Lifestyle Magazine for the MacDonald High!

1

Sweet Life

NDER

Nothing Bundt Cakes founder loves community

page 12

FALL 2018



WANDERLUST: Exploring the Adriatic Sea

HEALTHY KITCHEN: Chef Castillo makes some changes page 16

FLAMING DESERTS: Charlie Alaimo sets things on fire page 17



Our Ultimate Expression of Design and Personal Service



ONE WORD, **EFFORTLESS**

It's more than ownership, it's membership Exclusive member privileges



702.558.8888 | findlaylincoln.com

THE ONLY **EXCLUSIVE LINCOLN DEALER** IN THE VEGAS VALLEY



Modern Designs, Traditional Values



6675 SOUTH EASTERN AVE, LAS VEGAS, NEVADA 89119 | TEL. 702-436-3960 | WWW.FMVEGAS.COM





August is nearing its end. We will shortly be starting to overseed the golf course, which keeps our fairways green all winter long. That's always a risky task each year, because if the seed doesn't sprout, is washed away, eaten by birds or gets diseased, the course will not live up to its normal spectacular condition. Fortunately, our staff knows what they are doing and we always end up with a great course.

I probably should remind everyone that the golf course is not a park and residents and/or members cannot walk their dogs there. PERIOD.

We've made some landscaping improvements to the course this summer, which should create a much better feel for it. It will take a year or so for it to improve and grow in, but it will pay off. We utilize green, low-water desert planting – easy to maintain without the nasty white "cotton" flowers that end up in everyone's pool.

I want to say a few words about your homeowners association board. Our board works well together because no one on the board needs the job. The horror stories one hears are usually due to board members who have no other life and decide to make fellow residents miserable. Our board is not like that. Our dues have been \$330 per month for years and our HOA is fiscally sound. Our board members serve the community, but they all have full lives and significant social outlets. Their service helps the community. Just check the dues for The Ridges, Summit, Southern Highlands, and you will see what a bargain MacDonald HOA dues are.

In fact, MacDonald Highlands is the smart money purchase in the valley today! Compare our lot prices to The Summit or The Ridges and you will find that we are a bargain. Furthermore, our lots have better city views, and in some cases are priced at onethird the cost of the other communities. Why would people pay three times more than they need? I think P.T. Barnum had the answer, but MacDonald Highlands is a definite value.

VELOPER

On the development front, Highlander Ridge is sold out as expected. Our Dragon's Reserve is half sold out (flat, one-half to 1-acre lots overlooking the Strip), with our newest phase to be opened by late September, with all roads paved. Our next offering, HIGHLANDER HEIGHTS, is also half sold out (one-half acre lots overlooking the Strip and golf course). These new areas are the best in the valley and I don't say that lightly.

The really big news is that we are developing the balance of the community on the east side along MacDonald Mountain. That's a big undertaking, but I believe the market will hold together long enough to make enough sales to cover our costs and, of course. I'm sure our residents would like to see the development completed quickly. Quickly in this instance is probably two years, but that's getting faster every year.

The club is getting ready for the fall season, working on new fun programs for all of us to enjoy. Given all of the sales and the new members, I am looking forward to expanded hours and increased functions and events for our members.

Welcome back from summer vacations. I'm looking forward to seeing you at the club.

Best regards,



VEGAS MODERN[™] theOriginal





Blue Heron is a locally owned Design/Build firm, founded with a commitment to exceptional architecture and outstanding quality of construction. Owner and founder, Tyler Jones has created an innovative architectural style called Vegas Modern[™] in response to the climate, culture and lifestyle of his esteemed hometown. Many have imitated but there is only one original...

Visit our sales centers to learn about new homes available in your neighborhood and to experience Blue Heron like never before with our Virtual Reality tours.

MacDonald Highlands On-site Sales Center: 685 Dragon Peak Drive, Henderson, Nevada 89012 | Open Saturdays & Sundays

Marquis Seven Hills Show Home: 1320 Villa Barolo Avenue, Henderson, Nevada 89052 | Open Daily

702.531.3000 BLUEHERON.COM ARCHITECTURE | INTERIOR DESIGN | CONSTRUCTION | FURNISHINGS



A message from the management: HOA LETTER

Dear MacDonald Highlands residents,

With the holidays quickly approaching, we know many residents will be hosting parties and get-togethers within the community. We would like to help make entry for your guests as quick and easy as possible. The association has a state-of-the-art guest management software system at the main entry gates, called QuickPass, which all residents can utilize. Residents have the ability to log in to this system and add guests for their upcoming events and parties. Entering these lists early ensures that your guests will have minimal interruption when entering the community. In the past, we have had residents turn in handwritten guest lists right before a gathering, and it leads to confusion as gate attendants try to cross reference the list, and at times they are unable to make out the names of the guests. Using the below system to enter your guest list eliminates this tedious process and allows the gate attendant to easily confirm your guest and allow them to pass.

To access your QuickPass account, visit www.quickpass.us. Once on the website, enter your user name and password. If you do not know your user name or password, please contact the management office via email or phone, and we can provide that information to you. Once in the system, you can either go to "Visitors" or "My Events," and enter your information. This system can be used for planned parties and gatherings, or your day-to-day visitors. You would enter day-to-day visitors (guests and vendors) under the "Visitors" tab, and persons attending a party or gathering under the "My Events" tab. You can enter guests as either temporary visitors, duration visitors or permanent visitors. You pick the length of time temporary and duration visitors will be granted access. Permanent visitors will remain on your guest list until you remove them, and they will be granted access without needing to be approved each time they arrive. As well, you can also remove guests and vendors from your account through the system at any time. If you need assistance navigating the system, or have any questions, please feel free to contact either myself, or my assistant, Julie Murray, and we will gladly assist you.

If you use a smartphone, you also can download the QuickPass app and add your guests remotely wherever you are, without

having to contact the gate house or management office, and the information immediately transmits to the gate houses. We would also like to inform you that if you do not have a smartphone or computer access, or simply are not comfortable with using the QuickPass system, you can still provide a guest list (typed preferred, or legibly written) to either of the guard shacks or management at least 24 to 48 hours in advance of your gathering, and we can have the names input in the system on your behalf.

With the holiday season also comes concerns with residents and their guests violating the association parking rules. Listed below are several of the parking rules that are routinely violated during the holiday season, and we ask that you please advise all guests:

- Due to city of Henderson fire code, on-street parking is limited to one side of the street only. Approved street parking for visitors or guests will be limited to the sidewalk side of the street. If there is not a sidewalk on that street, parking will be limited to the south or east side of the street.
- Visitors and guests must have a pass displayed and visible in the vehicle window at all times.
- All vehicles parked within the community must have current registration and insurance.

I hope this information is useful and informational to you, and wish you a very happy holiday season! If you have any questions, please do not hesitate to contact the management office at 702-933-7764, or via email at Lroberts@rpmginc.com.

Sincerely,



CMCA®, AMS®, PCAM® Supervising Community Manager Real Properties Management Group, Inc. 3077 East Warm Springs Rd. Las Vegas, NV 89120

INTRODUCING THE RICHARD LUKE FIVE STAR RESIDENCES AT MACDONALD HIGHLANDS A Collection of New Modern Custom Homes with Sweeping Strip, Mountain and City Views

indoor-outdoor great room designs | glass pocket walls | soaring ceilings | wolf-subzero kitchens | waterfall countertops | high gloss cabinets | european floors | linear fireplaces | glass wine cellars | wine bars | movie theaters | art galleries | gyms | elevators | roof decks | lap pools | infinity pools | water & fire features | indoor-outdoor kitchens & ultra lounges | custom home amenities

championship 18-hole golf course | fitness center & spa | tennis & swim complex | clubhouse bar | casual & fine dining lifestyle | guard gated country club lifestyle

single and two story designs starting at \$2,875,000 USD



Kristen Routh-Silberman, MBA Realtor, CNE, EPRO c +1.702.467.7100 o +1.702.614.9100 kristen@synergysir.com vegasluxuryrealestate.com

Synergy Sotheby's

Richard Luke Five Star Collection Real Estate Sales Office Open Tuesday-Sunday 10am-5pm & by Appointment | Public Welcome 552 S. Stephanie Street, Henderson, NV 89012 Inside the DragonRidge Country Club at MacDonald Highlands

®,™ and SM are licensed trademarks to Sotheby's International Realty Affiliates, Inc.An Equal Opportunity Com Equal Housing Opportunity. Each Office Is Independently Owned And Operated, Except Offices Owned And Oper-ated By NRT Incorporated. If your property is listed with a real estate broker, please disregard. It is not our intention to solicit the offerings of other real estate brokers. We are happy to work with them and cooperate fully. * All information from sources deemed to be reliable although not warranted or guaranteed by Sotheby's International Realty®

Property ID: PW4GWV | SynergySIR.com 671 Palisade Rim, Henderson, NV 89012 5,000 SF[±] | 3 Bed + Office | 4 Bath | 3 Car | .26 Acres \$2,875,000



- $10~{\rm CALENDAR}~{\rm OF}~{\rm EVENTS}$
- **11 DRAGONRIDE PARTIES**
- 12 COVER STORY: NOTHING BUNDT CAKE

founder talks community, golf

14 WANDERLUST Exploring the Adriatic Sea



- 16 healthy dining
- **17 FLAMING DESERTS**
- 18 MEET MR. F&B
- 19 COMMUNITY SPOTLIGHT Robert Coomer
- 20 TURKEY TROT



- 21 WOMEN'S GOLF
- 23 REAL ESTATE REPORT
- 24 custom home
- **36 PRADA PAYS A VISIT**
- 28 community photos
- *30* NUMBERS TO REMEMBER



HIGHLANDER

Published quarterly by the Las Vegas Review-Journal in partnership with DragonRidge Country Club and MacDonald Highlands community

> EDITORIAL Editor - Lyn Collier

CONTRIBUTING WRITERS & PHOTOGRAPHERS Stan Hanel, Tonya Harvey, Bill Hughes, David Reisman, Susan Stone and Buck Wargo

> CREATIVE DIRECTOR Angela Johnson

MAGAZINE DESIGNER David Sly

BUSINESS Highlander Advertising Manager - Julio Jimenez

> COORDINATOR Linda Farman

ADVERTISING Julio Jimenez, 702-884-1424, jjimenez@reviewjournal.com

EDITORIAL Lyn Collier, 702-383-0299, lcollier@reviewjournal.com

ABOUT THE MAGAZINE

The Highlander is a quarterly publication produced by the Las Vegas Review-Journal in cooperation with the MacDonald Highlands community and DragonRidge Country Club. The Highlander is mailed to DragonRidge members and residents of MacDonald Highlands community. Neither advertisers or the Highlander are responsible for errors in the text or graphics or the accuracy of information contained in either advertising or editorial within the publication. Statements, opinions, photographs and points of view expressed by the writers and advertisers are their own and do not necessarily represent those of the publisher. The Highlander reserves the right to refuse any advertising deemed unsuitable for the publication. All rights reserved.

> On the cover: Photo by David Reisman:, 2017 DragonRidge offers swimming classes for its younger residents each summer.

LAS VEGAS

NOVEMBER 15-17, 2018 · 1,000 VEHICLES

LAS VEGAS CONVENTION CENTER • LAS VEGAS, NV

To be offered... From The Ardell Brown Estate Collection **1930 CORD L-29 CABRIOLET**

BUY.

SELL.

ACT NOW **SAVE \$100**

Pre-register in advance of auction to save \$100 on Standard Bidder Registration

CONSIGN TODAY

Request for Position forms can be completed online at Mecum.com To speak with a Consignment Agent call 262-275-5050



ADVANCE ONLINE TICKET PRICE

(per person) // children 12 & younger admitted at no charge \$30 at the door and online on or after the first day of the auction (per person)



CONSIGN OR REGISTER TO BID

For Complete Auction Consignment or Bidding Information go to Mecum.com or call 262-275-5050



DragonRidge MEMBER EVENTS

OCTOBER -

- Oct. 3 Dec. 15, Mike Davis Junior Golf Academy: Wednesdays & Thursdays, 3 p.m.; Saturdays, 1 p.m.; 702-321-7404
- Oct. 8 Columbus Day -- DragonRidge is open
- Oct. 14 Fall Tennis Calcutta Sunday
- Oct. 18 DragonRidge Wine Extravaganza
- Oct. 18-20 Men's Fall Invitational
- Oct. 21 Couples 18 & Dine
- Oct. 23 A Destination Travel Cocktail Presentation, 5:30 p.m.
- Oct. 25-28 Junior Fall Tennis Classic
- Oct. 25 Mind Candy Lecture Series, 6:30 p.m. in Clubhouse
- Oct. 26-28 Member Trip to Napa
- Oct. 27 Kids Halloween Party at the DragonRidge Fitness Center
- Oct. 30 "Strut Your Mutt –Halloween Yappy Hour" Decorate Your Dog, 5:30 p.m. (wine, beer and dog treats)
- Wellness Hike TBD Call for hike location and reservation 702-407-0045

NOVEMBER -

- Nov. 1 Monica Jackson launches "MOJ Show" in ballroom; members Invited; 6-7 p.m.
- Nov. 2 Mizuno & Ping Demo Day on driving range 10 a.m.-2 p.m.
- Nov. 3-4 DragonRidge Country Club -- Club Championship
- Nov. 4 winter hours of operation begin
- Nov. 4 FALL FEST 2018 -- OPEN TO ALL MACDONALD HIGHLANDS RESIDENTS: 12-4 p.m.; beer garden, food trucks, live music, hay rides, activities
- Nov. 10 Battle of the Sexes
- Nov. 12 Veterans' Day -- DragonRidge is closed
- Nov. 13 Interclub at Spanish Trail
- Nov. 13 A Destination Travel cocktail presentation, 5:30 p.m.
- Nov. 18 Couples18 & Dine
- Nov. 22 Thanksgiving Day Brunch, 12:30 p.m. in Grand Highlands Ballroom
- Nov. 22 Fifth Annual Turkey Trot 5K + 1-Mile Walk

DECEMBER -

- Dec. 1 Santa Run Golf Event
- Dec. 1 DragonRidge Clam Bake, 1-4 p.m. on the driving range
- Dec. 4 Interclub at Southern Highlands
- Dec. 1-8 Member trip to Bahamas
- Dec. 9 Breakfast with Santa! 10 a.m. in Grand Highlands Ballroom
- Dec. 11 "Yappy Hour" Sunset Social at MacDonald Highlands Dog Park – 4 p.m. (wine, beer and dog treats)
- Dec. 26-28 Junior Holiday Tennis Camp
- Dec. 31 DragonRidge New Year's Eve Party
- TBD Ugly Sweater Tennis Mixer at Athletic Facility

WEDNESDAYS -

Afternoons: Hump Day Happy Hour 5-7 p.m., Onyx Dinner Service: 5-8 p.m., Montrose

THURSDAYS ·

Mornings: Jan. 5-May 25: DRWGA Ladies Day DragonRidge Women's Golf Association

FRIDAYS ·

Afternoons: Jan. 6-Dec. 29: Friday Golf Cash Games Afternoons: Happy Hour ½ Priced Drinks 5-7 p.m., Onyx Dinner Service: 5-8 p.m., Montrose





Dragonridge open to the entire MacDonald Highlands community

Event will include beer garden, food trucks, live music, hay rides, games and activities

BARTY TIME AT

Clubhouse can accommodate variety of events • By Buck Wargo

It's that time of year for corporate and other holiday parties and even a few holiday weddings being held at DragonRidge Country Club, and you'll never know what you might see any given night.

"The way our ballroom is it can be transformed into what they want," said Brandi Montano, director of catering at weddings at the club. "The production and entertainment companies in town can fabricate all that fun stuff that they imagine. I have a wedding coming up right before New Year's on Dec. 29 and a bride who wants a winter wonderland. There will even be a snow machine, and she might do fireworks, too."

The ballroom has seen a variety of themed parties over the years, including "Alice in Wonderland." It's geared to hold up to 500 people, but the club will host events for as few as 50 guests, Montano said. For a sit-down dinner, about 270 people can be seated and served.

"October is the biggest wedding month in all of Las Vegas because of our cooler temperatures," Montano. "People are learning that in November because conventions are slowing down that it's still a beautiful month to get married because of the weather and the outdoor space that many of us have. People don't want that typical Vegas wedding in a casino, and they research and find us."

The clubhouse can also accommodate celebrations of life, baby showers, bridal showers and birthday parties for children and adults.

There's a lot of real estate companies that work with the club to host their parties and many members own businesses and hold their corporate parties there as well. UNLV holds retreats, meetings, breakfast events and holiday parties at the club.

"As a private club and because we don't have the hustle and bustle of the Strip, privacy is a huge bonus for us, and our views are amazing," Montano said.

The ballroom has hosted bounce houses and arcade games for birthday parties for kids. Airbrush artists and caricature artists are popular as well, Montano said.

As for adults, the club recently hosted a party in which a plane was gifted to a spouse. The plane was rebuilt next to the clubhouse only because it came a few inches too big to fit through the door. Holiday parties typically feature a disc jockey and a photo booth, and companies will do raffles and give out bonuses.

"For holiday parties it is geared more for buffets," Montano said. "Normally a company will host two drinks and then a cash bar. Our weddings are always a hosted bar."

There's no requirement to be a club member to rent the ballroom or other rooms in the facility but members get a discount. Most events are booked a year ahead of time and some two years in advance.

"It's slim picking on the dates because all of the time dates are taken," Montano said. "Now it's a Tuesday instead of Friday. There are some companies that as soon as their event is over, they will book for next year."



Brandi Montano, director of catering

Tonya Harvey

The club books about 20 weddings a year and about 275 events a year.

Weddings can run about one-third of the cost than similar wedding held in Southern California or New York, she said.

Weddings start at \$120 per person, and that includes the hosted bar. The food and beverage minimum for weddings is \$10,000. There are weddings that can reach six figures, she said.

"For the rest of the city, people might think we're high (priced) but we're not for what we include," Montano said.

The simplest way to reduce the cost of a wedding or any event is to cut the guest list. For any event, it's best to plan a date far enough ahead and be flexible. It's best to use licensed and insured vendors.

"We have a lot of vendors that can make a cake, put lighting up or play a song," Montano said. "Weddings are different than any other event you are a part of, and so important, too. Having a DJ from a club or bar you like, a friend who bakes delicious cakes, having uplights from eBay, doesn't mean they are a fit for your wedding day. This doesn't mean they are bad, it's more about it's not their forte."

The banquets, whether they are breakfast lunch or dinner don't include a hosted bar. A dinner can start at \$45 per person and go up from there. That would start with a chicken dinner.

"We can customize and do a \$250 plate if you wanted to do that," Montano said.

For a birthday party, the cost can start at \$2,000. The club can also host parties in the Montrose steakhouse. It's not unusual to have events that cost \$3,000 to \$5,000, she said.

The Onyx bar, the conference room and card room downstairs can also be booked for meetings and other events. No outside catering is allowed.

Debbie and Lenny Shwetz love the golf, community, Vu • By Buck Wargo

Jou may have connected with Debbie and Lenny Shwetz \mathbf{Y} at the DragonRidge Country Club or on the golf course. Or, maybe you are a customer of their sweetly successful bakery, Nothing Bundt Cakes. Chances are, if you're an active resident of MacDonald Highlands, you're going to run into them eventually.

They are avid golfers, make use of the fitness center and can often be seen walking the community. They play in almost all the tournaments and the Friday mixed game, which Debbie says is really fun.

After visiting other residential developments with a golf course, Debbie and Lenny felt a strong attraction to MacDonald Highlands. In 2006, they bought a house on Foothills Village Drive, then did a lot of improvements. This summer, they moved into their second home in the Vu neighborhood. When Christopher Homes started offering new lots with great views, the couple were third in line to buy one.

They were ready to downsize from a two-story, five-bedroom house to a smaller single-story one, but didn't want to leave the community, which they have grown to love. Now they are

happily living in the new mountainside town home, which features spectacular views of the city and the golf course in every room, xeriscape landscapes and a sleek, contemporary design.

Debbie explained, "This house has been an empty-nest house, but between us, we have seven children and nine grandchildren. So it's been the gathering place, plus five of Lenny's kids are from Canada, so coming to Vegas is very exciting."

They have enjoyed living on the ninth hole of the DragonRidge Golf Course, and being able to just walk out their door and start a round of golf, Debbie said.

"You're supposed to start at the club and check in, but you can own your own cart in this community, she said. "There's a lot of flexibility. You can check with the pro shop, and often just light out on your own cart from your house, if it happens to be on a tee."

Debbie sings the praises of Vu developer Christopher Homes for serving a growing market of empty nesters who want to downsize without sacrificing lifestyle or luxury.

"The people in this community who can afford these homes are getting older, so Christopher Homes was smart to build them."

Their 3,200-square-foot town home in Vu has a more contemporary



Debbie Shwetz, Co-Founder Nothing Bundt Cakes

design than the original homes built in the community, which gave them the excuse to replace their old furniture in favor of newer pieces that would fit the contemporary style.

She likes that her neighbors on either side of them are also named Debbie. "It's the Debbie block - the Triple Ds," she said, bursting out laughing.

Debbie cofounded Nothing Bundt Cakes with another partner in 1997. They felt the market lacked ready-made cakes made of highquality ingredients like real eggs and butter. They opened their first store on west Sahara Avenue, and through a franchise offering, have grown to over 300 stores.

"The cake business changed my life for sure. When we first started, you did all the jobs -you cleaned the bathroom, you drove the delivery truck, I honestly worked every job, so that allowed me to write the franchisee manual for all the future bakery owners. I could write from experience what needed to be done."

The Shwetz's store is at 9711 S. Eastern Ave. It was the second of the company's locations. Debbie's daughter, Jenna Lamb, followed her mother into the business, and eventually opened her own franchise store at 7155 South Rainbow Blvd. on the southwest side of town.

Both business locations are gearing up for a busy holiday season.

"We get so many orders this time of year for school parties, corporate events, and gift cards," Debbie said. The cakes are a favorite at bridal showers, too, she says.

The couple are active in numerous community organizations, and have been able to help fund choir groups, sports groups and many other school organizations. The bakery works with local school fundraisers and returns 50 percent of the proceeds to the school.

One of the most rewarding fundraiser was held 10 days after the Oct. 1 tragedy, Debbie recalled.

"We donated 100 percent of our proceeds from a Saturday,

our busiest day of the week, and between the four bakeries in town we raised \$70,000 and were able to double much of this donation by working with Zappos, which offered to double contributions. It was an amazing experience. I've never seen so many strangers in line around our building with a common cause. Many hugs, tears, word of encouragement. Many first responders were there and all were greatly appreciated by the crowd. It was the saddest, yet most rewarding event in which I have ever participated."



HOME AUTOMATION THAT LISTENS





Courtesy Crystal Cruise



Claire MacDonald, A Destination Travel at 1730 W. Horizon Ridge Parkway, Suite 100 in Henderson.

For more information, call 702-248-1234 or email Paige@adestinationtravel.com

Wanderlust • By Claire MacDonald

We had the good fortune of booking the last cabin available on a Crystal Cruise from Dubrovnik to Venice this May. We were on the Crystal Esprit, the newest addition to the Crystal fleet. It is a sleek and sophisticated yacht that carries a maximum of 62 passengers and 91 crew members. It is truly a yacht in every sense. It even has a small spa and fitness area. Each cabin is a suite and has a butler, 24-hour room service, a large bath and lots of storage space. There are four dining areas to choose from, and there are complimentary fine wines, champagne and premium spirits throughout the yacht. You can find food and wine somewhere on the ship 24 hours of the day.

Our trip started with a flight from Las Vegas to Dubrovnik with a stop in Rome. We arrived in Rome at 7 a.m., and our flight to Dubrovnik left at 6 p.m. We found a place to check our luggage, and took an express train to the center of Rome, where we spent the day wandering around and having lunch. I love Rome. It is a great place for people-watching and shop. I bought a couple of things at one of my favorite shops in Italy – Luisa Spagnoli. They have shops throughout Italy, and I have been going there every time I am there. Shoes are always fun to buy in Italy also, as they are very stylish. And, Italian leather items are great buys. After lunch in a small bistro, we headed back to the airport for our flight to Dubrovnik.

Dubrovnik is in Croatia (formerly Yugoslavia). Its Old Town is encircled with massive stonewalls completed in the 16th century. The wall runs interrupted for about 1 1/4 miles. It is a beautiful walk and, of course, dramatic views. We arrived in the evening, so we walked around Old Town and the wall the next day. We didn't really have a lot of time as our yacht started boarding at 2 p.m. I wished we had come a day earlier so we could have spent more time sightseeing. I would definitely have taken the cable car to the top of the mountain to see the 19th century fort. The Rector's Palace is a museum with 14th century

period furnishings and coats of arms. The Min eta is a 14th century fortress at the highest point in Dubrovnik. The St. Ignatius Church in Dubrovnik is a baroque church with paintings by Italian masters.

When we arrived at the yacht, we were given a glass of champagne and were escorted to our suite. The room was very nice with a large window. Although we had a butler with our cabin, we decided we would rather unpack ourselves. If we had let the butler unpack us, he would have made sure everything was pressed as well. I have gotten packing down to a science. I use packing cubes and I roll my clothes. They come out well and the wrinkles usually fall out after they are hung. I also take clothes that are more wrinkle resistant. Rich does his own packing, and his shirts are folded like they just came from a laundry.

We walked around the yacht and started talking to other passengers. Since there were only 62 of us, by the end of the trip we had met almost all of them. It was quite a diverse group, who were all Englishspeaking. Meals were good and we could eat whenever we wanted.

The first night onboard, we left the harbor at 11 p.m. and arrived in Kotor, Montenegro, the next morning. Montenegro is south of Dubrovnik and not part of Crotia. It is known from the James Bond movie "Casino Royale," although it was not filmed in Montenegro, but in the Czech Republic. The town of Kotor is built against a steep cliff, next to the calm sea, naturally sheltered in a deep fjord, and a town wall that zigzags up the mountain behind it. It is a beautiful place to visit. If you can, take a tour of the Blue Cave by kayak and spend the rest of your time in the water swimming, snorkeling and doing underwater photography.

The next day and overnight were spent in beautiful Split, Croatia. The Riva is a wide, palm tree-lined promenade abutting the sea, and a great place to eat and do some people-watching. Diocletian's Palace was built in the 4th century and takes up about half of the Old Town, and is a UNESCO World Heritage Site. You might want to try a Croatian specialty – Black Squid Ink Risotto. There are plenty of excursions you can take while in Split. My favorite is the beach at Zlatni Rat, a sand peninsula on Brac Island that comes to a point at the end. The sand is gorgeous and the Adriatic Sea is clear and warm.

The next day we were in Zadar, Croatia, from early afternoon until 11 p.m. The dock was right next to the town. We got off the yacht and immediately noticed the Sea Organ, which is an architectural sound



Sea Organ in Zadar, Croatia

Claire MacDonald

art object. When sea waves come under the large marble steps and hit the underground tubes, the sounds come out through the perforated stone stairs. It kind of reminded me of whale sounds. We had dinner in the town, and later enjoyed walking to the endless concert of the Sea Organ. Opatija, Croatia, was our next stop. It is a pretty resort town, often called the "Pearl of the Adriatic." It is a resort town with beautiful villas, and very relaxing. We chose to take an excursion to Hum, the world's smallest town. Today, there are about 20 residents living in this tiny hilltop town, which has a small square, a gift shop and a three-star hotel.

We docked in Piran, Slovenia, the next morning, and had some choices to make. I kind of wanted to see the Lipizzaner horses at the Lipica Stud Farm, but Rich was more interested in seeing the capital of Slovenia. We ended up taking the 90-minute drive. When we arrived in Ljubljana, we found quite a modern city with manicured parks with archeological pieces in the park, shopping streets and great little restaurants.

Our final stop was in Venice, where we stayed for four days. We arranged to take a water taxi from the cruise dock to our hotel. It is a city that is easy to walk. St. Mark's Square is in the middle of the city, and is always quite crowded. The streets are narrow, with pedestrian bridges and lots of small shops. Of course, it is always fun to take a gondola ride. The Palazzo Ducale is quite opulent and has a lot of history. The Doge's Palace was originally started in the 14th century and is Gothic architecture. There are always special exhibits featured, and many are by the 14th and 15th century masters. We



Palazzo Ducale in Venice, Italy

Claire MacDonald

had great food at local restaurants, and thoroughly enjoyed one of our favorite cities.

Of course, I love to shop everywhere in Italy, I found shoes and purses that had to come home with me. I also found some beautiful outfits that ended up in my suitcase as well. Good thing I always bring a lightweight fold-up suitcase when I travel.

As always, I book all of my travel with A Destination Travel. For a Crystal Cruise or any other travel needs, contact their experienced travel advisors. They are on the corner of Horizon Ridge Parkway and Valle Verde Drive, 702-248-1234.

Don't forget to register for the following events from A Destination Travel in the DragonRidge Country Club, Montrose Room:

African Travel, Oct. 23, 6-7:30 p.m.

Lindblad Expeditions, Nov. 13, 6-7:30 p.m.



Shutterstock



By Buck Wargo

DragonRidge Country Club has started offering an even healthier fare in its kitchens and has expanded hours and days in its restaurants to better serve its members.

Chef Eric Castillo said the club is following the national trend of serving meats and dishes from animals that are cage-free and antibiotic-free.

"All the eggs for our breakfasts whether they be shells or liquid are all going to be cage-free from now on," Castillo said. "It's a little bit more expensive, but I think it's worth it. Our clientele appreciate that and it's something they come to expect."

Besides the eggs, the chicken the club will now serve is the brand Red Bird, which is all natural and vegetarian-fed, cage-free and antibioticfree, Castillo said.

Happy chickens make good chicken because they're able to roam free instead of being packed in cages, Castillo said.

"It's going to be healthier for all of our members," Castillo said. "It's something you see at other places and at DragonRidge we're trying to keep up the trends and what's popular and new."

The cost has come down, and it's now about 20 to 25 percent more expensive for the eggs and chicken. The cost will be borne by the club, Castillo said.

"Our members pay dues and we will be offset by our banquets, which are our money-makers. We can pass the savings on from that to our members," Castillo said.

In addition to the chicken, the club has started a Certified Angus Beef program for hamburger, steaks and other beef. That means a better cut of beef and more flavor, Castillo said.

Castillo said the club will serve the Impossible Burger, which a meatless plant-based burger is growing in popularity.

There have been even been changes with the salmon used, Castillo said. Instead farm salmon, the club now uses Ora King salmon that's even a higher quality with a better taste, he said.

The Montrose has extended its days and hours with the reopening of the golf course this fall. Instead of Wednesdays and Fridays, the fine dining is open Wednesday, Thursday and Friday and open an extra hour from 5 to 9 p.m. There also will be a third Thursday of the month at the Montrose where there's a specialty night, such as sushi sake night, oyster night, tapas night and throwback Thursday where bartender Charlie Alaimo doing tableside services.

"It's going to be our play date to come up with cool and exciting concepts and keep it fresh for the members," Castillo said. "I'm excited about it that we will show our creativity and do different menus and have a better dining experience for members. It will turn into a whole different restaurant with a whole different vibe and more interactive."

The Dragon Grille will be still be open Wednesday, Thursday and Friday, but there will be more dinner options. The menu after 3 p.m. has been the bar menu with Thursday's being family night with a handful of specials from 5 to 7 p.m. The specials will be available all three nights and for an extra hour until 8 p.m.

"We like to be creative and come up with new stuff every week," Castillo said. "It rotates with three or four specials every week. We blast them out to the members on email every Tuesday. We are very global. We might do Japanese fried chicken or prime rib. We have a fish, chicken and meat option and sometimes a pasta."

Castillo said the extra hour at the Dragon Grille was added at the request of members who cited their inability to make it to dinner by 7 p.m. on some nights because the kids have an event at school or sports practice. The Montrose hours have been extended one hour from 5 to 9 p.m. for the same reason.



Charlie Alaimo, DragonRidge Country Club

harlie Alaimo fondly remembers the dining experience of oldtime Las Vegas and enjoys showcasing it at the Montrose at DragonRidge Country Club.

Alaimo will get more of a chance to do that at the fine-dining restaurant that just extended its days to Wednesday, Thursday and Fridays and by one hour from 5 until 9 p.m., two hours after the end of Happy Hour at the Onyx.

Alaimo, the bar and restaurant manager, makes table side Caesar's and spinach salads along with a specialty coffee and desserts.

Alaimo moved from Buffalo, New York, to Las Vegas in the early 1970s and studied in the hospitality program at UNLV. While in school, he started working at the Las Vegas Hilton and transitioned to the Desert Inn and other properties on the Strip. He started as a bus boy in fine dining and worked his way up to captain and then assistant maître de and maître de.

"I served Robert Conrad, Debbie Reynolds, Juliet Prowse, Don Rickles, Tom Hanks and Martin Short," Alaimo said.

Alaimo said he even served Sinatra at the Desert Inn where he performed, and the restaurant would stay open later for Sinatra, who came in with his wife. His drink was a Three Fingered Jack.

Tableside service of making salads and desserts was more commonplace but that started to change in the 1990s as the hotels got bigger and volume of people coming to Las Vegas meant casinos didn't want people in restaurants for too long but out spending their money gambling in the casino, he said.

Alaimo has worked 40 years in the business and 30 years on the Strip. He came to DragonRidge Country Club in 2011.

"As the Strip was changing, I wanted to get away from it," Alaimo said. "It wasn't fun anymore. It took away from what we were doing. What drew me here is one of the things the Desert Inn had was a golf course. The country club here had that same feel. You had a captive audience that liked that feel and it resonated over here. There are members here that remember that on the Strip. Their parents used to take them to the Strip."

Alaimo said he started doing tableside preparation with Caesar's and spinach salads, steak Diane and desserts such as bananas foster, cherries jubilee, crepes Suzette. He also cooked berries and put them over ice cream.

DragonRidge Country Club Chef Eric Castillo said Alaimo creates a presence in the room, and that they provide it because there are members who enjoy tableside service. The more others see it in the Montrose the more others will want the same for their table, he said.

"It's nice that I can revive that craft that I learned over all those years," Alaimo said. "The ones who want to do that are people that are here for two-and-a-half hours. They might two or three bottles of wine during dinner, a bananas foster or cherries jubilee and then a coffee I make. That is old Vegas."

One specialty he makes is an after-dinner coffee with a flair called Café Brulot Diabolique or "Devilishly Burned Coffee." It was invented at Antoine's Restaurant in New Orleans by Jules Alciatore, the son of the restaurant founder. It became popular during the Prohibition as a means of concealing alcohol, Alaimo said.

Alaimo said it was popular when he started his career in Las Vegas, and he's one of the few holdovers that still makes it because it takes time and effort. It's worth it because people appreciate it, he said.

It's ingredients includes oranges, whole cloves, Grand Mariner, Meyers rum or brandy, lemon zest, cinnamon sticks and sugar that he heats at the table.

"You integrate all those flavors together and do a little flaming show and ferment flavors of the expresso coffee balance it regular coffee. It's strong and the longer you cook it the thicker it gets," Alaimo said. "The sugar turns to syrup and make it really flavorful."



MEET THE NEW Mr. Food S Beverage Tim Peck has two decades in the golf industry

"It's about warm welcomes, magic moments and fond farewells as the three aspects to build relationships and enrich lives of the membership," Peck said.

Tim Beck, New Director of Food & Beverage

Tonya Harvey

• By Buck Wargo

Tim Peck has taken over as the new director of food and beverage at DragonRidge Country Club.

A Connecticut native, Peck, 44, moved to Las Vegas in March 1999 and has worked in the golf industry since his arrival. He's started as an assistant food and beverage manager at TPC Summerlin and has worked at TPC Las Vegas, Las Vegas Piute Resort and as food and beverage manager at Bear's Best in Summerlin.

"I'm excited about the opportunity and chance to meet more of the members," Peck said. "From being in the industry for nearly 20 years, I was familiar with DragonRidge since its inception. It's a fabulous course and beautiful community and a lot to offer. It's a great opportunity."

Peck said he's always worked in the food and beverage industry. His first job was as a busboy in a family restaurant in Connecticut, and he put himself through college working at a Ruby Tuesday's managing the training program and bartending.

Peck said he learned early on in his career how to serve members of a golf club and finds it a rewarding career.

"It's about warm welcomes, magic moments and fond farewells as the three aspects to build relationships and enrich lives of the membership," Peck said.

The daily duties are all about understanding what the members want and providing them what they need.

"We want to impact the golfer to start with," Peck said. "We want to give them a super experience on the course with the beverage cart and snack bar and have them for lunch at the Dragon Grill."

Peck oversees everything from the course and clubhouse and that includes private events, the Onyx bar, Dragon Grill and Montrose steakhouse. He said he's been meeting with members and taking their input before making any changes.

"Friday happy hour is the place to be," Peck said in speaking with members,

It's about continuous improvement, but Peck said they're looking to expand the hours and days of the Montrose, Onyx and Dragon Grill to give members more options.

"Hours do fluctuate, and they need a little more stability in the hours and understand when we're available," Peck said. "We do a great job with promotions and e-mailing what is going on."

It's not only about giving members what they want but what they didn't even know they want, Peck said. It's about staying ahead of the game and interacting with them, he said.

People who are members of a club like to feel the ownership aspect, and that it's their home away from home, Peck said.





Master's degree in mortgage Robert Coomer learns from Great Recession • By Buck Wargo

 ${f R}^{
m obert}$ Coomer walked into a Mexican bar, and it changed his life forever. That's not the start of a joke.

Coomer worked as a Las Vegas bartender when he went on vacation to Rosarito Beach and walked into a bar after checking into his hotel. He struck up a conversation with a bar patron, who happened to be a loan officer. He had no idea what a loan officer did and how much money they made, but it inspired him to change careers at the age of 23 because he thought there was a shelf life of being a bartender. And he loved math that's part of being a mortgage lender.

"I would always get in trouble in school for not showing my work on math problems because I did it all in my head," Coomer said.

Today, Coomer, 42, is regional vice president of Cardinal Financial where he has worked since July. Cardinal Financial is a direct lender mortgage banker and servicer.

When he returned from vacation in Mexico, Coomer said he approach one of his patrons at the bar where he worked and who also happened to be a real estate agent. He said he wanted to become a loan officer and has never looked back.

"I started with Silver State Mortgage in July 1999 and learned the oldschool hard knocks and how to do it without a computer," Coomer said. "I had to learn from scratch and got a master's degree in mortgage."

Coomer went from there to work for Rate One Home Loans and Meridias Capital where he was a top producer until the market crashed. He took a year off before coming back to work for Prime Lending and JFK Financial and later Mann Mortgage where he was regional vice president and the No. 2 producer in the state.

Coomer has had quite a journey with the boom and bust and then recovery of the Las Vegas housing market that saw him become a multimillionaire, lose it all and then gain it back. He said he always knew he would.

A Los Angeles native, Coomer moved to Las Vegas with his family in 1993 when he was 17.

"I grew up in hard knocks and never lived in an apartment larger than 900 square feet and shared a room with my youngest brother," Coomer said. "I've always been entrepreneurial by spirit. I had my first business at 8 when I sold candy at the apartment building. When I was 12, I sold roses to couples in front of a fine dining restaurant on Friday and Saturday nights."

Coomer said he's motivated by goals, communicates well and is emphatic, which all has led to his success and comeback.

His failure, his said, was the result of overexposure to residential real estate. He had a \$4 million home at Anthem Country Club that he

lost in a short sale and was building luxury spec homes at the time of the real estate collapse.

"I also had a lot of toys," Coomer said. "I had a 38-foot yacht, a BMW convertible and took a lot of trips. I lived the Las Vegas lifestyle and lost it all. I was living week to week and month to month. Now I'm stronger than ever."

Coomer said he rebuilt his career one step at a time and focused on growth, people and networking. He said his attitude made the difference.

"The key to my comeback was persistence," Coomer said. "I have a little saying I use every day – 'Start where you are. Use what you have, and do what you can.' If you don't start where you are and pretend you are something you are not, then you're never going to succeed. You need to use what you have and as long as you do the best that you can, you're going to succeed."

When the housing market melted down, it still wasn't gone completely gone, and he turned to connecting with agents who were selling homes going through foreclosure and short sales. It meant dealing with bankruptcy attorneys, which many loan officers weren't even thinking about, he said.

Coomer has lived in MacDonald Highlands in an 11,000-square-foot home on St. Croix Street that he bought about three years ago. He said he's learned his lessons and has saved more cash and spent less but still lives a nice lifestyle.

Coomer and his wife, Sarah, have 3-year-old twin boys, Brody and Bentley; a daughter Madison, 14; and a son Gavin, 11.



DRAGONRIDGE TO HOST *Turkey Trot* ON THANKSGIVING MORNING • By Buck Wargo

Photos by Tonya Harvey

Before you start Thanksgiving Day feasting on turkey, stuffing and dessert, DragonRidge County Club is hosting its fifth annual Turkey Trot along the golf course.

It's a 5K run and 1-mile walk on Nov. 22, and participants do everything from running to jogging to walking, said Angela Meslem, assistant director of tennis and fitness at the club.

"We try to promote that before all of the Thanksgiving Day festivities for people to come and work out to start your day," Meslem said.

The Turkey Trot starts at 9 a.m. The runners start and are followed by the walkers. The run starts on the driving range and goes along the back nine of the golf course and finishes at the driving range. Much of the run is on the cart path.

"Let me paint the scene. It's really a beautiful setting," said R.J. Tessier, the tennis and athletic center director at DragonRidge

"We found a lot of members have liked it because it creates a new kind of family tradition on Thanksgiving morning," Angela Meslem said.





Country Club. "We start the runners at the driving range, and we have a big arch we put on it. One of our members sings the National Anthem and sponsors provide treats for the runners whether it be water or a power drink."

There are awards for age and gender divisions, starting with the youngest at 12 and under ages 13 to 19. Medals are awarded in each category and the top three overall in the male and female categories will get trophies, Meslem said. There is even a trophy awarded for the best costume for those who go that route.

About 180 people participated in the Turkey Trot last year. Participants received a T-shirt and there is a drawing for prizes. The registration fee is \$25 after Oct. 8 and \$35 the day of the event.

Participants can also link on the DragonRidge web site to send money to the American Lung Association.

The Turkey Trot coincides with the athletic club's emphasis on fitness. The club used to hold a 5k run in early November with members only and moved it to Thanksgiving Day and included guests and those who live outside of MacDonald Highlands to come and view the course.

"We found a lot of members have liked it because it creates a new kind of family tradition on Thanksgiving morning," Meslem said.

Some people will do their food preparations in the morning and put their turkey in the oven and come out and run or walk and get back in time to take the turkey out, Meslem said.

"All of us need a little exercise before we eat a big turkey dinner," Tessier added.

There's a core group of members who are into fitness who participate along with others, Meslem said. The fastest time is under 17 minutes, Meslem said.



"A lot of Las Vegas is pretty flat so to have a nice hilly 5k is a little rare," Meslem said.

The club will host a party for Halloween on Oct. 27 at the tennis center. There's a pirate theme this year with a slide and bounce house and games for the kids. The event is sponsored by the homeowner's association and open to people who live outside the community. There is no cost and no registration required.

"It's for kids but a lot of the adults dress up and we have a cash bar set up," Tessier said.

There will be a giveaway of candy and prizes for the kids. The event runs from 6 until 8:30 p.m.





Linda Farmen

As a longtime golfer, the pleasure of playing a round of golf is much more than just hitting the 18 holes on the course. It is the entire experience – from driving into the clubhouse parking lot to leaving the course at the end of the day.

Driving onto the grounds of DragonRidge Golf Club, I had a moment to take in just how beautiful everything looked. When I pulled my car up at the drop-off area near the clubhouse, the staffers were very helpful and well-organized. They put my golf clubs on a cart and confirmed my tee time. Everything was ready to go for me.

Since I was early, I went into the pro shop to have a look around. The personnel there was just as helpful as the bag boys. The shop had a good assortment of merchandise and, of course, I just had to buy a nice golf shirt.

I had full breakfast – eggs, bacon, coffee – at Dragon Grille on the patio before my golf game. The food was delicious and the setting very relaxing to sit. I got a chance to enjoy the beautiful views of the course, mountains and luxury homes in the community.

The golf course is a work of art. The fairways feel and look like a carpet of velvet. There is never a bad lie. It is an extremely well-maintained golf course. The greens are true and putt very well. The course can be a bit challenging for the average golfer, but also a lot of fun. There are a lot of ravines that you have to hit over, and a number of water holes. For the woman golfer, the course is very fair and has its advantages. The club also hosts events for women throughout the year.

The views are exquisite as some of the holes are at a very high elevation and you can see over the entire Las Vegas Valley. Although I am a longtime gofer and have played more than my share of tournaments, I have been off the greens for a while. So, I didn't score very well, but I didn't care because it was such a great experience.

When I finished my round of golf, the bag boys cleaned my clubs and put them in my car.

It was a perfect day of golfing and reminded me of the good old days when my husband and I were always playing golf five days a week at the famous Oak Hill Country Club in Rochester, New York. I'm a lifelong member there.

Over the past 20 years, I have managed regular, senior and LPGA golf tournaments in Rochester and Las Vegas. In that time, I had the good fortune to meet a lot of legends in the game, including Arnold Palmer, Miller Barber, Billy Casper and Tiger Woods, whom I met when he was in junior golf.

I am a lifelong player and have great respect for the game. The DragonRidge Golf Course is a salute to the sport and offers its players more than enough challenge and rewards for the day.



ESTATE REPORT HIGHLANDER HEIGHTS MacDonald Highlands starts on final neighborhood

• By Kristen Routh-Silberman

Big News!

MacDonald Highlands is officially announcing the final custom neighborhood in MacDonald Highlands. HIGHLANDER HEIGHTS (aka Planning Area 18) is the last phase of the master plan community development. Once completed there will be no more developer lots left in MacDonald Highlands.

HIGHLANDER HEIGHTS has 100 lots custom lots. The views are phenomenal – Strip, mountains, golf and city views. HIGHLANDER HEIGHTS consists of flat and two-level lots, one-third to over one-half acres. Prices start in the mid-\$500,000 for golf and city view lots. Prices start at \$1 million for Strip view lots.

MacDonald Highlands is the Pacific Heights of San Francisco and the Fifth Avenue of New York.

Some of you know that I grew up in San Francisco and moved to Las Vegas from New York. I know those cities well. Both of those cities share something in common with MacDonald Highlands –location and view. Both San Francisco and New York are home to some of the most expensive real estate in the world. The most expensive properties in both of those cities always have the best view. That is what is most coveted. In fact, most of the time, the view matters more than what the property looks like because you can always change what a property looks like, what you can't change is the view.

We all know MacDonald Highlands has hands-down the best views in all of Las Vegas and the location is simply sublime and ideal. Now, that MacDonald Highland's is in the final phase of its development, real estate here becomes even more interesting. I'll cut to the quick: **Real estate becomes more valuable when there is none left.**

Look at Pacific Heights and look at Fifth Avenue –It's coveted and rare and expensive when it comes to the market because you can't re-create it.

Nine lots have already sold in HIGHLANDER HEIGHTS – that's almost 10 percent before we even announced the development. Come up to the office anytime 10 a.m. to 5 p.m. Tuesday through Sunday, and we can show you and can give you a tour.

All the best and happy summer!

MBA, Realtor, Master Listing Agent, MacDonald Highlands



builds custom home on Dragon Peak Drive

• By Buck Wargo

Edward Homes is making its first foray into MacDonald Highlands by building a speculative home expected to be marketed for \$5.9 million.

The 8,600-square-foot home at 629 Dragon Peak Drive will be situated on 1.1 acres. It will primarily be one-story but have a portion that's two stories. There will be five bedrooms, five baths, theater, wine room, office and a loft. There's a four-car garage and a pool for the modern-style home that's designed by RAD Studio, Edward Home's in-house architect.

The home is expected to be completed during the first quarter of 2020 at the latest, according to Brian Krueger senior vice president of strategic services with Coldwell Banker Premier who represents Edward Homes.

No buyers have been lined up at this point, and Krueger said it could be someone from Las Vegas or outside the market, such from California.

With the experience of building its first home in MacDonald Highlands, Krueger said they're looking to do two or three more homes.

"We've started looking at the market up there, and they have been doing very well in the upper-price segment," Krueger said. "There are homes going up there in excess of \$10 million and others in the \$5 million to \$10 million range. We are in a pretty good range, and we could see good demand in the years ahead. This buyers group, as we see economic shifts, is not impacted by recession or slowdown. They are cautious about their money but not impacted

by interest rates."

ſ







MacDonald Highlands with its private golf course and clubhouse with "all the bells and whistles with a tennis center" has some of the best views in the valley, Krueger said. As for that neighborhood, he said there's several homes going up that are excess of \$10 million.

MacDonald Highlands developer, Rich MacDonald, said it's great to see a new builder like Edward Homes come into the community. They have a good track record, and he said he's anxious to see the end-result.

The Edward Homes' house is in a slightly higher price category since the average homes in the community fall between \$3 million and \$5 million.

"When you're talking about \$6 million, that's rarified air," MacDonald said.

"It's always good to push that environment."

In September at a luxury real estate conference held at DragonRidge Country Club, MacDonald announced he's preparing to develop and sell the final 200 lots on 500 acres in the community.

MacDonald said he's saved the highest-elevation points and lots with some of the valley's best views of the Strip and surrounding mountains for the final 200 lots that will be released in four phases. Half will be sold to builders but no announcement has been made.

The lots will range in elevation from 2,800 to 2,900 feet on the low end to 3,300 on the high end, what will be the highest point the community and best views of any similar development in the valley and at a lower price point, he said. The clubhouse is at 2,400 feet, he said.

There will be lots in the \$1 million to \$1.5 million range and the highest may sell for about \$3 million, MacDonald said. There will be one-third of an acre, a half of acre lots and larger.

MacDonald Highlands, which has sold about 750 lots in 20 years, sold its first two lots in December 1998. MacDonald said they're on pace to sell more than 50 lots in 2018, more than double from 2017.







Canyon Creek's founder, John McDonough, has been a Las Vegas resident for over 40 years. John's detail-driven focus and personal on-site leadership has made him successful in building truly unique, custom homes for over 20 years.

Canyon Creek Custom Homes is acclaimed for its highquality craftsmanship, project management, and exceptional living environments.

Canyon Creek specializes in:

- Custom Homes
- Remodels & Additions
- Commercial Tenant
 Improvements

www.canyoncreekcustomhome.com 702.521.5030 NVCL #53448



Photos by Tonya Harvey Photos by Tonya Harvey DRAGONRIDGE





508 Nevada Way, Suite # 4, Boulder City, NV 89005 702-988-0120 www.countryoforiginlabel.com

Sarah Paulson makes an appearance

• By Valerie Putnam

In May, the Italian fashion house, Prada, chose MacDonald Highlands as the location to film its 2018 women's fall and winter fashion advertising campaign.

The campaign features a short film titled "Neon Dream." The film stars actress Sarah Paulson, model Amada Murphy and drag queen Violet Chachki. In the film, Paulson plays several different characters including a bellhop and valet. Chachki leads a group of Marilyn Monroe impersonators down a downtown Las Vegas street and Murphy is the heroine of the film. She is clothed in Prada and filmed against several neon backdrops.

The director was Willy Vanderperre and director of photography was Nicolas Karakatsanis. A stills campaign was photographed at the same time as the short film. The campaign was released this month, featuring neon-colored clothing, shoes and handbags.

"What I liked about it is they chose us after looking at all the other communities in town," said Rich MacDonald, owner and developer of MacDonald Highlands said. "Which was a great honor."

Lisa Grezo, owner of Showcase Locations, said scouting for the production began earlier this year by producer of the campaign, Red Hook Labs. Grezo came on board in April to collaborate with Red Hook.

"The task to find one particular type of location was tall," Grezo said. "It needed to be a very sizable lot, preferably dirt, with vast and close enough views of the Vegas skyline and a picturesque road for driving shots leading to and from it." Grezo said the lot needed to be big enough for the production's extremely large set and still accommodate room for over 100 cast and crew members, cars, trucks and motorhomes, as well as catering for three to five days. In addition to the lot requirements, the road was necessary to depict driving through a desert landscape.

"Many other locations were previously presented but none perfectly matched the specific criteria needed," Grezo said. "Ultimately, I knew we needed to go private and reached out to my trusted colleague at MacDonald Highlands who suggested DragonRidge."

Grezo's trusted colleague was Kristen Routh-Silberman of Synergy/Sotheby's International Realty.

"We scouted every community," Routh-Silberman said. "They needed the best view in town. I knew it was going to be MacDonald Highlands but we had to exhaust everything else."

According to Routh-Silberman, they looked at over 10 other locations before deciding on the 1.68-acre 673 Dragon Point Drive in MacDonald Highlands. The lot is currently on the market for \$3 million.

"MacDonald Highlands had every box checked for the aforementioned criteria," Grezo said. "The DragonRidge lot was sizable, offering production the opportunities to achieve everything we needed without being on top of each other.

"Most importantly, since the area chosen was entirely private and mostly undeveloped still, production was not impeding any public right of way," she continued, "making most other Vegas lot or road locations far too limiting, if not impossible."

Gucci

[Dong

Estable

(JUDIT)

Armani

lunov

Since the production was filmed, construction has begun on six homes on Dragon Point Drive.

"Ironically, everything came together," Routh-Silberman said. "There were no houses on the street. They couldn't do it now."

According to Grezo, custom-made neon signs and props were fabricated, rented and purchased for the shoot. Some were built on site. The sets for the campaign ranged from approximately 4 feet to an estimated 18 feet in height.

"It was like a little city," MacDonald said about the production. "I was impressed."

The MacDonald Highlands portion was filmed at night on May 10 and 12, with filming beginning at 7 p.m. and ending at 4 a.m. the following day. Other scenes were shot in downtown Las Vegas, including a bar scene at the El Cortez Hotel.

According to Routh-Silberman, security posed an interesting challenge for the closed set.

"It was a super game of trust," Routh-Silberman said. "They spend millions of dollars into designs and ad campaigns. They don't want other designers to see what they are doing before they release their designs."

According to Silberman, everyone was on lockdown with security passwords to receive entry into the community and additional police security added on site.

"You couldn't roll up and say, 'I'm here for the shoot,'" Routh-Silberman said.

Versace Praila Village East Cleaners

- Fair and honest pricing. Giving you the highest quality possible.
- Convenient Drive-Thru (no need to leave your car)
- Family owned and operated since 1979 •
- Golf and Tennis shoes cleaned •
- Children's Car Seats and Strollers •
- Expert Repairs and Alterations
- Hand finished quality work guaranteed
- Professional Shirt Service...Hanging or Folded •
- Fluff an Fold
- Free Pick-up and Delivery service to your home or office

Call 702-933-2110 to set your Pick-up and Delivery service

Hi Neighbor!!! We are your Neighborhood Dry Cleaner. Located right across the street from McDonald Highlands in Country Club Center at 1760 W. Horizon Ridge Parkway. Call us at 702-897-0098 with any questions.

Escada

INFILIA

Visit our web site: https://www.villageeastcleaners.com/ Convenient payment for our **FREE** Pick-up and Delivery service with credit application on file

Open 7 days per week: MON-SAT 7AM to 7PM Sunday 10 AM to 3 PM Alterations: MON- FRI 9AM to 5PM SAT 9AM to 1PM | Closed Sunday





Labor Day party at the Clubhouse.



4th of July party on the Green.



Labor Day party at the Clubhouse.



Labor Day party at the Clubhouse.



4th of July party on the Green.



DragonRidge held a speical day of fashion this summer.



If you have photos you would like published on our COMMUNITY PHOTOS page, send them to lcollier@reviewjournal.com



Hearing Better In All Life's Events





You know that improving your hearing can lead to a more fulfilling and independent life, so open up your world with hearing aids.

702.405.6955 | 11201 S. Eastern Ave.#215 Henderson, NV 89052



MacDonald Highlands Real Estate Office Office:702-614-9100 Cell: 702-467-7100 macdonaldhighlands@synergysir.com

Community Manager - Lisa Roberts Rpmg Inc.,

702-933-7764, Iroberts@rpmginc.com

Valle Verde Main - 702-614-9330 Stephanie Gate - 702-434-4169

Main Clubhouse - 702-614-4444 552 South Stephanie Street Henderson, NV 89012

Main Tennis & Athletic Center - 702-407-0045 1400 Foothills Village Drive Henderson, NV 89012 www.DragonRidge.com

General Manager - Larry Wright 702-835-8581, LWright@DragonRidgeCC.com

Membership Director - Corey Strzalka 702-835-8155, CStrzalka@DragonRidgeCC.com

Activities & Communications Director - Charlotte Evans 702-835-8152, CEvans@DragonRidgeCC.com

Director of Golf - Chris Vossekuil 702-835-8153, CVossekuil@DragonRidgeCC.com

Tennis & Athletic Director - RJ Tessier 702-407-0045, RTessier@DragonRidgeCC.com

Tennis and Athletic Assistant Director - Angela Meslem 702-407-0045, AMeslem@DragonRidgeCC.com

Tennis Director - Adolph Huddleston 702-407-0045, AHuddleston@DragonRidgeCC.com

Food & Beverage Director - Tim Peck 702-835-8579, Tpeck@DragonRidgeCC.com

Catering Sales Manager – Brandi Montano 702.835.8582, bmontano@dragonridgecc.com

Bar & Beverage Manager - Charlie Alaimo 702-835-8141, CAlaimo@DragonRidgeCC.com

Executive Chef - Eric Castillo 702-835-8142, ECastillo@DragonRidgeCC.com

Executive Sous Chef – Tyler Wakuta 702-835-8142, twakuta@dragonridgecc.com

Superintendent - Rick Friedemann 702-263-6457, RFriedemann@DragonRidgeCC.com

Reception Desk Direct

702-835-8140, Reception@DragronRidgeCC.com

Golf Shop - 702-835-8144

Dragon Grille - 702-816-4348

Onyx Bar & Lounge - 702-835-8151

Snack Bar - 702-835-8150

 Image: Www.facebook.com/DragonRidgeCC

 Image: Www.facebook.com/DragonRidgeGolf

 Image: Www.fwittler.com/DragonRidgeGolf

EXPANDED FALL HOURS 2018

Clubhouse (Closed Mondays)

DragonGrille: Tuesday: 7 a.m. - 7 p.m. Wednesday - Friday: 7 a.m. - 8 p.m. Saturday - Sunay: 7 a.m. - 7 p.m. (Featuring Chef's Brunch Specials) Onyx Bar: Wednesday: 5 p.m. - 9 p.m. (Featuring Half Off Happy Hour 5pm-7pm) Thursday: 5 p.m. - 9 p.m. Onyx Bar Weekly Specials -Friday: 5 p.m. - 9 p.m. (Featuring Half Off Happy Hour 5pm-7pm) Saturday: 10 a.m. - 3 p.m. (Featuring Golfers Soup & Sandwich Buffet) Sunday: 10 a.m. - 3 p.m. (Brunch Specials from Dragon Grille available) Montrose Dining: Wednesday - Friday: 5 p.m. - 9 p.m. **Reservations Recommended** (702) 614-4444 reception@dragonridgecc.com Tee Times: Tuesday – Sunday: begin at 7:30 a.m. Pro Shop: Tuesday - Sunday: 6 a.m. - 6 p.m. Tennis & Athletic Center Monday - Friday: 5:30 a.m. - 8 p.m. Saturday - Sunday: 7 a.m. - 6 p.m. Tennis Court Hours Monday - Sunday: 6:00 a.m. - 10 p.m. *Child Care Hours* (with 24 hour notice) Monday - Friday: 8:30 a.m. - 1:30 p.m. Saturday & Sunday: 9:30 a.m. - 12 p.m. Utilities Henderson Utilities - 702-267-5900 NV Energy - 877-860-6020 Cable (Cox) - 702-966-2290 Medical Services Emergency - 911 St. Rose Medical Services - 702-564-2622 Henderson City City of Henderson - 702-267-2323 Animal Control - 702-267-4970 Parks and Recreation - 702-267-4000 Chamber of Commerce - 702-565-8951 Other Clark County Sheriff - 702-828-3231 U.S. Postal Service (89012) - 702-837-1624 BOARD MEMBERS Paul Bykowski President Rich MacDonald Vice President Gene Raper Treasurer

Martin Wilner Secretary

Nancy Storey Director



Celebrating the GRAND OPENING of Our Newest Location in HENDERSON





Selected as one of AMERICA'S BEST CLEANERS[™]

Catering to the Residents of MacDonald Highlands with Impeccable Dry Cleaning Service

10445 Spencer Street Henderson, NV 89183 702.840.7899 www.TiffanyCoutureCleaners.com





CERTIFIED PRE-OWNED VEHICLE

2 YEAR/100,000 MI

HASSLE FREE PRICING

Non-Commissioned Sales Staff - Save Thousands and Thousands Five Star Customer Service - Warranties on Most Models

GREAT FINANCING

GREATFinance Rates* - **Commercial Financing Available**

HUGE INVENTORY

Hundreds of Cars in Inventory - Showroom Quality Cars All Makes & Models - Work Truck and Commercial Vehicles

WWW_JOHNNYLEGENDS_COM (702) 749-5065 f 💱 6165 S. DECATUR BLVD.