



# Tempe Sister Cities Monthly



## Student Ambassador Selection 2016

Student Exchange Program



Photo courtesy of Dennis Ederer

<b>Skopje, Macedonia</b>	<b>Regensburg, Germany</b>	<b>Lower Hutt, New Zealand</b>	<b>Zhenjiang, China</b>	<b>Beaulieu sur Mer, France</b>
Elizabeth Kappel Corona del Sol	Conrad Clark McClintock	Zaria Guignard McClintock	David Ewen Corona del Sol	Rachel Klein Corona del Sol
Lauren Lambert Corona del Sol	Mary Haddock Arizona School for the Arts	Cameron Pazul Corona del Sol	Carmela Guaglianone McClintock	Johannah Klein Corona del Sol
Brenden Murphy Corona del Sol	Benjamin Pope McClintock	Alexandra Riedell Corona del Sol	Mariah Porritt Corona del Sol	Sierra Porritt Corona del Sol
Jeremy On Corona del Sol	Shannon Tropsa Corona del Sol	Elizabeth Zyriek Marcos de Niza	Lucien Roberson Marcos de Niza	Ava Lehner Corona del Sol
<b>Carlow, Ireland</b>	<b>Cuenca, Ecuador</b>	<b>Cusco, Peru</b>	<b>Trollhattan, Sweden</b>	Graydon Sharp McClintock
Alexandra Bruno Corona del Sol	Madison Reddie McClintock	Jennifer Bass Marcos de Niza	Asha Karthik Corona del Sol	
Abigail Jacobs Corona del Sol	Urijah Rodriguez Corona del Sol	Andrea Lara-Garcia Corona del Sol	Emily Stellburg Corona del Sol	

Bringing the World  
Together....One  
Friendship at a Time



**tempe**  
SISTER CITIES

# Youth Group News

At our most recent meeting in February, Executive Director of Project Cure, Katy Mabardy, spoke to us about how the organization was created, what its main goal is, and more. From a young age, founder James Jackson, who grew up in a rural town in Idaho, knew that he wanted to be a



Photo courtesy of Morgan Otis

millionaire. He earned his living by selling cars and real estate and is credited for establishing the town of Vail, Colorado. At 30 years old, Jackson achieved his goal of becoming successful and wealthy, however he was not happy. On a quest for happiness, he adopted a “use what you have to give away” philosophy and he and his wife decided to give away all the assets they had, selling their cars and businesses but keeping some money to put himself through school to earn his PhD in economics. With his new degree, he began to travel the world, teaching people how to manage their money and helping with any other economic needs. One on occasion when Jackson was in Brazil, he encountered a doctor who made his home into a clinic. While he had a line of patients out the door, he did not have any supplies to help the patients. Jackson promised that he find a way to help this doctor and with the help of his friends, he established Project Cure. Now, it is the largest medical supply distributor in the world, sending surplus medical supplies from various hospitals around Arizona to over 128 developing countries. People can involved with this organization by volunteering at the warehouse in Phoenix or helping out with other project such as Kits for Kids.

In other Youth Group news, we are very excited to have welcomed two new members, Aerin and Abby, at our last meeting! Aerin attends Veritas Prep Academy and Abby goes to Corona del Sol. Next month will be a very busy month for the Youth Group. We are planning to have a fun St. Patrick’s Day themed social on March 18, followed by the Applebee’s pancake breakfast fundraiser on March 20. Youth Group members will be selling tickets for this fundraiser at \$7 a piece. \$3 will go to Applebee’s and \$4 will go to the Youth Group. However, if you buy a ticket and do not attend the breakfast, the youth group will receive the full \$7.

*The Youth Group is open to all Tempe citizens ages 14-18 years old. It is a philanthropy-based group that also concentrates upon developing leadership and public speaking opportunities.*

Please connect with any Youth Group member for a pancake ticket for Sunday, March 20 held from 8-10 am at Applebee’s at Rural and Broadway. Come support the Tempe Sister Cities Youth Group: **We are making a world of difference right here in Tempe.**

- Submitted by Morgan Otis, Youth Group Secretary



# TSC SUMMER PROGRAM ANNUAL CAR WASH



## & GOODWILL DONATION DRIVE

Saturday, April 30, 2016

Marcos de Niza High School

Guadalupe and Lakeshore Drive

8:00 am – 1:00 pm

Bring your (really heavy) donations to support the 2016 Student Ambassadors! Goodwill trucks will be on site to collect your tax-deductible donations. The TSC Summer Program will earn 10¢ per pound for all of your spring cleaning donations!



Photo courtesy of Dennis Ederer

## Make a Summer Program Donation Online

It's easy! Just visit the TSC website at  
[www.tempesistercities.org](http://www.tempesistercities.org).

Please help TSC by donating to the student summer activities programs. Each year the 32 Tempe student delegates raise funds to support the many summer activities they enjoy with the 32 international student visitors from our sister cities.

You can pay online with your credit card by using PayPal as a "guest." No PayPal account is required. Simply follow the prompts online.

Tempe Sister Cities as a 501(c)3 compliant non-profit organization. **Your donation is 100% tax deductible.**





# DINNER PARTY COOKING CLASSES

LEARN TO COOK LIKE THE PROS!

Bring your family and friends and join us for one or all five dinners. Relax on our patio and enjoy being served wonderful meals by special chefs. This season we are pleased to welcome both new and familiar chefs to the Hackett House. Doors open at 6 pm for browsing in the gift shop with a glass of wine from the complimentary wine bar. Dinner parties begin at 6:30 pm and about 9 pm. Paid reservations are required: \$50 per person. (Refunds are available in the form of gift shop credit). Register for 4 Cooking Classes and save \$25! Register for all 5 Cooking Classes and save \$50!

## Lesson 1: Darin Taverna, 2014 Phoenix Top Home Chef

Wednesday, March 23, 2016

We welcome back **Darin**, the 2014 Phoenix Top Home Chef, to the Hackett House patio. You may remember that this master chef is actually a computational biologist—and he uses his science at work as well as in the kitchen. While some of us may throw in a pinch of this and a smidgen of that when we're cooking, Darin relies on his drive for precision to create the perfect tastes with consistency.

### Menu:

**24 Carrot Soup** - Intensely rich caramelized carrot soup, cumin cashew cream, pepitas.

**Braised and Confused Pork** - Braised pork belly, Moroccan olive and agave nectar glaze, pickled and fried capers, fresh garden herb polenta.

**Chocolate Surprise** - You'll have a ball with this one!

## Lesson 2: Kathy Andrews, Culinary Hobbist

Monday, April 4, 2016

Easter has come and gone. Spring has sprung. And the Hackett House patio is open for food, fun and friends. Remember those dinners that Mom used to make? Perhaps this dinner will remind you of those Sunday dinners that always had vegetables on the table. Remember asking your mom how to do things and her answer was, "figure it out"?... Join **Kathy** who celebrates Moms everywhere as she serves vegetables that are fun to eat. See how she figures out how to use some of the Native American food influences inspired by Kai, Arizona's only 5-Star restaurant.

### Menu:

Smoked Sweet Paprika Prawn, Coconut Lime Broth

Mole Dusted Pork Tenderloin; Roasted Garlic, Mushrooms, Onions; Cabernet-Port Reduction

Cholla Buds, Cabrales, Plum Chutney

House-made Ricotta, Sous Vide Beets, Roasted Carrot, Asparagus, Cucumber

Spiced Butternut Squash Crème Brûlée, Huitlacoche Biscotti, Candied Pepitas

*To register for any or all of the Cooking Classes, please call 480-350-8181  
or register on-line through our website: [www.hacketthouse.org](http://www.hacketthouse.org)*



# Hackett House Happenings

## Lesson 3: Chef Colin Williams, featuring Mark McDowell, Guitarist

Tuesday, April 12, 2016

Who doesn't like a good barbeque with all the aromas of slow-roasted meats? And have you ever wondered how BBQ is different around the world? **Chef Colin** admits he has been intrigued by the Argentinean style of cooking which has influenced his barbequing techniques. Join us as we experience his unique tastes and discover his secrets as he demonstrates the evening's fare. Wait! That's not all—Chef Colin is being joined by **Mark McDowell**, a friend and guitarist with the Dusty Ramblers. Aromatic food and music—together on the Hackett House patio.

**Menu (to be paired with local beers):**

- |  |                                       |
|--|---------------------------------------|
| Classic Gazpacho                                   | Roasted and Charred Beets and Carrots |
| Argentina Salmon Cooked with Fire                  | Heirloom Tomato Salad                 |
| Grilled Beef (Aracheda cut) with Chimichurri Sauce | Dessert - to be determined            |

## Lesson 4: Tracy Dempsey, Owner of Tracy Dempsey Originals

Monday, May 2, 2016

Mmm good – that's what you say after tasting one of **Tracy's** freshly-baked sweet treats. Having been a pastry chef at Lon's at the Hermosa, Restaurant Hapa, Gregory's World Bistro and Cowboy Ciao, she has opened a store that offers customers access to her tasty bites. She still furnishes her desserts to other restaurants, including Citizen Public House, Crudo and the Stockyards. Now Tracy will cook a French picnic for us, ending (or maybe beginning?) with a taste of her famous dessert creations. Oh, did we mention she lived in France and majored in French so she has had first-hand experience with the cuisine! And if you just can't wait to sample her treats, you can go to Tracy Dempsey Originals, 1323 W. University Drive, Tempe open on Thursdays, Fridays, and Saturdays.

**Menu:**

- Amuse Bouche: Gougères/Vichyssoise Shooter/Savory Canelés
- Paté de Campagne/Pickled Vegetables/Wonder Mustard Rough Stuff Mustard/Noble Bread/Homemade Butter with Fleur de Sel
- Oven roasted Salmon/Lentilles de Puy/Sautéed Radishes and Frisée/Herbes de Provence vinaigrette
- Blueberry Lemon Galette/Lavender Honey Ice Cream

## Lesson 5: Tim Doolittle (aka Taz), Master Cooking Instructor

Monday, May 9, 2016

For years, **Taz** has been teaching others how to cook authentic foods of the world, both at The Dhaba Cooking School in Tempe and his own "Taz Cooks" cooking classes. And now, he's cooking for us! His early years were spent traveling around various parts of the world, and what remained consistent in all of his travels was how he gravitated to food, in many cases learning directly from local people in their home kitchens. One of his tricks to making his food taste so flavorful is that he only uses spices that he grinds himself, just before using them. Relying on local and fresh foods, Taz experiments with different dishes until it tastes exactly as he planned. Last time Taz cooked at the Hackett House, he cooked Indian food. This spring he has planned a Caribbean meal that will include Caribbean Papaya, Mango, Avocado Salad and Jerk Chicken. The full menu will be posted when it becomes available.

## Welcome to these new Tempe Sister Cities members (and Lifetime upgrades):

### Lifetime Membership

Rohit Bansal  
 Milt & Cheyl Laflen  
 Kirsten & Steve LeClaire  
 Polen & Mark On  
 Lisa & Donald Zyriek

### Friend Membership

Lois & Kevin Murphy  
 David & Silvia Whitehorn



### Individual/Family Membership

Julian Danielle & Jeff Unterkofler  
 Eileen Grant  
 Robert Guignard & Betty Rees  
 Tracy & Adam Jacobs  
 Joel Klein & Lynn Kessel  
 Rachel & RJ Lambert  
 Francisco Lara-Valencia & Hilda Garcia-Perez  
 Meredith Morrissey  
 Ellen & Tony Pope  
 Matt & Marilyn Powell  
 Josh & Nicole Prior  
 Usha & Karthik Rajan  
 Kira Riedell & Greg Gavel  
 Marianne Webb

## Youth Group **Pancake Breakfast Fundraiser**

at Applebee's  
 (Rural Rd/Broadway)

**Mar 20, 2016**

8—10 am

\$7 per ticket

Tempe Sister City Corporation (TSC) is in the business of making friends – globally. TSC provides student and educator exchange programs for City of Tempe residents.

### Tempe Sister Cities Officers

<b>President</b>	Richard Neuheisel
<b>Vice President</b>	Harry Mitchell
<b>2nd Vice President</b>	Marcus Newton
<b>Secretary</b>	Michael Curd
<b>Treasurer</b>	Karin Meyer
<b>Historian</b>	Debbie Duncan

www.tempesistercities.org  
 95 W. 4th Street, Tempe, AZ 85281

**TSC Monthly Editor: Jacqueline de la Houssaye.** Please submit content to jackiedelah@gmail.com by the 20th of each month (or the Fri after the Board Meeting) to be included in the next issue.

## Tempe Sister Cities Membership Form

[www.tempesistercities.org](http://www.tempesistercities.org)

Join online at [www.tempesistercities.org/become-a-member](http://www.tempesistercities.org/become-a-member), or use this convenient form with your check payable to Tempe Sister Cities Corporation and mail to: **Tempe Sister Cities, 95 W. 4th St., Tempe, AZ 85281.**

**Please choose a category:**

- \$25 Ambassador/Student
- \$35 Individual/Family
- \$50 Friend of Tempe Sister Cities
- \$200 Corporate Membership
- \$400 Lifetime Membership

names year first joined

address city state/province country zip/postal code

home/work phone (circle one) mobile phone (name) email address

home/work phone (circle one) mobile phone (name) email address

