

## Nail tech joins Russo

Russo Salon, 16715 E. Parkview Ave., has acquired a nail technician, Barbara Handmacher.

Originally from Chicago, Handmacher has lived in Fountain Hills for 10 years. She has been involved in nail care for 20 years.

She specializes in non-odor nail enhancement products, fiberglass, silk, dip system acrylic, gel and semi-permanent polish.

Handmacher's commitment to superior sanitation practices has led her to choose the one-time use file system, Septifiles, for all manicures and pedicures. The patented system protects clients from cross contamination, she said.

Handmacher also specializes in a no chip mani-

cure using semi-permanent polish that lasts up to two weeks or longer.

The alternative to traditional polish requires minimal filing for minimal damage to the natural nail. It cures with a UV lamp in two minutes. The polish is easily removed by soaking. The odorless product is available in 17 colors, including pink and white.

Other nail services provided by Handmacher are manicures and pedicures, hand paraffin treatments and nail repairs.

The salon is looking for a second nail technician to join the staff.

To schedule an appointment with her, call 837-8300.



Barbara Handmacher has joined Russo Salon, 16715 E. Parkview Ave., as a nail technician. She has more than 20 years of experience in nail care.

## Hair Hut's Kirkendoll keeps up with styles

A return to 1960s, '70s and '80s hairstyles is a trend that Hair Hut owner Jerry Kirkendoll observed at The International Salon & Spa Expo.

Kirkendoll attended the professional beauty exposition and educational event Jan. 30-Feb. 1 at Long Beach Convention Center to keep informed about the latest hair fashions.

Business owners, stylists, nail technicians, skincare specialists, cosmetologists, massage therapists, industry educators and estheticians attended the annual trade show. The event is the largest for beauty care professionals on the West Coast.

The conference featured guest artists and speakers from major manufacturers for classes and hands-on workshops on haircutting, styling, color and hairdos.

"Whatever's new, we can do it," said Kirkendoll. Typically, a hairstyle becomes popular with the public a year after the trade show debut, said Kirkendoll. Better salons in more cosmopolitan cities may introduce the look sooner.

Kirkendoll observed that many color manufac-

turers showed darker hues and no-deposit colors that are advertised to cause less damage to the hair.

In the 1950s and 1960s, backcombing was the method used to create the beehive and the bouffant. The technique to give the hair height and fullness is returning, said Kirkendoll.

A good stylist can take a fashionable trend and adapt it to a customer, said Kirkendoll. Latest trends showed texture within structure, cuts achieved by dry hair cutting, razors, shears, scissors and "chunker" scissors.

Perms are trying to come back in style, said Kirkendoll. Makeup and decorative nail polish colors are bright for a "wow" factor.

"Nothing is out," he observed. Hairstyles are designed to complement the textured, layered design in clothes.

The Hair Hut is located at 16714 Avenue of the Fountains, behind Chen Garden restaurant. The salon is open from 9 a.m. to 5 p.m., Tuesday through Saturday, and offers late evening appointments. To schedule a visit, call 837-2699.



Jerry Kirkendoll has been honored through the years for his award-winning cuts and styles.

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# GREAT FAIR

## No balloons, but plenty of art, food, music

There's a reason why the Chamber of Commerce's upcoming arts and crafts festival is called "The Great Fair."

The annual three-day juried show along the Avenue of the Fountains and a section of Saguaro Boulevard will feature the original artwork and products of 480 to 500 artists and crafters from

across the nation and globally.

The Great Fair will be open from 10 a.m. to 5 p.m. Friday, Saturday and Sunday, Feb. 26-28.

Admission and parking are free. Visitors are requested not to bring dogs. Last February an estimated 219,000 attended during the three days.

There will be no balloon

launch on Sunday this year.

The hot air balloons have been a popular activity at the fair, but they won't happen this year due to economic reasons.

The Great Fair provides an assortment of food concessions and a beer garden for the thirsty shopper. Wheelchairs and scooters are available for rent. The

event takes place, rain or shine.

Chamber events coordinator Sharon Morgan said the Sahnas Brothers will entertain. Fort McDowell Casino is the official sponsor, along with ABC Channel 15 and Pepsi.

For more information, call the Chamber, 837-1654, or visit [www.fountainhillschamber.com](http://www.fountainhillschamber.com).

## This mom replaces corporate with cookies

By Barb Charzuk  
Times Reporter

Sidney Miller readily admits that there's nothing free or healthy about her cookies.

Not fat free, sugar free or gluten free. The sweet treats -- chocolate chip, butterscotch, peanut butter and white chocolate and almonds -- are imperfect in shape and vary in weight, exactly like homemade cookies.

"They are just amazingly good like the way cookies are supposed to be," said Miller, founder of Sid's Viciously Good Cookies.

Miller was raised in Fountain Hills by her parents, Jack and Roberta Wilkinson. She graduated in 1989 from elementary school and attended Coronado High School in Scottsdale.

She plans to sell her cookies at the Ahnala Mesquite Restaurant booth at The Great Fair Friday, Feb. 26-Feb. 28.

Her baking venture began a year ago after she bailed out of the corporate recruiting world of Google and Microsoft to have a child. Choosing to stay home with her daughter, Annie Violet, now 17 months old, Miller said her A-personality was not conducive to doing nothing.

Her friends always praised her cookies. "I needed to do something so I thought, 'Maybe I'll make this cookie thing work.'"

One day while mailing cookies at a package store, she struck up a conversation with a customer in line. She offered him a sample and he called her the next day for her first order for five dozen cookies.

Miller bakes every batch herself at a commercial kitchen in Phoenix. She maintains secrecy of her recipes, insisting that only her dogs know the ingredients.

She approached AJ's Fine Food markets to carry her product, and seven stores now sell the cookies. Within three months, she hopes to expand into all



Sidney Miller left the corporate business world to have Annie Violet, now 17 months old. Another outcome was the birth of her business, Sid's Viciously Good Cookies.

AJ's locations.

As her business grows, Miller plans to hire employees to assist with marketing and sales. The cookies make excellent gifts for housewarmings, birthdays, anniversaries, baby showers, or "just to take some time for yourself to truly indulge," said Miller.

Over the holidays, she sold 600 dozen cookies as client gifts for one customer. In an average week, the business sells 250 to 400 dozen.

A six-pack sells for \$10; an individual cookie costs \$2.50. A sampler box of all four flavors is \$20. The flavors are: Chockie Bickie, a blend of two chocolates; Peanut Buttahs, Scotchies, butterscotch, and With Love -- Annie V, white chocolate and a burst of almond.

In its "Best of the Valley" issue last September, Phoenix Magazine chose Miller's confections as the best new cookie. Miller was selected as one of the 35 entrepreneurs under 35 for recognition by AZ Central.com.

The Web site is [www.SidsViciouslyGoodCookies.com](http://www.SidsViciouslyGoodCookies.com) or call 602-468-2974. Email is [viciouslygood@gmail.com](mailto:viciouslygood@gmail.com).

## Alchemy restaurant to start up lunches

Alchemy Restaurant and Wine Bar at CopperWynd will start opening for lunch Tuesday, Feb. 23.

Lunch will be served from noon to 2 p.m., Tuesday through Saturday.

Chef Paul O'Connor said the menu will reflect a lighter side to the midday ritual. Some choices will be signature BLT chop salad, Angus burger on pastrami or rye, avocado tomato bacon and tuna stack on a warm pita and pizettes, thin crust pizza dough piled high with prosciutto, roasted peppers and grilled

onions, or a barbecue chicken with Monterey jack cheese and pepperocini.

Alchemy Restaurant serves dinner from 5 p.m. to closing, Tuesday through Saturday.

Next to the restaurant is the 360 Wine Bar, also open from 5 p.m. to closing. The Wine Bar features small plates, "Seven before Seven for Seven," for customers who want to gather, enjoy the views and share food with friends. Guests can choose from seven wines, plus seven appetizers before 7 p.m. for \$7 each.

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