

PREMIERE ISSUE

# Shop Vegas Homes

Builder Astoria Homes  
At Southern Highlands,  
What happen?

*North Las Vegas is one of the fastest growing cities in the US.*

**LAS VEGAS:**

Rolling The Real Estate Dice...Again



**EXCLUSIVE REAL ESTATE INSIGHT  
ANALYSIS, AND REPORTS**





SHOP VEGAS HOMES

**6**

**10**

**18**

**24**

**32**

**36**

**44**

**THE FARE-EST OF  
THEM ALL**

**GOURMET FOOD  
FOR COMFORT  
CRAVINGS**

**MCMENAMINS  
ON THE MENU**

**FIRED UP  
ABOUT CERAMICS**

**THE GEM OF  
THE KEYS**

**LAID-BACK  
LOW-COUNTRY  
LUXURY**

**RARE AIR  
THE UDVAR-HAZY  
CENTER**

**ISSUE 94**





6513 ECHO CREST AVENUE, LAS VEGAS, NV, 89130

3 BD | 2 BA | 1,887 SQ. FT | 0.29 ACRE LOT

OFFERED AT

**\$675,000**



## ABOUT THIS PROPERTY

This 1800 + SF 3 bed , single story home sits on over a quarter acre parcel with very large 3 car garage with backyard access and RV parking on a cul-de-sac lot, with no HOA. This home features an open floor plan with new flooring and paint, elevated vaulted ceilings and pots shelves. Eat-in kitchen family room combo. Kitchen comes with stainless appliances, granite countertops, Center Island, and views into the backyard. Lush landscaping, fruit trees, a covered patio, and sparkling pool/spa make this the perfect place to entertain or rest and relax in you Pool was been updated with new plaster Updated and Remolded Master Bath.

**3**  
BED



**2**  
BATH



**1,887**  
SQ. FT.

**0.29**  
ACRE LOT



**JUSTIN NOVINGER**

BROKER OWNER

LIC# B.0144674

m: (702) 416-0037

e: [justin@shopvegashomes.com](mailto:justin@shopvegashomes.com)



TOWER 300 4TH ST, STE 600, Las Vegas, NV 89101

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JUSTIN NOVINGER

MC (702) 416-0037

ec: justin@shopvegashomes.com

## AREA REPORT

### VERY CONVENIENT

This home is in a **very convenient** area. Some errands in this location require a car and most major services are within 1 mile.

GAS  
0.4 MI

PHARMACY  
0.5 MI

ATM  
0.5 MI

COFFEE  
0.5 MI

MOVIE THEATER  
0.6 MI

GYM  
0.6 MI

CLEANERS  
0.6 MI

MEDICAL  
0.9 MI

MOST  
SERVICES  
WITHIN

1

MILE

## SCHOOL REPORT

### SCHOOLS IN YOUR AREA

The assigned schools are **average** for the area. There are also 12 private schools and 13 charter schools within 5 miles.

7  
RATING

**K-5**  
ERNEST MAY  
ELEMENTARY SCHOOL  
ASSIGNED

2  
RATING

**6-8**  
THERON L. SWAINSTON  
MIDDLE SCHOOL  
ASSIGNED

8  
RATING

**9-12**  
SHADOW RIDGE HIGH  
SCHOOL  
ASSIGNED

## OUTDOOR REPORT

### THE GREAT OUTDOORS

This home is located near a variety of outdoor activities.

#### POPULAR

GOLF COURSE  
PAINTED DESERT GOLF CLUB  
(1.0 MILES)

PARK  
POLLY GONZALEZ MEMORIAL  
PARK  
(1.4 MILES)

DOG PARK  
WINDING TRAILS PARK  
(4.0 MILES)

27  
GOLF  
COURSES

WITHIN  
10 MILES

23  
PARKS

4  
DOG  
PARKS

## FOOD REPORT

### NEIGHBORHOOD EATS

This home is located near 109 moderately priced restaurants and has an **above average** variety of cuisines.

#### BY CATEGORY

FAST FOOD	28	MEXICAN	6
AMERICAN	19	BARS	6
PIZZA	13	ITALIAN	4
INTERNATIONAL	9	ASIAN	4
JAPANESE	6	OTHER	13

117

★★★★+

WITHIN 5 MILES





# THE FARE-EST OF THEM ALL

written by alexa bricker | photography as noted

Decades-long success and increased demand for her products prompted Petersan to open a second restaurant in 2016, a diner-style eatery and bar called Fare Well, that serves vegan comfort dishes and cocktails.

## GROWING UP IN A BIG FAMILY OF

New Yorkers who loved to cook, Doron Petersan spent the majority of her childhood in the kitchen surrounded by homemade meals, which instilled an early love of all things culinary.

As an adult, Petersan discovered a second passion in caring for animals and began volunteering at a local animal shelter. The experience gave her a newfound appreciation for all animals but also made her fondness for prosciutto and steak a point of moral concern. Eventually, she decided to adopt a vegan lifestyle, only if she could find a way to still eat well, deliciously, and in the same capacity.

A degree in nutrition and dietetics from the University of Maryland helped her to better understand the chemistry of food and what ingredients could easily be swapped to make a well-balanced vegan meal. "I took a food science class and started experimenting with different recipes while I was still in school," says Petersan. "Friends started asking to buy what I was making, and, as I was getting more requests, I thought, 'I might be onto something!'"

Petersan knew she was baking treats that would be popular with vegans and nonvegans alike, and, shortly after graduating, she decided to make her treats accessible to the public by



opening Sticky Fingers Sweets & Eats—the first of her vegan bake shops—in Washington, DC.

At first, it was just Petersan and two other employees manning the ship. She admits she knew nothing about business but was able to get the restaurant off the ground with a small loan from a friend and her own naïveté. “Completely stupid is how I’d put it,” laughs Petersan. “But I think that actually helped us in the long run.”

The team started revising popular baked-goods recipes, looking at the ingredients and what could be swapped, like soy milk for cow’s milk and oil-based

margarines and spreads for butter. Some of the first treats Sticky Fingers offered were cinnamon buns, oatmeal cookie sandwiches filled with vanilla cream (dubbed Cowvins), and traditional cupcakes, all of which are still among the bakery’s most popular offerings.

Though sweets remain at the heart of the restaurant, the menu has expanded over the years as Petersan’s creativity in the kitchen soared. Customers can now choose from a number of breakfast options, like biscuits and gravy (made from mushroom gravy and tofu scramble), challah French toast, and a breakfast burrito stuffed with scrambled tofu and plenty of fresh veggies. The



**"IN RECENT YEARS, IT'S GOTTEN SIGNIFICANTLY EASIER TO FIND AND BUY VEGAN INGREDIENTS IN MASS QUANTITIES, THANKS TO AN INCREASED AWARENESS OF AND EDUCATION ABOUT A VEGAN DIET, PETERSAN SAYS.**

menu steps into adventurous territory with a Reuben made from marinated tempeh and an alt-tuna melt—chickpea salad and homemade cashew Swiss on toast.

The seemingly complex menu is actually quite simple, according to Petersan: keeping the recipes uncomplicated, while still experimenting with different flavors and textures, is key in catering to so many different dietary restrictions.

Aside from being 100 percent plant-based, many of the meals are wheat-free, nut-free, and soy-free or can be made to order in any of these ways. "The goal is to make dishes as uncomplicated as possible," she says. "Pasta, for example, can be made from different grains and rice. But it really depends on the item. There's more labor involved in everything we make, so we just have to put a little more science behind it."

In recent years, it's gotten significantly easier to find and buy vegan ingredients in mass quantities, thanks to an increased awareness of and education about a vegan diet, Petersan says. More companies, like Earth Balance, for instance, are producing vegan-quality ingredients that bakeries like Sticky Fingers can trust.

Vegan baking has become so popular that Petersan was invited to compete on Food Network's *Cupcake Wars*—not just once, but on three separate occasions.



The bakery won the *Cupcake Wars All-Stars* competition in 2011 with its quartet of vegan cupcakes, including a brown sugar and rum cupcake and an orange cupcake with blueberry cinnamon filling.

Decades-long success and increased demand for her products prompted Petersan to open a second restaurant in 2016, a diner-style eatery and bar called

Fare Well, that serves vegan comfort dishes and cocktails. "We listened to our customers, and they wanted a place to sit, eat, and stay awhile," she says. "It's not just a place for vegans to come and eat, but a place they can bring their nonvegan friends and show them vegan eating isn't as scary as they may think."

Similar to Sticky Fingers, Fare Well serves breakfast staples like pancakes—





which you can get all day—as well as traditional favorites like pierogi and even house-made burrata made from cashew and almond milk and served with tomato, arugula, and capers on a baguette. Luckily, one of Petersan's favorite cocktails, the Manhattan, is already vegan—as are the many other cocktails Fare Well mixes up. Beers and wines are offered on tap to reduce waste, and many are locally sourced, too.

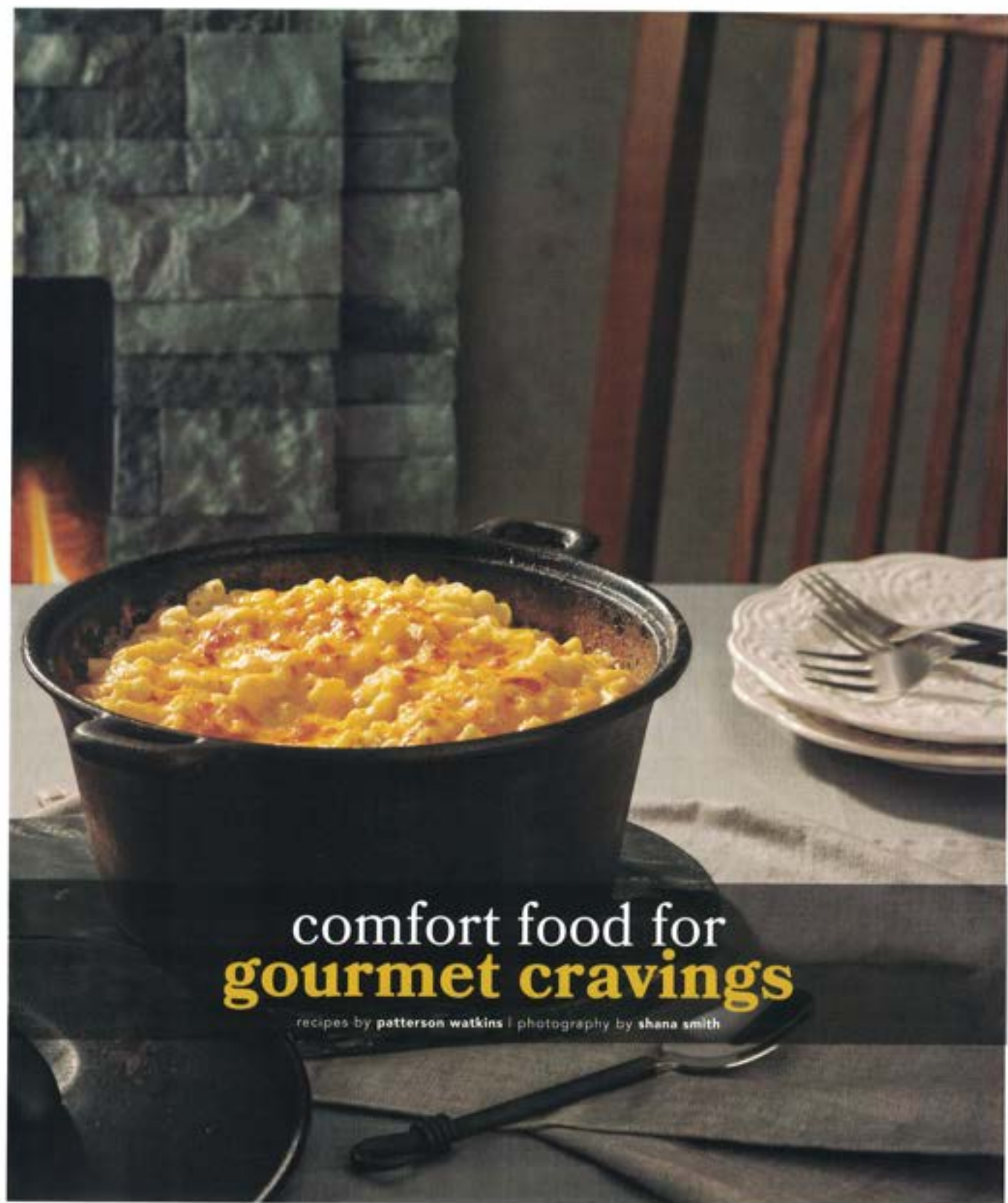
Petersan's efforts to be as sustainable and community-minded as possible don't stop there. Every month, Sticky Fingers partners with a different organization or charity, selects a specific cupcake flavor, and donates a dollar to the charity for each one sold.

A better-educated consumer is part of what has helped make businesses like Sticky Fingers and Fare Well so

successful. Twenty years ago, when Petersan first opened the bakery, many people were unsure of what veganism even was and couldn't believe you could make delicious cookies and cupcakes without milk or eggs.

But multiple television appearances and two restaurants later, people are warming up to the idea that vegan food can taste amazing. "One day I was standing at the bakery counter and I noticed a table of octogenarians sitting together, enjoying their vegan cupcakes, and it just struck me," Petersan said. "Historically, vegans were people who were younger or extremely health-conscious. Now, it's people from all walks of life!"

For more info, visit [stickyfingersbakery.com](http://stickyfingersbakery.com) or [eatfarewell.com](http://eatfarewell.com)



comfort food for  
**gourmet cravings**

recipes by **patterson watkins** | photography by **shana smith**



When the days and nights are chilly, there is nothing better than a nice, cozy fire and warm, rich homemade macaroni and cheese. This recipe can be made on any wood- or charcoal-burning fireplace, pit, or grill—all you need is a cast-iron pot or Dutch oven.

**SERVES 4**

## FIREPLACE MAC AND CHEESE

### INGREDIENTS:

½ cup butter  
2 tablespoons flour  
2 tablespoons Dijon mustard  
1 cup heavy cream  
1 cup whole milk  
1 cup cream cheese  
2 cups shredded cheddar cheese, plus  
extra for topping  
1 tablespoon hot sauce  
1 teaspoon salt  
¼ teaspoon black pepper  
1 (1-pound) box macaroni noodles, cooked

### INSTRUCTIONS:

- 1** Start a fire in a large fireplace, pit, or charcoal grill. Create a well in the hot coals that will fit your pot. Heat your empty pot for 1–2 minutes before adding any ingredients.
- 2** Melt butter, and stir in flour, creating a roux. Whisk in Dijon, heavy cream, whole milk, and cream cheese until smooth, slightly thick, and bubbly. Whisk in cheddar cheese a handful at a time, and season with hot sauce, salt, and pepper.
- 3** Stir in cooked noodles until thoroughly mixed, sprinkle with extra cheddar cheese, and cover with a lid.
- 4** Cook for 10–20 minutes or until cheese has melted and browned slightly and is bubbly.
- 5** Carefully remove from the fire, and let rest for 10 minutes before serving.

**Tips:** An infrared thermometer comes in handy when making this recipe, as it allows you to check the temperature of the coals before cooking. Heat your coals or wood to 400°F–450°F, and then reduce the temperature to 350°F for the “baking” by letting them cool down naturally or moving the mac and cheese to a cooler spot.

Make sure you can reach your pot easily, and make sure to wear oven mitts.



For video versions of these delicious dishes, visit [americanlifestylemag.com/video](http://americanlifestylemag.com/video)





Elegance does not have to be complicated. This showstopping puff-pastry-wrapped filet is seasoned with Worcestershire sauce and grainy mustard and then encased in mushrooms and chard.

**SERVES 4**

## WORCESTERSHIRE FILET EN CROÛTE

### INGREDIENTS:

2 teaspoons oil  
2 pounds beef tenderloin, trimmed  
3 garlic cloves, peeled and minced  
1 shallot, peeled and chopped  
2 pints button mushrooms, sliced  
1 teaspoon salt  
8 tablespoons Worcestershire sauce  
4 tablespoons grain mustard  
1 pound frozen puff pastry dough, thawed  
Flour, for dusting  
2 eggs, beaten with 1 tablespoon of water  
2 bunches chard or green beets, blanched  
and patted dry

### INSTRUCTIONS:

- 1** Preheat oven to 400°F.
- 2** Heat oil in a large skillet over high heat. Sear beef on both sides until brown. Remove from the pan, and set aside.
- 3** Reduce heat to medium, and stir in garlic, shallots, mushrooms, and salt. Cover, and cook for 5–6 minutes or until mushrooms are tender. Remove from the pan, and puree in a food processor until smooth. Scrape into a bowl, and set aside.
- 4** In a small bowl, whisk together Worcestershire sauce and grain mustard. Brush marinade over seared filet until thoroughly coated.
- 5** Dust a clean work surface with flour, and roll out puff dough into a large rectangle. Brush with egg wash. Lay out a large sheet of plastic wrap, and layer with blanched greens. Spread mushroom mixture over greens, and place filet in the middle. Roll into a tight cylinder, and discard plastic wrap.
- 6** Place rolled filet onto the center of the puff pastry, and gently roll with seam side down. Cut off any excess puff dough, and tuck in the ends. Brush with egg wash, and cut slits into the top.
- 7** Place in oven on a lightly greased cookie sheet, and bake for 30–35 minutes, or until dough is golden brown. Let rest for 10 minutes before slicing and serving.





This creamy, buttery polenta dish is accented with aromatic flower petals and orange zest, giving it a fabulously herbaceous floral flavor—perfect for pairing with roasts and vegetables, or as a creative breakfast porridge.

**SERVES 4**

## SOFT POLENTA WITH ORANGE AND FLOWER PETAL BUTTER

### INGREDIENTS:

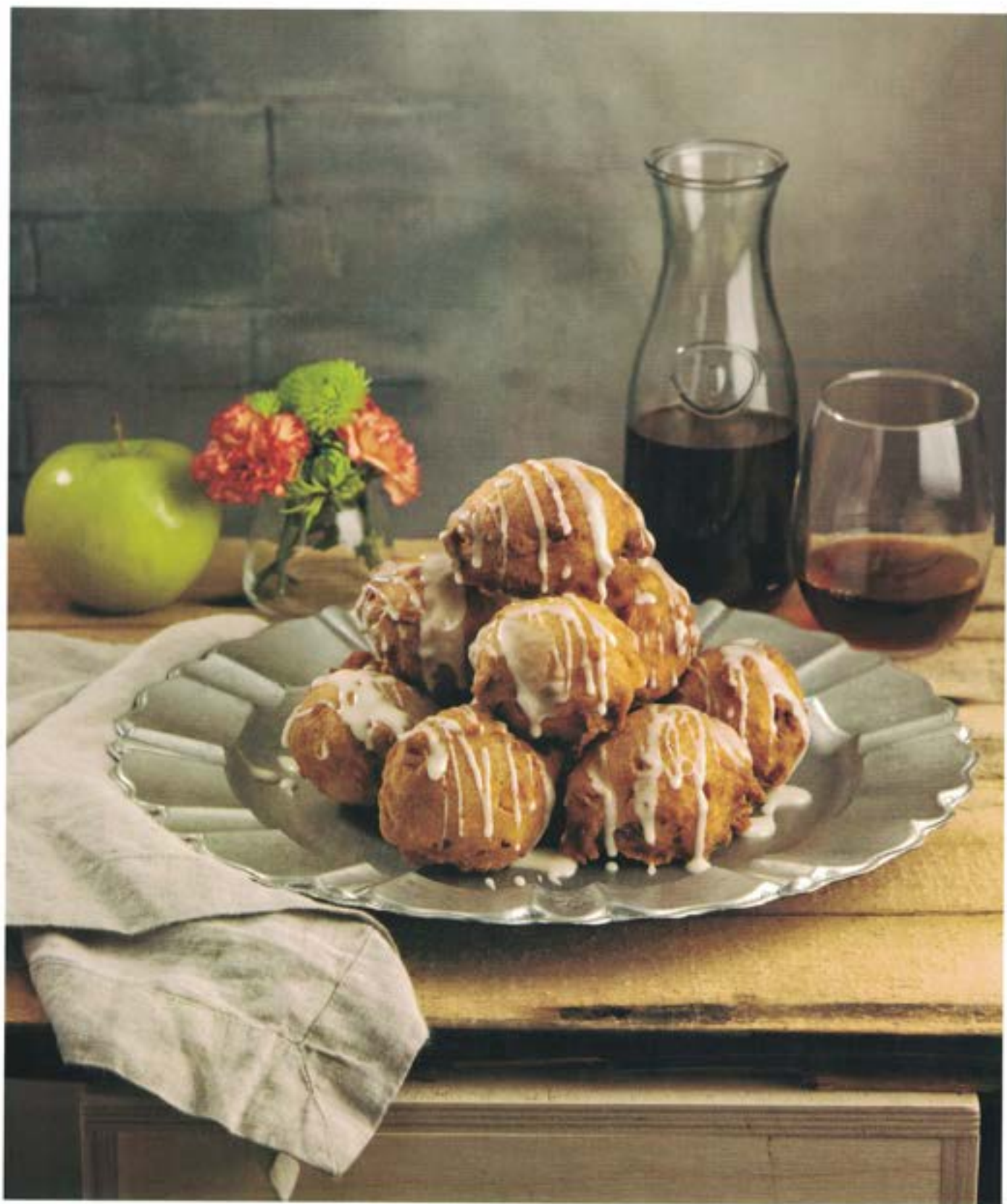
1 cup salted butter, softened  
1 orange, zested and juiced  
½ cup mixed edible flower petals, plus  
more for garnish  
2 cups vegetable broth  
2 cups heavy cream  
1 cup polenta  
2 teaspoons salt

### INSTRUCTIONS:

- 1** Place butter, orange zest, and mixed flower petals in a medium-sized bowl. Using a rubber spatula, fold the ingredients together until well blended. Spoon butter mixture onto a large sheet of parchment paper, and roll into a cylinder. Refrigerate or freeze until ready to serve.
- 2** Heat vegetable broth and heavy cream in a large pot over medium-high heat. Once simmering, whisk in polenta and season with salt. Stir consistently until polenta is soft and still runny.
- 3** Serve hot polenta with sliced butter pats, and garnish with edible flowers (optional).

**Tips:** This butter is also wonderful on steamed vegetables or poached fish.

Edible flowers can be found in some grocery store produce sections, or you can ask the grocery store's florist for help.





Crispy on the outside and fluffy on the inside, these delectable fritters find that perfect balance between aromatics, texture, and flavor.

**MAKES 12 LARGE FRITTERS OR 24 SMALL FRITTERS**

# PORT-AND-CARDAMOM APPLE FRITTERS

## INGREDIENTS:

### Fritters Batter:

- Vegetable oil, for frying
- 3 cups flour
- ½ cup sugar
- ½ teaspoon salt
- 3 teaspoons baking powder
- 2 teaspoons ground cardamom
- 1 teaspoon cinnamon
- 1⅔ cups milk
- ⅓ cup port wine
- 2 eggs
- 3 cups Fuji and Granny Smith apples, diced

### Glaze:

- 1½ cups powdered sugar
- 2½ tablespoons milk
- 1 teaspoon vanilla

## INSTRUCTIONS:

- 1 Heat oil in a deep fryer or Dutch oven to 350°F.
- 2 In a large bowl, whisk together flour, sugar, salt, baking powder, cardamom, and cinnamon. Pour in milk, wine, and eggs, and whisk until smooth and thick. Stir in apples until well blended.
- 3 Using a scoop or large spoon, portion and carefully drop batter into the hot oil, making sure not to crowd the pot. Fry for 8–9 minutes, turning frequently, until dark brown and thoroughly cooked.
- 4 Remove fritters from the fryer, and drain on a rack or paper towel.
- 5 In a medium bowl, whisk together glaze ingredients until blended. Drizzle glaze over fritters before serving, or, if you prefer, dust with powdered sugar (or use both).



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# TIPS

## *To Make Your Move A Little Greener*



1. Don't move unwanted items. Lighten your load by donating or selling excess belongings.
2. Rent plastic containers. They come in a variety of sizes and can be used repeatedly, eliminating waste.
3. Use alternative packing materials such as recycled newspapers, old sheets, towels, and linens.
4. Hire an eco-friendly moving company when looking to make a long-distance move.
5. Use non-toxic and biodegradable cleaners when cleaning out your old place before you move.



Justin Novinger

BS: 0144674 | REALTOR®

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Email: [justin@shopvegashomes.com](mailto:justin@shopvegashomes.com)

Cell: (702) 416-0037