnar, who munched on a chocolate chip cookie as her parents left the restaurant.

"It's good," she said. "I got two cookies."

Her parents, Mike and Jessica Bodnar of Peoria, said they were driving by the restaurant and decided to give it a try.

"It's actually quite good," Mike said. "There aren't a lot of restaurants like this around here. We tend to always settle for fast food or something, but this was different and really welcome."



JOY LAMBERT/DAILY NEWS-SUN

Demetri Papamatheakis, owner of Demetri's Country Cupboard, shows off the bakery case of his new restaurant, which recently opened in the old Nancy's Country Cupboard location in Sun City.

John Sokolich can be reached at [jsokolich@aztrib.com](mailto:jsokolich@aztrib.com) or at 876-2526.

## Rec-run cafés going hungry in Sun City

By Sean L. McCarthy  
The Arizona Republic

Sun City has many restaurants, but only two are run by the Recreation Centers of Sun City.

And the retirement community isn't supporting Liberty Bell Café and Viewpoint Café like they used to.

"It's been an ongoing problem for quite a few years," said Jerry Swintek, president of the Recreation Centers Governing Board. "When Sun City was an island out here, our Liberty Bell and Viewpoint restaurants were doing well. But now, within 10, 15 minutes, we have 100 restaurants.

"There's just so much out there on Bell Road. And it never stops. Every time you turn around, a new place opens," he said.

Last week, the governing board openly pleaded with residents to support their own restaurants.

"If you're eating out, why don't you eat at the centers?" board treasurer Bud Hantke asked the audience during last week's board meeting.

Hantke said the restaurants, as well as the centers' catering service, are not turning a profit. The board might have to consider ending its catering service next year.

The community has seen declines in golf and bowling this summer, but board members said those financial losses are to be expected, as many residents leave town to wait out the heat.

The food service budget, which includes the Liberty Bell and Viewpoint restaurants, catering services and five golf course snack shops, have been consistent money losers. That budget deficit totaled \$33,562 in July and has rung up \$136,577 in losses for the first seven months of 2002.

Swintek said if each of the 42,000 or so Sun City residents would spend \$4 per month at one of the centers' restaurants, that would bring in \$2 million in revenue — double the current intake.

"We've got a lot of elderly people here who don't want to go out of Sun City," Swintek said. "How do we maintain the amenity for these people? We have good service, good food and very reasonable prices."

The board already has tried promoting the restaurants. Swintek said one promotion involved a discount card allowing one free meal for every four purchased. A recent \$14.95 lobster feed attracted only 44 customers.

Swintek said the board may devote additional space in next month's issue of *SunViews*, the community's official newsletter, to spread the word.

"We're trying all kinds of promotional things," he said. "We don't want to close anything down."

### If you go

#### Sun City's Rec Center-run restaurants:

**LIBERTY BELL CAFÉ:** 16810 N. 99th Ave., (623) 876-3052.

**VIEWPOINT CAFÉ:** 10502 W. Thunderbird Blvd., (623) 876-3057.

## State of Flux: Viewpoint changes hands



Sun City Grand resident and business owner Doug Bratsch will become the new owner Oct. 1 of the Viewpoint Cafe and the Grills and Delis, which he will rename.

## Restaurants receive new names

**By Zach Colick**  
Independent Newspapers

As the financial struggles continue for the Recreation Centers of Sun City food and beverage division, officials believe now is the time to look at different ways to streamline revenue.

Corporation officials noted the resignation of Food Services Manager Guy Sromek last month coupled with the recent death of Viewpoint Cafe Manager Neil Rowe hurt the food and beverage division.

As such, the corporation's Board of Directors unanimously agreed Aug. 31 to turn over management and responsibility of its food services division to Drake Services, Inc. of AZ effective Oct. 1.

Operations will be taken over by Drake Services owner and Sun City Grand resident Doug Bratsch, who manages Joe Zuni's Cafe in Sun City Grand and also operates a catering business in the Valley.

Under the agreement with RCSC, Mr. Bratsch will lease the facilities from the corporation and be responsible for the management and operation of the food and beverage establishments.

Viewpoint Cafe, located in-

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What will this business venture provide to the RCSC?

side the Lakeview Lanes bowling center, will be renamed Mojoes Restaurant and the five Grill and Delis at the corporation's eight golf courses will become Mojoes Cafes. All facilities will remain open to the public.

RCSC General Manager Jan Ek said the corporation's food services division has been in a state of flux for the past few years and has consistently been unable to operate at a break even point.

The RCSC discontinued its catering operations in 2005 and also closed the Liberty Bell Cafe Bell Lanes. The former Liberty Bell Cafe site was leased to La Petite Cafe in late 2005.

The RCSC will continue to pay utilities and be in charge

of building maintenance while Mr. Bratsch will take care of the day-to-day operations and be in charge of the "walls inward."

Ms. Ek said employees not wishing to stay on can request another position within the corporation, noting she has and will continue to meet with Viewpoint's and the Grill and Deli employees during the transition.

Forty-two employees working at Viewpoint Cafe and the five Grills and Deli's will be affected by the five-year leasing agreement.

The Independent sat down last week with Mr. Bratsch, who said he wants his company's brand to grow, adding he believes there is a lot of potential and opportunity at the future Mojoes establishments.

Mr. Bratsch said he is "very owner involved" and wishes to be part of the day-to-day operations and get his hands dirty rather than run his business from a corner office.

"The point is to make social connections and serve the community the way they want to be served," he said.

While he is pleased with the way Viewpoint Cafe operates, Mr. Bratsch said he hopes

OVER

# Cafe

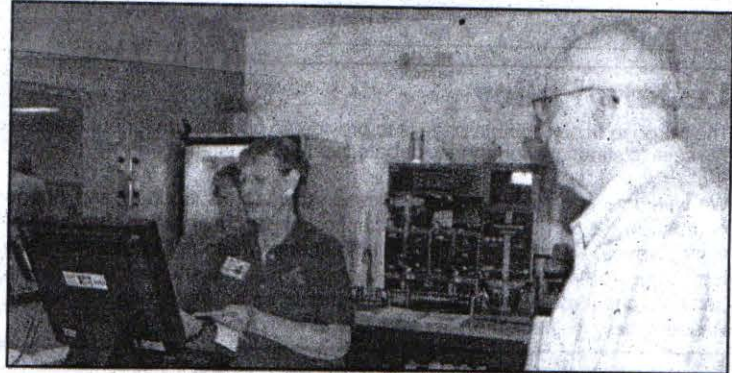
Continued From Page 1

to improve menu choices at the new Mojoes establishments by implementing a value menu and doing away with ala carte items, a wish of many customers.

"There are a lot of loyal people who eat here," he said of the Viewpoint Cafe.

Mr. Bratsch said it is hope the new Mojoes Cafes at area golf courses will become neighborhood eateries, where residents can stay within the confines of their neighborhoods and not have to worry about traveling far for a bite to eat.

Staffing for the food services operation will be reviewed on a case-by-case basis, according to Mr. Bratsch. He noted it is his hope to retain current Viewpoint Cafe employees who share his vi-



Independent Newspapers/ Zach Colick  
**Viewpoint Cafe employee Gina Lopez rings up a customer Sept. 5. The cafe will have a new owner and change its name to Mojoes Restaurant effective Oct. 1.**

sion.

Current Viewpoint Cafe employees said they are pleased with the transition and believe Mr. Bratsch will be an asset to the RCSC -- unless top-selling items, like biscuits and gravy, are taken off the menu, they joked.

Viewpoint employee Bobbie Waskiewicz said Mr. Bratsch has a lot of good ideas for how he envisions running the future Mojoes Restaurant.

Ms. Waskiewicz, who has worked at Viewpoint for more than three years, said genuine

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**"The point is to make social connections and serve the community the way they want to be served."**

**— Doug Bratsch**

customer service is what drives people back to Viewpoint Cafe.

"They know they're going to have a good meal when they come here," she said. "If something goes wrong, we'll fix it."

Viewpoint employee Gina Lopez also believes the transition is going smoothly and, all in all, the change will not make a huge difference.

"Doug is doing a good job," she said. "He's a nice guy and a

nice boss."

Ms. Ek said the five-year agreement with Mr. Bratsch is beneficial for all parties involved.

"This means he's in it for the long-haul," she said. "We need him to succeed and it's in our best interest that he succeeds."

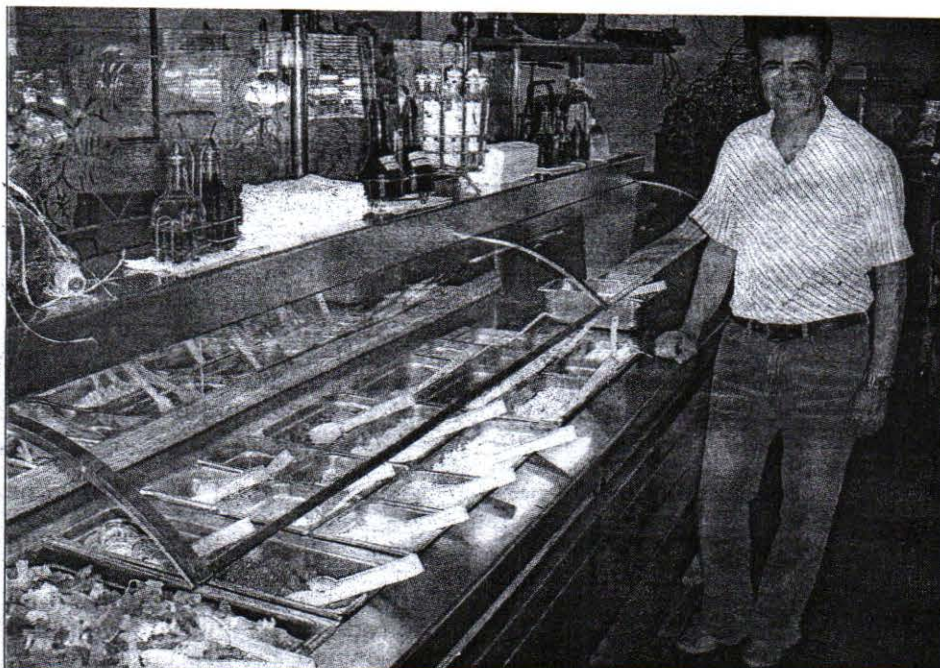
Ms. Ek, who has close to 30

years of food and beverage sales experience, said companies are good operators if they bring in 5 percent, or 5 cents, on the dollar.

She noted it is vitally important the corporation breaks even with its business venture with Drake Services, though RCSC does not necessarily have to make a profit off the lease with Mr. Bratsch at the helm.

**Post your opinions in the Public Issues forums at [www.newszap.com](http://www.newszap.com). News Editor Zach Colick can be reached at 623-972-6101 or [zcolick@newszap.com](mailto:zcolick@newszap.com).**





BRITTANY WOODRUFF/DAILY NEWS-SUN

JiMichael's owner Andreas Macrides stands by the salad bar, which is stocked fresh daily.

# JiMichael's

**ADDRESS:** 13039 N. 103rd Ave., Sun City, across from Banner Boswell Medical Center, between Thunderbird Boulevard and Grand Avenue.

**PHONE NUMBER:** 623-583-1555.

**HOURS:** 6 a.m. to 8 p.m. seven days a week.

**OWNER:** Andreas Macrides.

**CUISINE:** Family diner specializing in homestyle cooking.

**SEATS:** 185.

**OPEN SINCE:** 1994.

**SPECIALTY OF THE HOUSE:** Two homemade soups daily; full breakfast, lunch and dinner menus.

**POPULAR BREAKFAST:** Two eggs, hash browns, toast and jelly and bacon or sausage for \$3.95; pancakes; waffles; crepes.

**POPULAR LUNCH ENTRÉE:** Grilled Reuben; pastrami; gyros.

**POPULAR DINNER ENTRÉE:** Grilled catfish fillet; chicken fried steak; liver and onions.

**POPULAR DESSERT:** Homemade fruit and cream pies; baklava.

**AVAILABLE FOR:** Dine in, take out, reservations for parties of five or more.

**PRICE RANGE:** Breakfast from \$3.95, lunch from \$4.95 and dinner from \$5.95.

**WHAT ELSE YOU SHOULD KNOW:** All dinners include salad

bar, soup and dessert. Fish fry is available Wednesday and Friday and includes all-you-can-eat cod, soup, salad bar and dessert for \$8.95. A seniors menu and kids menu are available. The restaurant uses all trans fat-free oils and

does not use MSG.

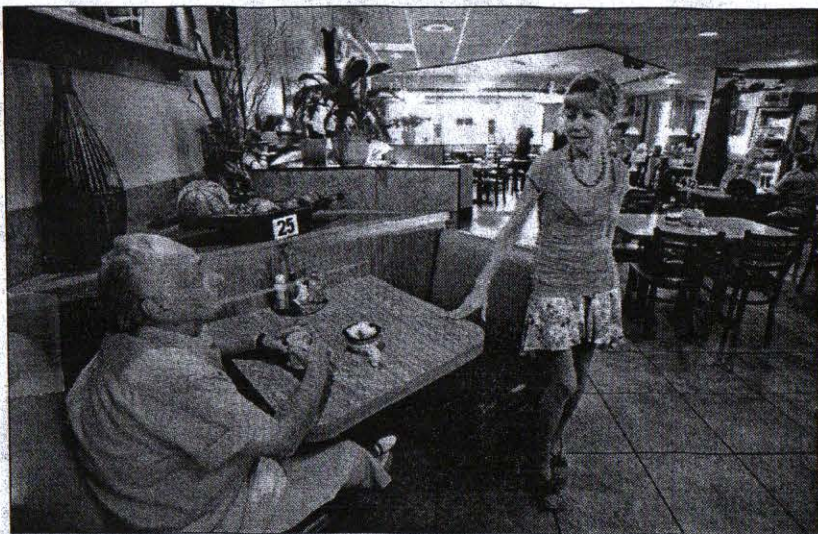
**UNIQUE TIDBITS:** The name of the restaurant came from the original owner, whose sons were named Jim and Michael. The salad bar is stocked fresh daily. Satellite television and free wi-fi also are available.

**FUTURE PLANS:** In February, the owner signed a 25-year lease and has begun remodeling the outside, complete with a new roof and paint. In the fall, interior remodeling will begin. Future plans include a liquor license and outdoor seating. "We're here to stay," Macrides said. "It's been a pleasure serving Sun City for 15 years, and we look forward to serving the community for another 25."

*Do you know of a great West Valley restaurant you'd like to see in our Dining Out feature? Let us know! Call Brittany Woodruff at 623-876-2527 or e-mail bwoodruff@yourwestvalley.com.*

**Want to see other restaurants featured in Dining Out? Visit**  
[www.yourwestvalley.com](http://www.yourwestvalley.com)





NICK COTE/DAILY NEWS-SUN

JiMichael's dining room manager Barbara Greenhill chats with Al De Genova at the restaurant in Sun City. The restaurant will open a new location at Lakeview Lanes to replace Mojoes in September.

## Mojoes splits, JiMichael's commits

STAFF REPORT

JiMichael's Lakeview Café will open Sept. 17 at the Lakeview Lanes.

Andreas Macrides and his son, George, have leased the café, which will replace Mojoes.

Macrides has been in the restaurant business for the past 31 years and currently owns and operates JiMichaels on 103rd Avenue in Sun City, where he and his family have served customers for the past eight years.

"We will be open from 7 a.m. to 8 p.m., seven days a week," Macrides said. "Folks can have breakfast, lunch and dinner with us every day."

Doug Bratsch and his family, which operates Mojoes, have opened a new restaurant in Surprise. The café at Lakeview Lanes will remain closed through August and the first half of September to prepare for the opening of JiMichael's Lakeview Café, Recreation Centers of Sun City officials said.