

SCOTTSDALE REPUBLIC

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SCOTTSDALE LIVING

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Italy or Arizona? The scene at Fridays at the Borgata evokes a Tuscan village market.

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BORGATA

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baked goods such as cookies, cupcakes, brownies and dinner cake.

classiccakesandconfections.com

Studio Nicole

3 Studio Nicole brings flair to common kitchen items. Nicole Moomjian uses wire and beads to enliven everyday items such as silverware, wine caddies and colanders.

Moomjian said many customers who received one of her products as a gift now want to add to their collections.

Studio Nicole's best-selling item is the ladybug scoop for nuts, dips and cheese, but personalized orders are also popular.

studionicole.net

Pork on a Fork

4 Nebraska-based Pork on a Fork launched its Arizona business recently as a result of the down economy.

When a small, family-run farm in Nebraska was hurting due to a bad market for pork bellies, Wes Hansen, Pork on a Fork's co-owner, collaborated with the family to sell premium cuts of meat, including bacon, breakfast sausage, ham and seven kinds of bratwurst, in Arizona. Since its creation in March, the company

has been featured on the Food Network. porkonafork.com

The Rave

5 The Rave plays covers from rock and country to jazz and disco and all with serious authenticity. The band's not playing this week but you can catch it at the Borgata on Dec. 4.

With a repertoire of about 200 songs, the Rave plays not only hits from big names like Bruce Springsteen and the Beatles but also mixes in more unexpected acts such as the Bee Gees and Louis Armstrong. All four members sing a rich catalog of vocal impersonations.

therave.info

Home-grown goodness

6 Fridays at the Borgata organizer Monique Lightner operates a booth on Queen Creek Olive Mill's behalf because she wants to make sure people who don't live close to the mill, which is in the far southeast Valley, can enjoy its extra virgin olive oil, balsamic vinegars and dipping oils.

Located about an hour away from the Borgata, Arizona's only olive mill has a sprawling grove with more than 16 varieties of olives and a processing factory on-site. "Even the Italians are impressed by it," Lightner said.

arizonaoliveoil.com

Fridays at Borgata has goodies galore

By Tyler Lockman

THE REPUBLIC | AZCENTRAL.COM

Fridays at the Borgata

What: Weekly farmers market at the open-air shopping center.

When: 10 a.m.-4 p.m. Fridays through April 2. Live music, 4-6 p.m.

Where: Borgata of Scottsdale, 6166 N. Scottsdale Road.

Admission: Free.

Details: 602-953-6538, borgata.com.

For nearly 20 years, the Borgata of Scottsdale has offered a setting unlike any other in the Valley to shop, eat and be entertained.

The open-air center is modeled after the village of San Gimignano, Italy, and features turrets, towers, cobblestone walkways and bubbling fountains.

The swanky locale offers a setting distinct from the parking lots and city sidewalks where most farmers markets are held.

Fridays at the Borgata, which will run from 10 a.m. to 4 p.m. through April 2, features local products as well as fresh produce and imported goods. Live entertainment rounds out the day from 4 to 6 p.m.

Here are six things to check out:

Swiss Army knife of sauce

1 Formerly known as Sticky Fingers Barbecue Sauce, R Sauce is the Swiss Army knife of dressings. Creator Sharon Stein touts the 20-year-old recipe's

bottle, after losing her day job.

"If I can get people to taste, they won't buy just one bottle but usually two," Stein said.

rsauce.com

Classic Cakes and Confections

2 Classic Cakes and Confections make buzz-worthy wedding and desert cakes, but it's their custom cakes that turn heads. Co-owner Neil Levinson said the bakery has done everything from cars to Green Bay Packers helmets to a cake that looked like a cheese steak sandwich and all in three-dimen-