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Day Tripper

Fall is the optimum time to tour the Sierra, minus the summer crowds and road delays, as well as the serious winter weather. And in our unique territory, one or two hours can take you through scenic forests, vineyards, foothills and mountains to historic gold country towns, rock climbing sites, hiking trails, places to fish or swim, and even artsy, revitalized cities. Choose one of our day trips—or let them inspire you to create your own.

By Matt Bieker, Tim Hauserman, Katrina Paz, Paula Riley, Thea Marie Rood, Whip Villarreal, Kimberly Wilkes

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Sonora's Spanish Revival

The 1931 Hillcrest House is owned and designed by Shiree Segerstrom, a member of the famous Sonora Segerstrom family, which helped found the town and is still helping maintain its history. But this house is more than a museum or a testament to an architectural past: It is a well-loved home that still brings a large extended family together nearly a century after it was built.

By Katrina Paz

COVER SHOT:

The key to a perfect day trip is to avoid the interstates and choose the road less traveled instead: a winding two-lane highway. In the Sierra Nevada, that generally means California State Route 89 (where this was shot), S.R. 88, Historic Highway 49 or U.S. Route 395, all of which offer curves, views and fun roadside attractions to stop at and explore.

Photography by Nash Rood

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ANNE BRIGMAN: A VISIONARY IN MODERN PHOTOGRAPHY

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Anne Brigman, *The Breeze* (detail), 1909/printed 1915, gelatin silver print, 9 5/8 x 7 3/8 inches. Wilson Centre for Photography.



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Editor's note

Pumpkin Season

After a long, hot, smoky summer, there is nothing as delicious as fall. In my own world, that means pulling out the leaf welcome mat and plugging in “Sweater Weather” from Bath & Body Works. It means hitting Trader Joe’s and filling a cart with ridiculously fun pumpkin items (and I look mildly like a hoarder with so many boxes of bread and muffin mix). It means pulling out recipe books and inviting people for dinner—for chili or pasta with a hearty sauce. It means resisting my maternal fear of football (concussion syndrome!) and taking a thermos and a stadium chair up the street to the high school, or settling down with my husband (and sports-loving daughter) to watch NFL on TV.

This year, it also means hearing about my son’s first college classes, away at UC Davis, where he is following in his sister’s undergrad footsteps, even taking Geology of the National Parks with her favorite professor, Dave Osleger, who reminded her heavily of her own dad. And of course the National Parks tour was the first road trip I ever took solo with the kids, a two-week circle starting in Yellowstone, through the Grand Tetons, Zion, the North Rim of the Grand Canyon, and finally Yosemite, our “own” park. It sparked a new independence and confidence in me—driving 90 mph on those tumble-weed strewn Nevada highways, reassuring my California kids through sudden thunderstorms, following our noses while we were off the grid. (I will never forget phoning my husband from a 1930s phone booth in the Old Faithful Inn to say, “There is no cell coverage here—if you don’t hear from us for three days, it doesn’t mean we’ve been eaten by bears. Please don’t call the rangers.”)

It also sparked in my children (at the risk of using a Pinterest cliché) a certain sense of wanderlust. They both love to travel—mostly through the Sierra, especially my son, who has spent the past six months camping, hiking and rock-climbing, often in (off-the-grid) wilderness areas. And my daughter and her friends, who we lovingly call “The Princesses,” took carefully prepared pasta salad and vegetarian chili and camped at Yosemite, only a couple of weeks before the Ferguson Fire closed the park.

My job with Sierra Living has also given us the occasion to take a day trip—or spend the weekend—attending Dinner in the Barn in Plumas County, meeting up with Chef Billy Deaver in Mammoth, hanging out in Reno. And it has turned their childhood pursuits—which we often did with family friends we still hold dear—into subjects for my writing: picking apples and pumpkins on Apple Hill, sledding and skiing in Tahoe, holiday dinners in some cozy locale.

That’s why it was easy to turn over our cover story—Day Tripper—to my wildly talented staff, who never fail to amaze me with their creativity, cleverness and solidly good writing. Tell me where you would go, what you would do, where you could eat, I said in my assignments. They all did so, and even though I asked them to let me know early what they were planning in order to avoid overlapping itineraries, that didn’t happen. Their original ideas were purely...original.

I’m also excited, as I think about the coming holidays, to share with you a story about a historic family home that is owned by a member of the famous Segerstroms of Sonora. She has an extended family all around her, she says, and has thrown countless Thanksgiving dinners there. And if you are looking for a holiday dinner venue—that will be completely out-of-the-box and therefore memorable to even your most jaded teenager or college freshman—look no further than our dining feature.

Welcome to fall in the Sierra, where you can have the time, as they say, of your life.

Thea Marie Rood
edit@sierraliving.com

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Fall is in the air, as kids choose Halloween costumes and grown-ups sip warm pumpkin lattes. With the change in seasons also comes a renewed vigor for new projects and ideas. Discover how a pair of Reno locals created an annual festival for foodies, a woman turned a small town bookstore into a community hub, and a land trust protects 1,300 acres that were untouched for more than 100 years. Also learn where to take the kids to snag that perfect jack-o'-lantern, then check out our recipe and pairing ideas that will make your autumn entertaining a snap.



PHOTOGRAPHY BY
CARLY CORNEJO



Q & A *with*

Clint Jolly & Natasha Bourlin

BY MATTHEW BIEKER

FOUNDERS OF RENO BITES

I thought we could start with your professional backgrounds. Clint, can you start us off?

C: I grew up in a butcher shop. My family's had butcher shops in Reno since 1932, so 85 years as a family business. I got involved when I was 5. Then I went to work in a deli, and when I was 14, the guy that was cooking there left one summer, and said, 'Hey guess what? You get to run the kitchen.' So I started cooking professionally at 14. I opened a catering business in February 2010, sold that last June, became a partner in Mellow Fellow restaurants in Reno, sold off everything I had, gave away the rest, and hit the road in January. And now I'm sitting in Prague.

Having adventures over a world away. How about yourself, Natasha?

N: I'm first generation American on my dad's side—he's Russian. I'm a native Nevadan, born in Las Vegas and moved up here when I was 3 or 4 years old. Went to Wooster, went to UNR and then graduated with an international relations degree. I was intending on being a diplomat in the UN, but I found the UN a touch frustrating for my 'like-to-see-action level,' so I

shifted largely into events and PR. I spent about 15 years doing public relations and marketing, and just left in November 2017 and went out to pursue a freelance (writing) career.

The first Reno Bites Week was in 2012—what was the idea behind the event originally?

C: I started traveling around big food cities like Portland and San Francisco and LA; they have these food weeks going and I just thought that Reno was close to being ready to have something like that. I met Natasha in the radio world, just casually, and I knew she loved food, she was in the marketing and PR side. We had lunch down at Old Granite Street and I presented the idea to her and said, 'We might not make any money but it will be fun!' She left saying, 'I'll think about it,' and then she texted me from the car five minutes later saying, 'Yeah, I'm sold.' [laughs]

N: [laughs] Yeah, that was a tough sale.

Reno has been building its culinary reputation for a while. Natasha, what was your experience like with food in

Reno when he first approached you with the idea?

N: I had worked at Artown, I'd worked in the Reno Air Races, I'd worked in big events; but most of my PR career was doing public relations for hospitality organizations and businesses outside of this area. So I'd worked with Michelin star restaurants, I'd worked with resorts like Mammoth, Squaw, Catalina Islands; all kind of big destinations and all of them were food-driven. It was a burgeoning thing, in terms of getting that farm-to-table movement going—making gourmet more friendly for the average person.

Reno, for the longest time, was defined by chain restaurants and casino buffets. So that first year that Reno Bites Week happened, what went into the planning and what did you have to change for the years after?

C: I reached out to fellow chefs and restaurants—went to people that we trusted and said, 'Hey, we've got this idea.' In the first year, just like anything, we had some stumbles but overall a great success. We had our goofy little Chef Showdown, which has now turned into a big event.



PHOTO BY CALVERT PHOTOGRAPHY

The first year took place in a parking garage next to SoDo—or what was SoDo, now it's Washoe Public House. It was a little bit scrappy and fun, but it worked. Then we did some surveys last year that allowed us to really make some changes: We're going to two weeks (instead of one) and we got rid of some events that restaurants thought were getting in the way of their regular day-to-day business.

N: We also had to educate the customer base in terms of what we were creating for them. Part of our mission was always to drive customers into the restaurants for the authentic experience. In this town, there are a lot of events that invite restaurants out of their [buildings] and to big ballrooms full of chefs offering samples of

foods. We didn't want that. We wanted to encourage people to go out and explore these little, great restaurants, but in their own setting—in the chef's happy place. With the ambience that they contribute on top of the food.

So how does the event work for restaurants involved? I read that they'll be offering \$10, \$20 and \$30 dining options.

C: Sometimes we'll have, like, Yosh's Deli do a sandwich and a drink for 10 bucks, which is a big 20 percent discount off their regular menu. And on the \$30 end, you might have a three-course at a place like Washoe Public House, or you might get two pizzas and some wings at Noble Pie. That makes it easier for customers to find a local restaurant that fits what

they're looking for. From the restaurant's point of view, it makes it easy for them. They can take a good selling item from their menu, put a discount on it and fuel the fire. Or they can make something brand new if a chef wants to do something fun, and put together a special menu just for Reno Bites.

Since it's entering its seventh year, maybe you guys could tell me some of your favorite memories from events past?

C: The second year at Campo, when Mark Estee still owned it, they did a tasting of 'awful.' So it was kidneys and brains and all the off-cuts, but it was just awesome. Even as a butcher my whole life, I tried some new stuff there that I hadn't tried and that was super cool. Also the Chef Showdown just amazes me every year, as a chef especially. We give them four ingredients, and they're in little tiny home kitchens, but they put amazing plates together, so I love seeing that.

N: Two of my favorites were certainly the foie gras dinner (the first year at Campo); that was insane. California had just made it illegal, so we actually went over the border for PR to get the word out. Estee did seven courses of foie gras—seven courses of foie gras!—like foie gras ice cream for dessert. It was so indulgent. The other was Dinner in the Dark. Ben Deinken from Tournant, which is a pop-up, did a multi-course dinner in the dark. Everyone ate blindfolded so you really had to engage your other senses—it was really amazing.

What can we look for this year?

N: We are only going to have three events this year. The Walk-a-Bite is one of the ones we're going to keep, and we're going to put it in Midtown this year. And we'll have the Chef Showdown and the kickoff event. We're going to keep it limited so that people can really get out there and enjoy the restaurants themselves.

Awesome, we'll be looking forward to the turnout. Thanks again to both of you for taking the time to speak with me today.

FOR THE LOVE OF Books

BY KIMBERLY WILKES | PHOTOGRAPHY BY PATRICK WILKES

If there was ever a time

when Lynne Almeida, owner of Spellbinder Books in Bishop, Calif., realized how important an independent bookstore is to a community, it was on 9/11. It was less than a year after she bought the shop. As soon as she heard about the terrorist attacks, she rushed to the store.

“It was amazing,” she recalls. “The store was packed full of people the whole day. Not to buy things. But because they couldn’t sit at home listening to that horrible stuff by themselves. And that has happened a number of times when upsetting things on a national level have (occurred).”

The Sierra is home to a surprising number of small, independent bookstores that are flourishing. Spellbinder, which opened March 1970, is likely the oldest example.

When Almeida was a high school student visiting her grandparents in Bishop, if you had told her she would one day live and own a bookstore there, she would have said, “You’re nuts.”

Over the years, however, Almeida gained appreciation for the area’s outdoor activities—and for books. Between undergraduate and graduate school she tried several summer jobs. But it wasn’t until she was hired on campus at the Stanford Bookstore that she found her passion.

Although she worked her way up to a buyer at Stanford, management changes led to dissatisfaction with her job and the cost of living in the Bay Area was climbing, so Almeida began a new chapter of her life in Bishop in 1997. She took a 75-percent pay cut to work at Spellbinder Books, then owned by a couple nearing retirement, and worked for them for two-and-a-half years to learn about the business. In 2000, she became Spellbinder’s fourth owner.

The bookstore has become important to the town, participating in events such as Community Reads with the local school district and arts council. Every December, Spellbinder hosts a fundraiser for ICARE (Inyo/Mono County Animal Resources and Education) to provide emergency medical care to pets. In fact, she met her husband, Mike Slates, at an ICARE board meeting.

The shop also serves as an auxiliary visitor center. “You’re expected to know the books you have and also a good place to eat in town and also about some guy who had a ranch here 50 years ago and also where’s a good place to go hiking,” Almeida says with a laugh.

Yet, when the recession hit, the store struggled. To survive, Almeida changed her product mix. She started selling used books in addition to new ones. She also began moonlighting as a dog agility teacher (pet owners help their dogs negotiate an obstacle course). Today, she still teaches the classes. “I have that as my bread-and-butter job so that I don’t have to rely on income from the bookstore,” Almeida says, adding her collie, Willow, has competed in the National Agility Championships, winning some prizes and ranked as the No. 2 or 3 collie for the last several years. This year’s championships will be 11-year-old Willow’s last competition.

Almeida’s dog, Calvin, a cavalier King Charles spaniel, is the one you’ll most likely see at Spellbinder. According to Almeida, “We call him our customer service manager.”

To be successful in a small town, Almeida also learned to diversify her stock to include more than just books. She added gift items, especially ones from local artisans, including Frances Cholewa



and Tom Meyers pottery, and jewelry from a Bishop silversmith.

Spellbinder sublet the space behind the store to Pupfish Café as well. The bookstore uses the restaurant’s space for author events it hosts in the spring and fall, and dining customers frequently browse her aisles while waiting for their order.

But mostly, as Almeida first realized on 9/11, independent bookstores are more to a community than just retail space.

“What other retail locations are there where not only are you welcome, but it’s almost the expectation for you to come in and look at stuff for an hour and not even buy anything,” Almeida says. “Maybe you find a kindred spirit or a like-mind in the people working there or somebody that you run into that’s browsing in the same section as you. You make a human connection. That’s something you really can’t get online.”

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A Step Out of Time

Learn why land stewardship is critical to our environment.

BY WHIP VILLARREAL

An area north of Lake Tahoe

near Truckee dubbed “The Secret Garden,” in the Lower Carpenter Valley, is part of an enormous region that has been untouched for more than 100 years. Held by private owners until now, it is among a large swath that was acquired last year by conservation groups that plan to preserve the area’s natural habitat, which is home to many animals, rare plants and birds.

The valley was initially settled by dairyman William Carpenter and his wife, Julia, in the 1920s. It was later purchased by a group of fishermen, including newspaper publisher James McClatchy, who used it as a private retreat.

Since then, the picturesque landscape of the Lower Carpenter Valley—which is comprised of Sierra Nevada meadows, forests and wetlands, with snow-capped mountains in the backdrop—is under the control and ownership of the Truckee Donner Land Trust.

The area totals more than 1,300 acres of land. Animals living there include bears, badgers, beavers and birds (like the sandhill crane). Rare plants are also native to this area, with its fens and spring-fed bogs, such as the rare and carnivorous sundew and bladderwort.

Though the breathtaking terrain entices visitors from all over to gaze at the natural beauty in person, the Truckee Donner Land Trust is not allowing open public access to the area just yet because of the sensitive nature of the region.

“We’re trying to get to know the property a little bit better to find where the wildlife habitat hot spots are and the migration corridor and other things like that—to try and balance that with what the public wants to see, including the really nice wildflower gardens,” says John



Svahn, associate director for the Truckee Donner Land Trust. “We want to see what is the best way we can get the public to go to those particular spots without disturbing the natural habitat.”

The Truckee Donner Land Trust is currently offering free guided hikes on the property that people can sign up for on its website, which is basically the only way people can experience it now. The Lower Carpenter Valley guided hikes are about 5 miles and run until mid-October, weather permitting.

The organization’s stewardship team is currently working on plans to get the Lower Carpenter Valley ready for public access. Once those plans have been implemented and completed, there will be trails, restroom facilities, parking and viewpoints for visitors. It is anticipated to be open for the public to enjoy unguided in 2020.

“Carpenter Valley is kind of one patch in a patchwork of landscapes that the Land Trust is trying to preserve,” says Greyson Howard, communications and marketing director for the Truckee Donner Land Trust. “These broader connections are really important ecologically for migration corridors and climate adaptation and therefore recreationally, because we can then create trails and recreation opportunities to move through these and

other (sensitive) landscapes. Carpenter Valley is an incredible place, but it’s important in the larger scale of these connections that we are trying to create throughout the region.”

The Truckee Donner Land Trust recently announced a new campaign to acquire Frog Lake and neighboring parcels near the Lower Carpenter Valley. Totaling 2,914 acres, the properties are north of Interstate 80 and east of the Sierra Crest, falling between Castle Peak to the west and Tahoe Donner’s Euer Valley to the east. If acquired, it would open up the pristine lake and surrounding landscapes for public access in 2020 as well.

The Truckee Donner Land Trust is working with The Trust for Public Land and The Nature Conservancy under the Northern Sierra Partnership to raise \$15 million in capital to acquire the additional property.

Want to get involved?

More information on how to volunteer or donate toward this and other campaigns can be found at tdlandtrust.org/types-giving.

A Cozy Autumn Chowder

BY THEA MARIE ROOD

Fall makes for interesting seasonal dishes, with late summer produce still around (like the corn in this recipe), but also with that snap in the air, which calls for soups, chilis and chowders. Served with some crusty bread, and either an extra-dry sparkling wine or a West-Coast IPA, this salmon and corn chowder from Chef Patrick Harrity of Cold Water Brewery & Grill is an easy and fun weeknight dinner, with leftovers to eat all week. But it's also a great choice for a crowd, after neighborhood trick-or-treating even, bundled up on the deck near the fire pit.



Salmon and Corn Chowder

- 1 pound bacon (chopped)
- 1 cup butter
- 2 cups celery (diced)
- 1 cup white onion (diced)
- 1 cup flour
- 2 cups fish stock (or vegetable)
- 2 cups whole milk
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire
- 3 ears of corn
- ½ cup green onion
- 2 tablespoons dill
- Salt and pepper to taste
- 1 ½ pounds of salmon

Begin by removing corn from cobs. Save corn kernels for later use and place cobs in pot with stock and milk. Simmer over low heat for 30 minutes.

Place bacon in a large pot and begin to render out the fat over medium heat. Once the bacon begins to brown, place butter, celery and onions in pot to soften for 5 minutes.

Add in flour and stir until well combined. Once combined, remove corn cobs from stock and milk mixture and whisk it into the bacon and vegetables over medium heat. Allow chowder to simmer until desired consistency is reached.

Add in lemon juice, Worcestershire, green onion and dill. Salt and pepper to taste.

Cut salmon into small cubes. Remove from heat and add salmon to soup (hot soup will cook it in 2 or 3 minutes).

Garnish soup with green onion.

New Chef on the Block

Patrick Harrity took over as executive chef of Cold Water Brewery & Grill in South Lake in February 2017, after working as the sous chef there under Justin Kaplan. (Harrity has also worked with chefs Mark Estee and Charlie Abode.) For two years running, he's won the Sample the Sierra chef's challenge, which is a "Chopped"-style head-to-head live competition between four of the top chefs from the region. It includes cooking over a camp stove in the Bijou Community Park pavilion, using mystery ingredients, such as Pop Rocks in the appetizer round and frozen peas in the dessert. Harrity, however, enjoys the dare because it fits his philosophy of culinary creativity. "My menu is what they call California Comfort, which consists of large hearty portions, bright colors and locally sourced seasonal fare," says Harrity. "I (like) to push the envelope and develop new recipes with every changing season that will satisfy even the pickiest of eaters." A featured fall item on the menu right now? Blackberry braised short ribs that are brined for 24 hours then braised for 12 hours. These fall-apart ribs are served with Broccoli and a butternut squash and fontina farrotto (a mock risotto made with faro instead of rice). Customers also look forward to Cold Water's full Thanksgiving Day meal that includes turkey, mashed potatoes, green beans almondine, crispy Brussels sprouts and cranberry sauce, as well as pies from a local bakery (Sweet Rosies).

PHOTO BY DEBBIE BROWN



PHOTO BY CHEF PATRICK HARRITY

The Great Pumpkin

BY THEA MARIE ROOD



We're not weighing in on the wisdom of waiting in a pumpkin patch with Linus this Halloween instead of trick-or-treating. But we have found pumpkin patches throughout our region your own children will love—any fall day—and where you can take beautiful photos of them. All sell freshly picked pumpkins, or let you pick your own, and have tractor or hay rides, corn mazes, farm animals and other kid-friendly activities. Best of all, this year we have focused on pumpkin patches that are a little far afield (no pun intended), making them—like our cover story—a perfect day trip.

Fowler Ranch, corner of Highway 193 and Sierra College Blvd., Lincoln, CA, 916-645-8191, fowlerranch.com. This family-owned pumpkin patch is open Saturdays and Sundays in October, 10 a.m.–6 p.m. Special events include a farm and barn tour on Oct. 7, a cider truck and pumpkin-sports (soccer and cornhole) on Oct. 13, and the Pumpkin and Junkin Harvest Festival on Oct. 27 (Gypsy Chic Vintage Market of Lincoln will be selling merchandise). Find pumpkins and gourds, face-painting, costume-contests and dog parades.

McCourtney Road Pumpkins, 20267 McCourtney Road, Grass Valley, CA, 530-228-1221. Open Saturdays and Sundays, 10 a.m.–5 p.m. through Halloween, this 90-acre family ranch, which is now dedicated open space, offers free admission, free parking and free hay rides. Guess the weight of the giant pumpkin and take it home for free. Also check out the pumpkins for sale, as well as the Pumpkin Express train, antique tractors, bean bag toss, cornhole games, and the craft booth.

Delfino Farms, 3205 N. Canyon Road, Camino, CA, 530-622-0184, delfinofarms.com. Formerly known as Kids, Inc., and renamed for the parents who started it all (Edio and Joan Delfino), this 54-year-old family farm has you-pick pumpkins, a corn maze, a picnic area and friendly farm animals, Friday–Monday, 10 a.m.–5 p.m., through November. Be sure to order the famous Walkin' Pie from the bake shop, invented by Joan for her children to hold in their hands and eat; adults can add a Henrietta Stitch hard cider—as well as put in a pie request for Thanksgiving.

Indigeny Reserve, 14679 Summers Lane, Sonora, CA, 209-533-9463, indigenyreserve.com. This 160-acre preserve and apple orchard produces hand-crafted hard cider and apple brandy in oak barrels and is open seven days a week year-round for tastings. But every Saturday in October, 10 a.m.–4 p.m., Indigeny also welcomes families for its annual fall festival, featuring hay rides, fall games, a corn maze and all kinds of pumpkins for sale. And come hungry—food vendors include wood-fired pizza, fresh-popped kettle corn, snow cones, gourmet cheese, tri-trip and artisanal bread.

Lattin Farms, 1955 McLean Road, Fallon, NV, 775-867-3750, lattinfarms.com. This 400-acre certified organic family farm has existed since 1909, and the current owners raised their five children and 12 grandchildren here. The

fall festival runs Fridays and Saturdays through October, and includes a corn maze, a scarecrow factory, a “cow” train, pedal cars and of course a pumpkin patch. Don't miss the Pumpkin Tower with over 200 jack-o'-lanterns carved by volunteers, which are lit at dusk.

Corley Ranch, 859 Highway 395 North, Gardnerville, NV, 775-790-1705, corleyranch.com. This real working cattle ranch also raises hay and produce. The October Harvest Festival & Pumpkin Patch, open seven days a week, 11 a.m.–5 p.m., includes a hay slide, straw and corn mazes, train and wagon rides, pig races and farm animals. Also try out the giant sling shot (\$1 for three apples) and select your perfect jack-o'-lantern from the sprawling fields of pumpkins. Food and drink vendors are on-site as well.



Produce

OCTOBER/NOVEMBER

FRUIT

Almonds, Apples, Asian pears, Avocados, Blackberries, Citrons, Dates, Figs, Grapes, Guavas, Kiwis, Kumquats, Limes, Mandarins, Nectarines, Peaches, Pecans, Persimmons, Pistachios, Plums, Pomegranates, Quinces, Raspberries, Strawberries, Walnuts

VEGETABLES

Artichokes, Beets, Broccoli, Brussels sprouts, Carrots, Corn, Cucumbers, Lettuces, Mushrooms, Olives, Peas, Peppers, Rhubarb, Rutabagas, Squash, Sweet Potatoes, Tomatillos, Tomatoes

PERFECT PAIRS

by Paula Riley

Why DIY?

Whoever said, "Don't quit when you're tired, quit when you're done," never spent two hours prepping, blending and baking a smoked salmon cheesecake, one of five or six appetizers needed for a bang-up holiday party. This expenditure of time and energy is why the universe created caterers, those multi-talented, extra-organized, smile-inducing specialists. They're like a party in a box, only...easier.

Case in point: Reno-based Cherry Bomb Catering, a full-service firm headed by owner and head caterer Dawn Tavares, whose young looks belie a two-decade history of food preparation and catering, and whose food and drink productions have won local awards. Her offerings include intimate meals, themed events, menu planning by the week, custom dinners for one to 50, parties of every shape and size, and swoonable wedding receptions. Cherry Bomb even delivers to local companies who order daily lunch for employees. They're always cooking.

Hint for a holiday party: Consider the space and its layout, how many will be invited, food restrictions for guests, and a budget that's comfortable. Set broad parameters but let go of individual dish control and "you get more bang for your buck," says Tavares. That's because chefs love to add special touches as they create. Less is more, if you get her drift. Because good, local ingredients top each season's list, Cherry Bomb sources much of its produce, dairy products and meats through Tahoe Food Hub, whose members are small farmers and producers in the Tahoe region. Catered meals can be dropped off, as in "to-go," or set up in-home, all in a range of prices to suit the occasion and the budget. It doesn't get easier than that. Tavares lights up with a smile when she reveals, "I tell people, put our food in your serving dishes and toss a little flour in your hair..." No one will know it isn't your cooking!

A sample holiday fling might include the following pairings offered in stations set up around the house or office, the better to incite mingling and the exchange of cheerful greetings. Elevate the effect by having food and drink passed by servers. BTW, Marilyn Monroe dished our opening quote. Delectable herself, kitchen skills were not among her many talents. *She* would have called a caterer. More at cherrybombreno.com; 775-287-4121

Eat, Drink, and Throw a Party!

Pair These . . .

- Mini beef Wellingtons/veggie mushroom Wellingtons
- Garlic peppery shrimp on sweet potato grits, served in shot glasses
- Truffled seared veggie tortellini
- Velvety sage pumpkin bisque, served with crisp apple, blue cheese and bacon salsa
- Sage prosciutto peach cronsontini
- Grilled vanilla bean mascarpone peaches
- Dark chocolate truffles
- Earl Grey pane cotta with pistachio dust



. . . With These

- Smoky bacon-infused old fashioned in which bourbon is infused with hickory bacon, a splash of maple syrup, and served with an orange twist
- Light merlot
- Earthy cabernet
- Stone fruit sparkling white sangria made with peaches, plums, cherries, nectarines and citrus fruits muddled with white wine and sparkling soda

Sacramento

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EVENTS Calendar

october/november 2018

Gold Country

Big Crush Harvest Festival

October 5-7

Come be a part of the Amador County grape harvest, beginning with a barbecue and grape stomp at the Amador County Fairgrounds on Friday evening. On Saturday and Sunday, 11 a.m.–4 p.m., explore any of the 40 participating wineries, where you'll find food and wine pairings in the tasting rooms, as well as harvest activities out in the vineyards and crush pads. Amador Vintners Association, 9310 Pacific St., Plymouth, CA, 209-245-6992, amadorwine.com.

Harvest Haunt Express

Weekends throughout October

Jump onboard a historic excursion train decorated for the season and staffed by a "skeleton crew." Each weekend has a costume theme: Critters & Creatures (Oct. 6-7), Superheroes & Villains (Oct. 13-14), Pirates & Princesses (Oct. 20-21) and Witches & Wizards (Oct. 27-28). Train departs at 10:30 a.m., noon, 1:30 p.m. and 3 p.m. Tickets are \$15 for adults, \$10 for kids 6-17 (children 5 and under ride free). Railtown 1897 State Historic Park, 10401 Reservoir Road, Jamestown, CA, 209-984-3953, railtown1897.org.

Silver Screen Classic Movies

October 6/November 3

On Oct. 6, see "The Maltese Falcon" (1941), the first film in which John Houston directed

Humphrey Bogart; this classic film noir also stars Mary Astor and Peter Lorre. On Nov. 3, tap your foot to "Swing Time" (1936), the sixth film Fred Astaire and Ginger Rogers made together (featuring the number "The Way You Look Tonight"). Showtimes are noon, 3:30 p.m. and 7:30 p.m., and admission is free. Beecher Room, Auburn Library, 350 Nevada St., Auburn, CA, 530-878-7938, auburnsilverscreen.com.



Japanese Antique Market

October 6-14

Attend the semi-annual Kyoto temple antique market at the Kodo Arts Warehouse, 10 a.m.–6 p.m. Shop for Japanese furniture, home and garden décor, art, kimonos—and find unique items to fit any budget. 571 Searls Ave., Nevada City, CA, 530-478-0812, kodo-arts.com.

Mountain Harvest Beer Festival

October 13

Don't let the small-town venue fool you: More than 20 craft brewers will be in attendance, meaning you will have dozens of beers to sample. Breweries include Sierra Nevada, Lost Coast, North Coast, Mad River and Eureka Peak. Also "talk

beer" with the brewmasters in this friendly, relaxed setting, while listening to live music, 1-5 p.m. Plumas-Sierra County Fairgrounds, 204 Fairgrounds Road, Quincy, CA, plumasarts.org.

Great Chili Cook-Off and Car Show

October 14

See 100 classic cars at one end of town, and taste and vote on homemade chili and salsa at the other end. The car show runs 9 a.m.–4 p.m. and the chili tasting is 11 a.m.–3 p.m., with awards announced at 3. Tickets are \$10 for adults, \$5 for children, and include a wristband for unlimited tasting, as well as a cup, spoon, napkin and ballot. Have a craft brew at the beer garden on the corner of Main and Keyes streets and buy a raffle ticket by the flag pole, too. Main Street, Sutter Creek, CA, 209-267-1344, suttercreek.org.

Nevada City Fall Colors

Mid-October–Mid-November

Weather conditions in the Sierra Foothills make for a brilliant fall landscape. Use Nevada City as a base and tour the 160-mile Yuba-Donner Scenic Byway loop. Or stay in town and walk the Victorian neighborhoods of the Historic District, where you can find spectacular century-old Red Maple trees planted by early settlers. Nevada City Chamber of Commerce, 132 Main St., Nevada City, CA, 530-265-2692, nevadacitychamber.com.

Placerville Wine and Art Fest

October 20

This annual festival combines local artists' work with wines from a variety of foothill wineries, as well as food and live music, 6-9 p.m. Shops, business, galleries and restaurants will all be open, too. Historic Main Street in Placerville (the street will be closed for this event), placerville-downtown.org.

Halloween in Nevada City

October 31

Trick-or-treat along Broad Street (the main drag of Nevada City's historic downtown), attend Fright Night at the Miners' Foundry (which includes live music) or take a spooky "ghost tour." Costumes are always encouraged. Nevada City Chamber of Commerce, 132 Main St., Nevada City, CA, 530-265-2692, nevadacitychamber.com.

Harvest Festival

November 3

Join the winemakers for grilled sausage, fettuccine alfredo, salad and cobbler, as well as newly harvested wines straight from the barrel, 11 a.m.–4 p.m. Tickets are \$15. Madrona Vineyards, 2560 High Hill Road, Camino, CA, 530-644-5948, madronavineyards.com.

Improv All-Stars

November 8

The Second City returns to Grass Valley for a one-night performance, 8 p.m. This legendary Chicago comedy theater inspired Saturday Night Live and launched the careers of Bill Murray, Steve Carell and Tina Fey. Tickets are \$40 general admission and \$35 for members of The Center for the Arts. Foothills Event Center, 400 Idaho Maryland Road, Grass Valley, CA, thecenterforthearts.org.

AmadorArts Winefest

November 10

Taste more than 25 locally

sourced wines and desserts, plus enjoy art, live music and a silent auction, 4:30-9 p.m. Tickets are available in advance on the website or at the door and all proceeds benefit AmadorArts. Historic Downtown Sutter Creek, 209-267-9038, amadorarts.org.

"A Tuna Christmas"

November 16–December 8

Called "a hoot" by The New York Times, this irreverent holiday production casts two actors to play 20+ characters, all involved in their hometown's annual Christmas yard display contest. Friday/Saturday evening performances are at 8 p.m. and Saturday/Sunday matinees are at 2 p.m. Tickets are \$18 general admission and \$16 for seniors (the adult humor is not suitable for children under 13). Volcano Theatre Company, Historic Cobblestone Theatre, 16121 Main St., Volcano, CA, 209-419-0744, volcanotheatre.net.

Holidays at Empire Mine

November 23 & 24

Start off the Christmas season turn-of-the-20th-century-style with antique decorations, period costumes, live music and free holiday cookies. Tour the mine shaft, the blacksmith shop and the gift shop—where you can, for example, buy that gardener on your list unique heritage roses. Santa and Mrs. Claus will take Christmas wishes in the clubhouse, and local vendors will sell coffee and snacks. Tickets are \$7 for adults, \$3 for kids ages 6-16 (5 and under are free). Empire Mine State Historic Park, 10791 E. Empire St., Grass Valley, CA, 916-653-6995, empiremine.org.

Lake Tahoe Wine and Cheese Tour

Tuesdays & Fridays, through October 19

Meet the estate's curator and get an extended tour of

George Whittell's 1930s mansion, as well as a docent-led tour of the historic site. There will also be chef-prepared appetizers, wine, beer and non-alcoholic drinks. Tickets to the 2 p.m. event are \$100, partially tax-deductible and available at activitytickets.com (all proceeds benefit the Thunderbird Lodge Preservation Society). Catch a shuttle bus at the Incline Visitors Center, 969 Tahoe Blvd. (Highway 28), Incline Village, NV. For more information, call 775-832-8750 or see thunderbirdtahoe.org.

Oktoberfest
October 6 & 7

This free, family-friendly event combines locally crafted beer and wine with German food and desserts—all on the shores of Lake Tahoe, 10 a.m.–5 p.m. Activities for the kids include face-painting, a pumpkin patch, craft booths and a bouncy castle. Adults can dance to live music, grab a souvenir beer mug and try an IPA-infused bratwurst (there is even a bratwurst-eating contest Sunday at 3 p.m.). Everyone is encouraged to enter the costume contest—including the family dog! Parking is free in the Eagles Nest Campground; a free bike valet is in front of Mountain Sports. Camp Richardson Resort, 1900 Jameson Beach Road, South Lake Tahoe, CA, 530-541-1801, camprichardson.com.

The Art of Mixology
Sundays, ongoing

Learn how to make three unique cocktails—using freshly cut herbs, infused liquors and classic ingredients such as bitters—and how to pair them with appetizers, 3–4 p.m. Advanced reservations are required; the cost of the class is \$60/person. Manzanita at The Ritz-Carlton, Lake Tahoe, 13031 Ritz Carlton Highlands Court, Truckee, CA, 530-562-3051, ritzcarlton.com.

Lake Tahoe Marathon
October 12–14

Choose between more than 20 events, ranging from Friday's Lakeside Marathon and Nevada Half Marathon, Saturday's Cal-Neva Marathon and Carnelian Bay Half Marathon, and Sunday's 23rd Lake Tahoe Marathon and Emerald Bay Half Marathon. There are also four-person relays, a 72-mile ultra run, a Super Hero 5K and a Kids' Free Pumpkin Run. Or choose to swim, kayak or paddleboard on the lake during this gorgeous time of year. For a complete list of events, see laketahoemarathon.com.

Historic Haunted Tour
October 18 & 19

Have some spooky fun in this guided walking tour of six historic sites in downtown Truckee, including the Truckee Hotel. Each tour is limited to 16 people and participants must be 21 or older. Tickets are \$47 per person; you can also reserve a VIP tour for you and 15 of your friends or clients. For more information, see truckeehistorytour.org.



Haunted Walkway
October 19

The walkway of the Pope-Baldwin Estate is transformed into a 1920s-era haunted history lesson, as high school students perform as "ghosts" of past occupants of the house and tour guides put it all in historical context, 6:30–8 p.m. Purchase tickets in advance at the Baldwin Museum or by phone; proceeds benefit the Tahoe Heritage Foundation and

South Tahoe High School. Tallac Historic Site, 1 Heritage Way, South Lake Tahoe, CA, 530-541-5227, tahoheritage.org.

WordWave at Valhalla
October 20

Now in its third year, and part of the Valhalla Art, Music & Theatre Festival, this one-act play competition culminates in three winners giving a performance reading on stage in the Boathouse Theatre, 7:30 p.m. A question-and-answer session follows each reading for insight into the creative process. Tickets are \$20–\$30 and available online. 1 Valhalla Road, South Lake Tahoe, CA, 530-541-4975, valhallatahoe.showare.com.

Holiday Hop
November 24

Start off your holiday shopping on Small Business Saturday in a picturesque and festive mountain setting. Stroll through local shops and enjoy complimentary snacks or wine, 9 a.m.–8 p.m. Pick up a "shop local" card and fill your reusable shopping bag for the chance to win fun prizes. Downtown Tahoe City, visittahoecity.org.

**Mammoth Lakes/
Eastern Sierra**
Outside on the Eastside
Month of October

One of the prettiest times to come to the Mammoth Lakes area, you can take a drive, hike, mountain bike, horse-back ride or row out on a lake to fish—all in full view of stunning gold, orange and crimson fall landscapes. The best views: Reds Meadow Area, McGee Creek Canyon, the Mammoth Lakes Basin, Lee Vining Canyon and June Lake Loop. Download a pocket guide or an up-to-the-minute "fall colors report" once you arrive, both of which include specific recommendations depending on your favorite activity; visitmammoth.com.

Lone Pine Film Festival
October 4–8

American movie audiences have long embraced the Western film genre—and this festival offers some of the best examples. This year will showcase William Fox and Fox Film Corporation. Special screenings include Perry King's new film, "The Divide," plus a rare 1933 film, "Smoky." The event begins Thursday night with a cocktail reception at the museum (\$10/members; \$20/non-members); day tickets are \$30 and include admission to all films and panel discussions. The Museum of Western Film History, 701 S. Main St., Lone Pine, CA, 760-876-9909, lonepinefilmfestival.org.



Date Night
**Every Thursday,
through November**

Order an elegant, seasonal four-course dinner for two and get 50 percent off a bottle of wine—all for \$50, 5–9 p.m. And if the kids are miffed about being left behind, bring them any Sunday, between 5 and 8 p.m., when their meal is free. Campo Mammoth, 6210 Minaret Road, Mammoth Lakes, CA, 760-934-0669, campomammoth.com.

Mammoth Mountain
Opening Day
November 8

There are important traditions for opening the mountain and welcoming winter: Breaking through the Broadway Express banner, for example, making a beer toast on the sundeck and celebrating a new ski season with good friends. Come join the festivities, 8:30 a.m.–4 p.m., 10001 Minaret Road, Mammoth Lakes, CA, visitmammoth.com.

"Huck Finn"
November 10

This Theatre for Young Audience production follows the adventures of Huck and his pal, Tom Sawyer, as well as his eventual river companion, Jim, an escaped slave. Tickets are \$10–\$15 online or \$17 at the door; showtimes are 4 p.m. and 7 p.m. Edison Theatre, 100 College Parkway, Mammoth Lakes, CA, 760-934-6592, edisontheatre.org.

Thanksgiving Day
Turkey Trot
November 22

Organizers of this event suggest you give your holiday season a cardio kick-start—and learn what it's like training at 8,000 feet—by entering this 2-mile road race in Mammoth Lakes on Thanksgiving morning. Race starts at 9 a.m., bib pick-up is at 8 a.m. Pre-race entry is \$15 (or \$20 on race day), which includes the hot chocolate social afterward. Mammoth Creek Park, 437 Old Mammoth Road, Mammoth Lakes, CA, mammothlakesrecreation.org.

Reno
Dine the District Food Tour
October 6

Billed as the place "foodies come to feast," this biannual event also supports the ongoing development of the downtown RiverWalk area. Reno's most notable chefs and restaurants showcase locally sourced and international cuisines (with plenty of vegetarian options). Hours are 1–4 p.m. and tickets are \$20. The RiverWalk District, P.O. Box 1606, Reno, NV, 775-825-9255, renoriver.org.

Reno Bites
October 8–21

Now in its seventh year, this is a two-week-long celebration of the distinctive Reno

culinary culture at dozens of locally owned restaurants and venues citywide (participants include Liberty Food & Wine Exchange, Bam!Dog, Moo Dang and Chez Louie). Look for specialty items and events all over town—including the hotly contested Chef Showdown between eight local chefs; renobitesweek.com.

“The Book of Mormon”
October 9–14

Called “the best musical of this century” by The New York Times, this nine-time Tony-award-winning comedy follows the misadventures of two mismatched missionaries as they spread the word of God. Evening and matinee showtimes are available; tickets start at \$74. Pioneer Center for the Performing Arts, 100 S. Virginia St., Reno, NV, 775-686-6610, pioneercenter.com.

Reno 1868 FC vs. Orange County SC
October 13

Enjoy a fast-paced evening of soccer at the last regular game of the season: Kickoff against Orange County is 5:45 p.m. and tickets are \$15 and up. Greater Nevada Field, 250 Evans Ave., Reno, NV, 775-334-7001, reno1868fc.com.

Wine Walk
October 20 & November 17

Sip wine along the relaxing Truckee River in The RiverWalk District of downtown Reno every third Saturday, 2–5 p.m. For \$20, get a tasting glass and a wine map of participating art galleries, restaurants and shops. The RiverWalk District, P.O. Box 1606, Reno, NV, 775-825-9255, renoriver.org.

Pumpkin Palooza
October 21

Now in its seventh year, Pumpkin Palooza has been named a “Top Fall Event” by Food Network Magazine. It includes a costume parade, story-time in a

haunted schoolhouse, a Pumpkin Derby, pumpkin-decorating, and competitions in pie-eating, zombie walking and marshmallow shooting. Pumpkin Palooza benefits the Northern Nevada Center for Independent Living, Victorian Square, 764-794 Victorian Ave., Sparks, NV, pumpkinpalooza.org.

Complexions
October 21

Don't miss this innovative contemporary ballet company as they perform to music as diverse as J.S. Bach and David Bowie, 7 p.m. Tickets start at \$27. Pioneer Center for the Performing Arts, 100 S. Virginia St., Reno, NV, 775-686-6610, pioneercenter.com.



Dirty Wookie 10K
October 28

Now in its second year, this marathon starts at 9:30 a.m. at Brewer's Cabinet Brewpub near downtown Reno and ends at the Brewer's Cabinet Production Facility just west of Reno. After the race, compete for a costume award and enjoy snacks and free beer (including Dirty Wookie Brown Ale). Registration is \$55 and benefits the CARE Chest of Sierra Nevada, which provides medical resources for Nevadans in need. 475 S. Arlington Ave., Reno, NV, 775-342-8895, desertskyadventures.com.

Off Beat Music Festival
November 8–10

Now in its fourth year, this citywide, multi-venue festival highlights “things being created right here in Reno”—so you can explore small bars, night clubs, restaurants, art galleries and large theaters to see live music and art, as well as discover new chefs/

brewmasters and their locally sourced menus and craft beer. Downtown, Midtown, 4th Street Corridor; offbeatreno.com.



Veteran's Day Parade
November 11

This parade is preceded by a traditional opening ceremony at the Virginia Street Bridge at 11:11 a.m. (11th minute of the 11th hour of the 11th day of the 11th month). The parade itself goes north from the bridge on Virginia Street to Fifth Street, through the heart of Downtown Reno; visitrenotahoe.com.

Reno Chamber Orchestra
November 17 & 18

In the style of the late 18th and early 19th centuries, the orchestra—for the first time in its history—will perform without a conductor. The program includes Mozart's Symphony No. 25 and Vivaldi's “Four Seasons.” Violinist Ruth Lenz is the soloist. Showtimes are Saturday at 7:30 p.m. and Sunday at 2 p.m. Tickets range from \$30 to \$45, with \$5 tickets for students. Nightingale Concert Hall on UNR campus, 1335 N. Virginia St., Reno, NV, 775-348-9413, renochamberorchestra.org.

Yosemite Area
“John Muir is Back!”

Every Thursday, through
October 18

This live stage performance, by actor Lee Stetson, portrays Muir returning to our national parks in the 21st century and being appalled at the severe environmental problems. Showtime is 7 p.m. at the Yosemite Theater in the Valley Visitor Center; tickets can be purchased at the Yosemite Conservancy Bookstore or the Hospitality Tour Desks and are \$10 (children under 12 are free).

Backpack to Half Dome
October 5–7

This two-day summit challenge is led by an experienced naturalist guide who offers tips along the way. It begins with a Friday evening get-together in Yosemite Valley, a Saturday morning hike to Little Yosemite Valley to set up camp, and the ascent on Sunday via Half Dome cables. Hikers must be physically fit with an intermediate to advanced experience level; hike is considered “very strenuous” and elevation ranges from 4,000 to 8,000 feet. Registration is \$279; yosemiteconservancy.org.

Beginning Watercolor
October 8–13

Join artist Steve Curl at the Happy Isles Art and Nature Center Monday–Saturday, 10 a.m.–2 p.m., for this introductory painting class that will allow you to capture Yosemite in fall. Students under 18 should be accompanied by an adult and everyone should arrive a few minutes early to purchase materials and supplies (all proceeds benefit the park). Cost is \$20/per person/per day; yosemiteconservancy.org.

Yosemite Photography
October 18–21

In autumn, you'll find smaller crowds and incredible fall colors, as well as interesting light and shadow. Capture it all with three full days of guided outdoor photography of Yosemite Valley and the surrounding areas, Friday–Sunday, which includes a daily 7:30 a.m. start and one night session. Easy hiking, no photography experience required, registration is \$449 (which includes camping at Upper Pines Campground and can be upgraded for a stay at Yosemite Valley Lodge instead). To register, see yosemiteconservancy.org.



Fall Colors in Yosemite
October 20–22

See Yosemite during one of its prettiest seasons. The weekend begins at The Majestic Yosemite Hotel with a welcome reception; on Saturday, participants can hear a Yosemite Conservancy update and take guided walks; an elegant reception and dinner is held Saturday night; and finally on Sunday, the group will see some of the projects John Muir Heritage Society donations have made possible. Donors with annual gifts of \$1,000 or more are invited to attend; for more information, contact Kelda McKinney at 415-434-8446 x 329; yosemiteconservancy.org.

National Parks Free Admission Days
November 11

In honor of Veterans Day weekend, all the parks will offer complimentary admission, making it a perfect time to pack up the kids and come to Yosemite; nationalparks.org.

Grand Grape Celebration
November 25–28 or 28–30

This three-day event allows you to chat with vintners, taste their signature wines, and stay overnight in either The Majestic Yosemite Hotel or Yosemite Valley Lodge. Packages for two start at \$317 per night and include lodging, a winemakers' reception, four wine-tasting sessions and a five-course dinner prepared by The Majestic's culinary team and perfectly paired with the featured wines. For reservations, see travelyosemite.com.

DAY TRIPPER

BY MATTHEW BIEKER, TIM HAUSERMAN, KATRINA PAZ, PAULA RILEY,
THEA MARIE ROOD, WHIP VILLARREAL AND KIMBERLY WILKES

Autumn is

actually the perfect time to meander through the Sierra, which is of course famous for its fall colors. (For example, both Nevada City and Mammoth Lakes, Calif., have month-long celebrations, complete with downloadable activity guides and interactive maps to find and admire the leaves turning amber and crimson and gold.) By traveling now, you are also freed of the crowds and road construction delays of summer, but are not yet dealing with chains or road closures due to weather, all that serious mountain snow and ice.

In fact, your biggest challenge in fall is deciding where to go. So this issue, we turned to our trusty bench of writers, all locals, and basically said: Write about your perfect day trip in the Sierra. We encouraged them to think outside-the-box, include some food recommendations, even a place to spend the night if you want to extend your stay. But mostly we wanted their personal recommendations—what they like to do, see, eat. We—naturally—got some excellent responses.

Photo by Nash Rood

TRUCKEE

It's easy to beeline directly to Lake Tahoe for a little change of scenery, but I often overlook the many side roads and little stops along the way. Taking Highway 20 from Grass Valley, you can stop at Harmony Ridge Market and pick up goodies to go. The market is a launching spot for mountain bikers and offers up a full line of coffee drinks, breakfast burritos and gourmet sandwiches, either made-to-order or to grab-and-go. The short jaunt up Interstate 80 follows the South Yuba River, which flows calmly in the autumn months. Rainbow Lodge (exit 166) is now open only to groups, but continue up Hampshire Rocks Road and there are many spots to get out and stretch your legs and explore the river.

Exiting on Old Highway 40 takes you through Serene Lakes and Soda Springs with their quaint lodges and ski clubs. They are rustic and virtually untouched, giving a glimpse into what mountain life used to be before the evolution of expansive resorts and villages. Follow the road down (watching for bicyclists and long-boarders) and if you can take your eyes away from the expansive views of Donner Lake below, you'll spy dozens of rock climbers scaling the granite walls all around you. The little enclave is packed with some of California's best crags, like School Rock, Snowshed and the Peanut Gallery. It's well worth pulling into one of the turnouts for a light picnic on one of the stone outcroppings. Admiring the fearless is inevitable and soaking up the inspiration comes naturally.

Continuing down Donner Lake Road into Truckee, most day-trippers may not realize there are 37 public piers along the northern shoreline—free and open all year long. They're ideal for basking in the autumn sun, photo ops and possibly a quick dip. Look for the numbered markers, identifiable by the rec department's logo of blue, green and orange circles.

Coming into downtown Truckee is a little like coming home. If you're on a day trip, you've probably been there before. But having spent ample time there a decade or two ago myself, it's refreshing to see that many businesses are still open and thriving. The Squeeze In, Casa Baeza, Moody's and the Wagon Train Coffee Shop



sit side-by-side with new breweries and eateries, like Truckee Philosophy. (Philosophy opened in the spring and offers up locally sourced cuisine and regional brews and wine.) Shopping is equally satisfying, with the tried-and-true Cooking Gallery and Truckee Variety bustling along with newer boutiques like Tahoe University.

Just a couple miles from downtown off Highway 267, the Martis Creek Trail is a nice low-key excursion to work up an appetite. The four-mile trail is classified

STAY THE NIGHT

Cedar House Sport Hotel
10918 Brockway Road
Truckee, CA • 866-582-5655
cedarhousesporthotel.com

as "easy," offering flat terrain with some boardwalk and footbridges crossing the creek and marsh areas. It's dog-friendly and ideal for families and trail runs, and reminds us that this little renowned ski town offers so much more than slopes.—K.P.

MARLETTE LAKE

Taking a lovely drive is a great way to enjoy fall colors, but I prefer leaving the car behind and hiking or mountain biking my way to the aspens at Marlette Lake above Tahoe's east shore. It's not an easy stroll, but if you are up for a workout, the waves of yellow and red foliage fluttering in the breeze and the views of Snow Valley Peak and Marlette Lake make this trip worth the effort.

Begin your day at the Tunnel Creek Cafe in Incline Village, where you can fuel up on a meat or veggie breakfast burrito, bowl or sandwich, as well as fruit smoothies or stacks of Swedish oatmeal pancakes. You can also rent a bike there, and, if you prefer, jump on the Flume Trail Bike shuttle, which allows you to ditch your car, get a ride to Spooner Lake, then ride or hike your way back 14 miles to the cafe. This is a strenuous trip, but in addition to all the good stuff on the way to Marlette Lake, you get jaw-dropping views of Lake Tahoe from the Flume Trail. For those less ambitious, drive yourself and take the 10 mile out-and-back hike/ride to Marlette.

Either way, you or your shuttle will drive 10 miles from Incline on Highway 28 to Spooner Lake. The route winds along Tahoe's bouldery east shore, passing Sand Harbor and the Thunderbird Lodge.

From the Spooner parking lot, you are inundated with an aspen extravaganza almost immediately as you journey up North Canyon Road. In about a mile, you meet a junction with the Marlette Lake Trail. Here, bikers continue on the dirt road, while hikers take the trail. Both routes climb their way north through aspen groves, passing bubbling streams and eventually reaching Snow Valley, a lush, meadowed slope with Snow Valley Peak looming high above. At this point, especially for the riders, the moderately steep climb becomes pretty danged steep. But both the road and trail finally reach a saddle, followed by a downhill to the edge of Marlette Lake, where the bright orange of aspens contrast spectacularly with the deep blue of the water.

For most, this is the turn-around spot. The more adventurous who took the shuttle can follow the shore of the lake to the Flume Trail. This infamous mountain

biking trail is a 4.5-mile single track traverse along the former path of a log flume, used over a century ago by silver mining operations. It provides absolutely stunning vistas of Lake Tahoe. (While the narrow section is mostly level, it crosses a very steep slope and is not advised for those with a fear of heights.) Eventually the single track trail meets Tunnel Creek Road, where a steep 3-mile descent leads back to the Tunnel Creek Café—which, happily, is open until 5 p.m. and has several beers on tap.—**T.H.**



STAY THE NIGHT

Hyatt Regency Lake Tahoe
Resort, Spa and Casino
111 Country Club Drive
Incline Village, NV • 775-832-1234
hyatt.com

HOPE VALLEY

On an October day in Hope Valley, Calif., the aspens shimmer like 24-karat gold or blaze red-orange against a backdrop of snow-frosted mountains. A little over an hour from Reno, Hope Valley is reached on a scenic drive through a narrow river canyon. Before you embark on your trip, buy a California Lands Pass, now required for hiking or strolling among the aspens or meadows, at wildlifelicense.com.

Head south on U.S. 580/395 from Reno until it intersects with State Route 88 (S.R. 88) in Minden, Nevada. Turn right (west) on S.R. 88. As the road climbs into the mountains, it enters Woodfords Canyon, with its steep walls and pockets of colorful aspens. The Carson River tumbles its way downhill on the side of the road.

Near the top of the canyon, watch for the Horsethief Canyon Trail sign on the right. Park on the left of the dirt parking area near the Snowshoe Thompson Trail. It's a half-mile round trip hike to the cave (164 feet elevation gain) where Snowshoe Thompson, a Norwegian man who delivered mail across the Sierra in the 1800s on cross-country skis, was said to take shelter in bad weather. The trail (sometimes buried under pine needles) departs from the opposite side of the parking area from the Horsethief Canyon Trail. It parallels the highway, then shoots uphill through an aspen grove. Not long after you emerge from the aspens, to the left, you'll see the cave—a space under a massive boulder balanced on two giant rocks. A sign describes Snowshoe Thompson's life.

Trek back down to the car, turn right on S.R. 88, and in a few minutes, you'll reach Sorensen's Resort on the left. Here you can devour a lunch of quiche, sandwiches, salads or their famous beef burgundy stew. At this point, you face a dessert dilemma: Finish off the meal with a berry cobbler at Sorensen's or save room for a piece of homemade pie at Hope Valley Resort, just down the street.

After lunch, drive west on S.R. 88, following the fall color and stopping for photo ops along the way. At the western end of Hope Valley, admire a picturesque cabin and tiers of orange, red and yellow aspen cascading down Red Lake Peak's slopes. This is the ideal place to turn around for the journey home.

If you didn't stop for Hope Valley Resort's homemade pie before, now is a good time to grab a slice on your way back to Woodford's Canyon (the resort closes at 5 p.m.). Return home with both your sweet tooth and your craving for outdoor adventures satisfied. Depending on the weather, you're likely to see fall color in Woodford's Canyon and Hope Valley through October 25, but there's still plenty to do there even after the leaves fall.—**K.W.**

STAY THE NIGHT

Sorensen's Resort
14255 California State Route 88
Hope Valley, CA • 530-694-2203
sorensensresort.com



GOLD COUNTRY

An unscheduled weekend means a scenic road trip that ends in something fun, or historic, or laid-back. Familiar places are favorites for a reason, but new roads and new sights beckon. Angels Camp, the California town immortalized in “The Celebrated Jumping Frog of Calaveras County,” is right now calling your name. Before Mark Twain cast it in 1860s ink, Angels Camp hosted a rush to find gold in them thar hills.

The treasures of today’s Angels Camp are found in its small-town ambience and hospitality, seasonal events, and nearby opportunities for boating, fishing or a stroll around a pet-friendly park. An amble through its “old town” turns up gift shops, a bakery, wine tasting, restaurants, Western wear and more, in buildings that once housed 19th century saloons, hotels, a post office, City Hall, a sweet shop and

various merchants. On any given day, you’ll find lunch and dinner options from casual to fine dining, and local wines for the tasting.

For example, Crusco’s serves house-made Italian lunches and dinners: antipasti, pastas and meals of seafood, chicken, lamb or beef. It’s open Thursday through Monday.

Find casual fare at Angels Creek Café, located in what was once the local telephone company. Each burger, Cobb salad, sandwich or omelet is made to order, the better for taking time to ponder a visit to the Angels Camp Museum for its Gold Country history and wagon and carriage exhibits...or exploring one of the area’s tourist-friendly caves. In a nod to the holidays, the café will offer smoked turkey legs and other seasonal choices. (The café is closed Thursdays.)

The Calaveras Visitors Bureau (at the north end of old town) provides guides with detailed maps, plus VIP connections to activities for all ages. For example, Oct. 20, catch the family-friendly Mark Twain Wild West Festival, a day of arts and crafts, music on three stages and gun slingers. Period costumes are welcome. Or find holiday cheer on Nov. 24, with an evening parade and wine stroll among the shops and boutiques of historic old town.

Many roads lead to Angels Camp. From South Lake Tahoe, take Highway 50 to Placerville, then California State Route 49 south through a countryside filled with fields of wine grapes, corn or cattle, and rolling hills dotted with canyon live oaks. Reno-ites can zoom west on I-80 to just east of Auburn, where S.R. 49 cuts south through California’s Gold Country, which is also wine country, with hundreds of interesting tasting rooms. However you get there, plan to unplug, soak up the scenery, and make a golden day of it.—**P.R.**

STAY THE NIGHT

Greenhorn Creek Resort
711 McCauley Ranch Road
Angels Camp, CA • 209-736-8181
greenhorncreek.com



BOCA RESERVOIR

With the famed Lake Tahoe a mere 40-minute drive from the city proper, and world-class ski and snowboarding resorts not much further, Reno's locals have always been blessed by our proximity to the beauty of the natural surroundings—and it seems our secret is out.

With an exploding population, and marketing campaigns like the Reno Sparks Convention and Visitors Authority's "Don't Fence Me In" positioning Reno as an adventure tourism mecca, our favorite lakes and mountains see quite a few more guests these days. That's why I still enjoy taking the short mountain drive to a hidden gem not far across the California line: Boca Reservoir and campground.

The man-made lake lies approximately 30 minutes to the west of Reno if one were to take I-80 directly—a straightforward but slightly drab drive. Once there however, the meandering paved and dirt roads weave for miles through the pine and fir forests at the lake's edge, taking guests even further north around the neighboring Stampede Reservoir. While not known for the same piercing clarity of Tahoe, Boca is a favorite

amongst boaters and hikers also looking to avoid Tahoe's infamous crowds. The spacious campgrounds come with fire pits and on-site trash collection, and all but ensure most visitors will have any solitude they prefer.

During my last visit to Boca, some friends and I took advantage of the waning season to do a little trout fishing on the lake's sandy shores. A one-day fishing license in California ran us about \$15 each, but the money we saved on gas, this close to home, made it a more-than-reasonable expense. As we parked our car at one of the designated spots along the rim-road, we were welcomed by the familiar smells of pine sap and dust in the mountain air. We unloaded the cooler and travel speaker at a small camp in a shady clearing before making our way to the water's gently lapping edge.

Beer and bad luck meant our catches were few and far between, but our focus was more on enjoying the sun and chatting with the occasional fellow beach-goers as they hiked or walked past with dogs and family in tow. We waved to boats and jet

STAY THE NIGHT

Boca Campground
530-587-3558 (information)
877-444-6777 (reservations)
recreation.gov

skis embarking from the ramp across the way while we snacked on sandwiches and cooled off with the occasional dip. Only when the sun set a deep purple and the first stars appeared on the lake's mirror surface did we decide to depart back home to Reno—although we could have easily carried on to the historic mountain town of Truckee for a bite at one of its many restaurants and taverns.

Boca's peak visitor season goes from May until the beginning of October, and requires a \$20 per-night reservation fee for its campgrounds. Visiting in the shoulder season might mean a chilly swim, but I have as many good memories of cool autumn nights by the fire at Boca as I do of hot days in the sun. That's the great thing about day trips: They don't take much planning when peace and seclusion are only a half-hour away.—**M.B.**



RENO

Whether enjoying hiking and biking through the surrounding Sierra Nevada mountain range, catching a football game at UNR's Mackay Stadium or dressing up in a ghoulish getup for the Reno Zombie Crawl downtown, there are a plethora of options for a fall trip to Reno and its surrounding areas. But as a lifelong Reno-ite, I have some off-the-beaten-path ideas as well.

First, start the day by taking a refreshing dip in natural mineral water at the Carson Hot Springs Resort (about a 20-minute drive from downtown, 1500 Old Hot Springs Road), a "cure" Nevadans have been enjoying since 1849. After that, take another step back in time by riding the turn-of-the-century steam locomotive on the old Virginia & Truckee Railroad along the Comstock to historic Virginia City.

After visiting the same stomping grounds made famous by historic figures like Mark Twain, head down Geiger Grade Road to enjoy the scenic route that show-

cases the landscape of the valley floor and the skyline of Reno.

Once in Reno, there are plenty of dining options that will satisfy the inner foodie in all of us. But in order to do Reno right on a day trip, I think the all-you-can-eat lunch at Tha Joint Sushi is a must on the to-do list. (Lunch is served 11 a.m.–4 p.m. for \$18.95; thajointsushi.com.)

After scarfing down copious amounts of crab, mussels, shrimp, long and hand rolls, head through Reno's Midtown district and explore the pubs, shopping, marijuana dispensaries and public art the area offers. Personally, I like to frequent Pinon Bottle Co. for its wide variety of beers and relaxed atmosphere (777 S. Center St.). If beer isn't your beverage of choice, then partake in the popular Wine Walk that takes place every third Saturday of the month along the Truckee River and neighboring streets in downtown Reno (renoriver.org).

In the late afternoon, I recommend a tour of the National Automobile Museum, also located downtown (10 Lake St.), which showcases pristine vehicles from the 19th and 20th centuries, all part of the collection of the late casino tycoon William F. Harrah.

End the day by enjoying a beautiful Northern Nevada sunset at Hidden Valley Regional Park (on Parkway Drive), where you can get a glimpse of some wild horses and witness the blue sky and white clouds dissolve into masses of tangerine, pink and purple.—**W.V.** SL

STAY THE NIGHT

Courtyard by Marriott
Downtown/Riverfront
1 Ballpark Lane
Reno, NV • 775-324-0400
marriott.com

SONORA'S Spanish Revival

HILLCREST HOUSE IS ONE OF SONORA'S ARCHITECTURAL BEAUTIES. MEET THE WOMAN WHO IS DEDICATED TO PRESERVING IT, WHILE ALSO LIVING IN IT AS A MUCH-LOVED FAMILY HOME.

History & Design

Spanish-style homes are abundant throughout the posh enclaves of Santa Barbara, Beverly Hills and Monterey. There are even handfuls found in many Bay Area neighborhoods, but in the hills of the Sierra Nevada, the charming design is a bit unexpected.

Sonora was settled by miners from the Mexican town of Sonora in the 1800s, however, so it's only fitting examples of the distinct architecture still exist here. One home in particular has bucked the renovation trends—and the elements—for nearly a century.

Spanish revival architecture was at its peak in California and Florida in the 1920s and '30s. Built in 1931 just blocks from Sonora's historic downtown, the Hillcrest House has had only two owners. That, combined with current owner Shiree Segerstrom's meticulous upkeep and devotion to authenticity, has kept it one of the town's most enchanting architectural gems.

Segerstrom and her late first husband bought the home essentially on a handshake in 2000. Friends of the family were looking to sell the home to someone they knew. "We went to take a look at it and were blown away by the charm and beauty," she says. "The owner made us an offer we couldn't refuse. We agreed to the terms and shook hands on the spot. It was one of the two most beautiful homes in downtown Sonora."

An interior designer, Segerstrom wanted to keep the original flavor of the home and was inspired by the Fabulous Forties of Sacramento and Balboa Heights in San Francisco. There've been no structural changes to the



BY KATRINA PAZ | PHOTOGRAPHY BY JERIBAI TASCO



home, only minor upgrades to flooring, appliances and fixtures.

“I really appreciate architecturally sensitive remodels—mixing old and new. They can cohabitate,” she says of maintaining the historical integrity. “There’s no other house like this (in the area) that’s so intact.”

Spanish- and Mediterranean-style homes are known for their rich stylistic design, which this Sonora home embodies perfectly with curves and arches, white stucco exterior, painted tile, ornamental ironwork, and built-in alcoves and shelving.

Living Areas

Hillcrest House is ideal for gatherings, and Segerstrom often hosts ladies’ teas, fundraisers for the local repertory theatre, home tours and birthday parties, of which there are many (a large extended family all live in the same neighborhood). In addition to countless Thanksgiving dinners, she’s even hosted a wedding on the front doorstep.

A storybook sea foam arched front door, with a glass and iron inset window, opens into an expansive entryway. The spacious

living room features a 12-foot vaulted barrel ceiling and floor-to-ceiling wood-paned casement windows overlooking the side garden. An abundance of natural light shines on handcrafted oak floors, while original wrought iron light fixtures complement the stunning wrap-around iron staircase. Built-in bookcases, hutches, and perfectly placed alcoves (even a mini niche designed for a telephone) are exemplary of the craftsmanship of the time.

Segerstrom handpicked every piece of furniture in the home, most of which have greater sentimental than monetary value. Several unique furnishings create a comfortably elegant living room. Lush plants in bright ceramic pots sit with silver lamps and a selection of books on a round antique table. An Edwardian couch with oak-carved base and arms is the perfect place to lounge in front of the fireplace, which is adorned with original painted tile. A number of taller décor pieces and elements, including topiaries, candelabras and angular shelves, are incorporated into the flow of the rooms. Deep-red and green accents, as well as a variety of plants and greenery, are also abundant.

“I like a lot of plants,” she says. “I think it’s important in this day and age to have plants offset some of the acidity we get from the internet.”

Heavy drapery and rich fabrics, common in Spanish revival, accent the windows and furnishings. Original vintage draperies from the main room were repurposed as slipcovers in the master bedroom. White, almost sheer, curtains offset the heavy iron and darker hues and help keep the living room light and airy.

The home also features a formal dining room, three bedrooms, a breakfast room and laundry room. A fourth bedroom was creatively transformed into a sunroom and office. The kitchen, which was remodeled in the ’70s, was more recently stripped of the linoleum to uncover the original Douglas fir wood floors, which were then stained to match the neighboring oak. The cabinets were painted a fresh white and appliances were updated.

Tile, Tile and More Tile

Segerstrom wasn’t a fan of the two tiled bathrooms when she purchased the home and had every intention of redoing them



from top to bottom. Taking her mother's advice, however, she left the tile and let it be the focal point of the rooms. She painted the walls Swiss Coffee (a muted white) and introduced just the right fabrics and towels to punctuate the classic colors.

The master bathroom is adorned with pale lime green subway and hexagonal tile. The second bathroom features pale yellow subway tiles with burnt red accents, as well as a gothic window, iron grate and built-in cabinetry. A club and spade motif is subtly evident in the accent tile and can be seen in small details throughout the house.

The Grounds

Situated on two terraced lots, the grounds are as much a part of the Spanish ambiance as the home itself. Mature oaks, a giant Japanese maple, azaleas, ivy, bay laurel, lavender, boxwoods, roses, and a combination of liquid amber, lilac, willow, birch, olive and cherry trees create a serene vibrancy.

"It took 87 years to cultivate," she says of the quarter-acre setting. "It's really beautiful and an ongoing project. I have a wonderful gardener."

Small topiaries, meandering trails of pea gravel and slate stepping stones, fountains, birdbaths, built-in benches and a koi pond cultivate a park-like setting. Several sitting areas are nestled throughout the grounds, inviting friends and family to enjoy the Sierra air. A small portico, complete with a wall of paned windows, fecund greenery, candles and dark wicker furnishings serves as a retreat for yoga or reading. SL

HISTORIC PHOTO COURTESY OF THE CITY OF SONORA



SONORA STORY

There's no shortage of small towns in the Sierra, each with its own story of mining, timber and railroads. But tucked away in the shadows of Yosemite is Sonora. It's a little more out-of-the-way than most of the region's historic hamlets, accessed by the scenic Highways 108, 120 and 49. It's somewhat of a well-kept locals' secret and often discovered by those making their way to one of the West's most breathtaking national parks.

Touted as once being the biggest, richest, rowdiest, roughest and toughest mining town in the West, it's now settled into a wooded oasis of arts and outdoor adventure. Sonora is home to a thriving theatre scene. The Sierra Repertory Theatre has a stage in Sonora as well as at the Fallon House Theatre in Columbia State Historic Park. Sierra Rep, as it's known, presents nine shows a year and employs more than 100 artists. Stage 3 Theatre Company is relocating from its downtown location this year and plans to reopen in the spring.

The historic downtown is a storybook scene with homes and buildings dating back to the 1800s. The town's distinctive signature red church and Tuolumne County Courthouse are two iconic landmarks of the area. The main thoroughfare comes alive every month with 2nd Saturday Art Nights. Annual gatherings put the spotlight on Sonora's music, libations and local artisans. And while the town has expanded and grown as most do, downtown is still a bustling hub, drawing people to an eclectic selection of shops and restaurants. The Diamond-back Grill offers its own wine bar and frequent winemaker events, while Emberz specializes in wood-fired cuisine, organic ingredients and unique cocktails. Sonora Joe's Coffee Shop often stays open late for open mic, poetry and prose, and game nights.

Visitors can also look past the architectural landscape and artistic offerings to discover a forested terrain profuse with creeks, streams and trails to hike, bike and fly fish. The popular Dragoon Gulch Trail is an "urban escape trail" providing a bird's eye view of downtown, showcasing the best of Sonora's historic and natural treasures.

T

hanksgiving dinner is both easy and tricky to navigate, even for a home cook. On the one hand, there's nothing difficult about shoving a turkey in the oven or mashing up potatoes. But you are also faced with this conundrum: how to placate your guests' longing for traditional food they've been eating all their lives, yet still inject some level of culinary excitement.

For professionals trying to please hundreds of holiday diners, the conflict is no less an issue. "Chefs want to be creative," says Andrew Gregory, On-Mountain Chef for Squaw Valley/Alpine Meadows. "But Thanksgiving is Thanksgiving. You don't want to mess with it too much."

So at this year's feast, held in the newly renovated Terrace Restaurant & Bar at High Camp (and where guests will arrive via Squaw's aerial tram), "there will be turkey," says Gregory with a laugh. "White meat, dark meat. But I'll approach it a little differently. I like to wrestle with foods that are familiar."

For instance, he will use an apple cider and herb brine. He will also do a roulade of thigh, sliced, and a crown roast of breast—all available at the carving station (the dinner will be served



buffet-style). There will be sweet potatoes and green beans, too, but all their flavors will ratchet up a bit. "How about a baked apple and rosemary stuffing?" Gregory says. "And the Brussels sprouts will have some balsamic and prosciutto. The carrots will be roasted in some duck fat. We'll have mashed potatoes, but they'll be truffle garlic mashed potatoes. You want to maintain the integrity (of a traditional menu), but also feed the ambition of the chefs."

This fits Gregory's culinary philosophy, which began forming as a child. "It all started with my parents saying, 'Don't play with your food,' and I said, 'To heck with that—I want to play with everyone's food,'" he jokes. But in a more serious vein, he also talks about his grandfather, who had a large backyard garden when Gregory was a boy. "I'd pick green beans with Grandpa, bring them in the house, and Grandma would cook them," he says. "And I'd help her." Green beans have stayed on his menus—including Thanksgiving Day—and are something he grows in his own garden now at his home in Russell Valley outside Truckee. "Every time I'm out there, working in the garden, I'm thinking about my childhood. It's reminiscent of how I started and invokes a lot of memories."



In fact, sourcing ingredients locally remains a priority for him, both at home—where he also raises some poultry and pigs for his own use—and at work. “For me it’s not just a philosophy, it’s a lifestyle,” he says. But he also admits there are inherent challenges for Tahoe chefs, especially at High Camp. “Living in the mountains, there is an accessibility (issue),” he says. “And at High Camp, we are dealing with an aerial tram. How do we transport products and people?”

Gregory, however, has some ideas. For one thing, he rejects the idea nothing can grow at 8,200 feet, especially in winter. “I’m growing a garden at High Camp, with just some herbs (so far),” he says. “But I’ve got a greenhouse set up and plans for raised bed gardens—we’ll start with greens and lettuces.”

He also forages on the Squaw property for wild ingredients, mostly in autumn. “At the Granite Bistro, located at High Camp, we have an item on the menu called Chef’s Jam,” he explains. “It’s an herb grilled chicken breast, served on focaccia, with goat cheese, arugula and elderberry jam. I personally forage enough elderberries—from wild-seeded bushes—to get through the winter serving that dish.”

Finally, Gregory works closely with the Tahoe Food Hub, a nonprofit that links regional farms to local restaurants. “We are able to get amazing products,” he says. “And not just produce—we can source dairy, eggs, some meats, like charcuterie.” Several farms in Nevada are even moving into greenhouse, hydroponic and aquaponic farming, which provides organic food year-round. “Let’s do things as locally as we can,” he says.



“Either raising it ourselves or by having local partners—anything we can do to minimize that footprint.”

Somewhat amusingly, Gregory doesn’t ski or snowboard. “I shared that with my bosses when I interviewed here and said it might be a deal breaker—but they said, ‘No, we’ll capitalize on it,’” he laughs. “At least they know I won’t *not* show up on a good powder day.” But that means he actually prefers these shoulder seasons—particularly fall. “In autumn, as the weather cools off, and you know snow is coming, you can find wild edibles, and it’s hunting season,” he says. “I start thinking about braises, roasts and stews.”

One of his favorite dishes this time of year, perfect for preparing at home, too, is osso buco. “Do a venison shank in red wine, shallots, garlic, onions, tomatoes and a nice, rich stock,” he says. “Braise it until it’s tender and serve it with a butternut squash risotto.” Another suggestion: roast duck braised with (more of those) pickled elderberries on a sweet potato puree.

But the high point—at High Camp—is clearly Thanksgiving dinner, especially in the renovated new space, where floor-to-ceiling windows allow you to gaze out at the lake, Mount Rose and other iconic Tahoe landmarks. “We’ll have two seatings and the sun will still be up, so you can see the views,” he says. The sunset

is also lovely of course, with the room facing east for later diners to watch the alpenglow over coffee and dessert.

Which brings us to one last critical consideration: Will there be pie? “Cortney Hadley is our new pastry chef here at High Camp,” says Gregory with a smile. “She does all the pastries and wedding cakes—she’s phenomenal. So I am envisioning an assortment of pies and petit fours, but I will leave the details up to her.” In fact, he suggests the culinary team is one of his greatest pleasures: “We’re having a lot of fun here in our kitchen, and I think that directly relates to the quality of the plates, the quality of the food.” ^{SI}

The High Camp tram and restaurants close Sept. 30 and reopen mid-November.

Throughout the winter months, dining options include the Terrace Restaurant & Bar (which can also be reserved for weddings and corporate events), Granite Bistro Café and the High Camp Market-place. Make Thanksgiving Day reservations online at squawalpine.com.



**“We’ll have
two seatings
(at Thanksgiving)
and the sun will
still be up, so
you can see
the views.”**

Regional Restaurant Guide



Pad Thai from
Alchemy Cafe

Auburn/Loomis/Newcastle

Carpe Vino This welcoming restaurant, complete with an excellent wine shop, is one of the region's best-kept dining secrets. In a historic brick building in the center of Old Town Auburn, it's a convivial meeting place for locals who gather at the handsome wood bar and couples seeking a romantic dinner. The two menus—one for the wine bar, the other for the dining room—change frequently. Look for specialties such as Alaskan halibut with snap peas and turnips, chicken liver mousse, and arugula and fava bean salad with strawberries and fennel pollen. 1568 Lincoln Way, Auburn, CA, 530-823-0320, carpevinoauburn.com. \$\$\$-\$\$\$\$

Flower Farm Café This cozy café is situated on 10 acres of a working citrus orchard that was built in 1905 and now functions as a bed-and-breakfast, plant nursery, gift shop and wedding venue. The kitchen uses produce directly from the on-site garden and nearby Placer County farms. The breakfast menu includes house-made baked goods, and the lunch menu offers sandwiches, wraps, panini, salads and flatbread pizzas. Specials change daily. Closed Tuesdays. 4150 Auburn-Folsom Road, Loomis, CA, 916-652-5661, flowerfarminn.com. \$\$\$

High-Hand Nursery & Café This restaurant sits in a conservatory smack in the middle of the beautiful High-Hand Nursery. You will feel like you are in a greenhouse, with plants and flowers all around. Brunch is a specialty, and the omelets, Benedicts and bloody

marys keep crowds coming back. For lunch, salads and pizzas are popular, as well as the tri-tip sandwich. Reservations recommended. 3750 Taylor Road, Loomis, CA, 916-652-2064, highhandnursery.com. \$\$

Katrina's Café A beloved Auburn institution, Katrina's serves some of the best breakfast fare in the region. Cheery and tiny, it's packed on weekends, and the menu includes hearty dishes such as the chili con carne omelet and French toast topped with strawberries and cream. Don't miss the delicate lemon-yogurt pancake, rolled like a blintz and sprinkled with powdered sugar. 456 Grass Valley Highway, Auburn, CA, 530-888-1166, katrinas-cafe.com. \$

Newcastle Produce This farm stand off Interstate 80 has farming roots that go back 150 years and is committed to sustainable farming practices and local small farms. You can eat at the deli, order online in advance, or pick up lunch or dinner on your way home. A grocery area sells fresh organic produce and goods. The deli offers healthy soups, salads, sandwiches, casseroles, quiches and desserts. (These include homemade scones, brownies, cookies and turnovers, all from in-house chef Chelsea Bruce.) Menu changes often, so check the online calendar or give them a call. 9230 Cypress St., Newcastle, CA, 916-663-2016, newcastleproduce.com. \$\$\$

Tap & Vine Offering fresh, seasonal menus in a sleek, industrial space in Old Town Auburn, Tap & Vine is the local's new favorite. A house specialty is fried

chicken, which is served with waffles at brunch or with Bloomsdale spinach and smashed fried fingerling potatoes at dinner. The back-lit wood bar serves up 12 unique house-made cocktails, as well as local and international wines and 12 craft beers on tap (including Tap & Vine's own Snafu Stout). There are also weekly food-and-drink specials: Burgers & Beer lunch, Taco Tuesdays, Wine Wednesdays, Thirsty Thursdays and Sunday Brunch & Football. 907 Lincoln Way, Auburn, CA, 530-889-VINE, tapandvineauburn.com. \$\$\$

Calaveras County

Alchemy Café On Main Street in Murphys, you will find locals enjoying chef-owner Jason Wright's vintage-chic restaurant. The strawberry-balsamic glazed salmon, Angus beef rib-eye, and the ultimate meatloaf are favorites, but everyone really comes for the bread: a crispy, chewy, flatbread with generous amounts of cheddar and Parmesan. Tuesdays are Winemaker's Night, which includes \$5 glasses of wine from a local vineyard and live music on the patio. 191 Main St., Murphys, CA, 209-728-0700, alchemymarket.com. \$\$\$

Grounds Grounds is owned by River Klass, a Sorbonne-trained chef, and was one of the first restaurants to move into Murphys' downtown district, just prior to the area's revival. It began as a coffee and pastry spot, before expanding into full-service dining, so it still boasts an espresso bar and opens early for breakfast. Try the French toast (made from Grounds' own fresh-baked sourdough) in the morning, the twice-baked potato at lunch, or the boneless barbecued pork ribs for dinner. 402 Main St., Murphys, CA, 209-728-8663, groundsrestaurant.com. \$\$

V Restaurant, Bar & Bistro Located in the historic Victoria Inn, this restaurant's European style extends to its menu. Start in the bar with a specialty cocktail, and order the Devils on Horseback (consisting of Medjool dates stuffed with blue cheese and wrapped in applewood bacon). Dinner in the restaurant offers beef, lamb and fish. A popular plate is the porterhouse steak, but menus change seasonally. 402 Main St., Murphys, CA, 209-728-0107, vrestaurantandbarmurphys.com. \$\$\$-\$\$\$\$

Coloma

The Argonaut Farm to Fork Cafe The Argonaut is housed in a rustic building in the center of the Marshall Gold Discovery State Historic Park, but this isn't your ordinary park fare. Partnered with Bee Love Farms, this café prides itself on fresh, seasonal, organic, locally sourced food. Try a breakfast sandwich like The Egg (egg, cheddar cheese, and avocado) and choose from handmade sandwiches, seasonal soups, hot panini or salads for lunch. Later in the day, snack on the fresh vegetable, fruit and cheese plate, and add a locally made gelato or the Forty-Niner Frozen Fruit Frosty (pressed fruit with agave). 331 Highway 49, Coloma, CA, 530-626-7345, argonautcafe.com. \$\$\$

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Café Mahjaic Located on the South Fork of the American River, this café, housed in a historic brick building in Lotus, offers American cuisine with a mix of ethnic influences. All entrees, sauces and breads are made from scratch and use naturally raised organic meats and produce. Café Mahjaic boasts a creative dinner menu, like chocolate chipotle prawns: Ocean Garden prawns, sauteed in Scharffen Berger chocolate, brown sugar and chipotle sauce, served with avocado and jasmine rice. Open for dinner Wednesday–Sunday. Reservations recommended. 1006 Lotus Road, Lotus, CA, 530-622-9587, cafemahjaic.com. \$\$\$-\$\$\$\$

Grass Valley/Nevada City

Diego's This eclectic, art-filled Chilean restaurant opened in 2002, and is run by mother and daughter Diane Robison and June Atkinson (Diego's is named for June's son, now a teenager). Try the tilapia fish tacos or the portobello sandwich (sliced and grilled in seasonal balsamic, topped with guacamole, tomato, green beans and garlic mayo). And don't miss everyone's favorite: warm, house-made Chilean bread rolls, served with garlic butter and cilantro sauce. 217 Colfax Ave., Grass Valley, CA, 530-477-1460, diegosrestaurant.com. \$\$

Lefty's Grill Situated overlooking Deer Creek in Nevada City, this self-described "white tablecloth casual dining" restaurant is a favorite destination. Lefty's prepares all dishes from scratch, offers daily specials, and is known for its award-winning pizzas. Sit outside on the upper or lower patio and enjoy a bloody mary with secret ingredients. Other options are to dine in the Deco Room with a full-service menu or in the bar upstairs for drinks and appetizers. Accommodations for large parties are available. 101 Broad St., Nevada City, CA, 530-265-5838, leftysgrill.com. \$\$

Matteo's Public Housed in the original Blazes saloon, built in 1862, Matteo's is committed to supporting local farmers and ranchers and uses organic ingredients when possible. Matteo's also values the importance of community and hosts fundraisers to give back to the area. Its large menu is broken up into pub snacks, sandwiches, soups and salads, entrees, pub grub and dessert. Try the Carnitas Salad—house-made pulled pork, organic baby greens, black beans, guacamole, pineapple salsa and chipotle sour cream, served with house-made corn chips. This beer and wine pub offers live music. 300 Commercial St., Nevada City, CA, 530-265-0782, matteospublic.com. \$\$\$

New Moon Café A local favorite since it opened in 1998, this café has a very seasonal menu that "changes with the moon." Daily handcrafted ravioli, line-caught wild fish, Grimaud Farms duck, and Mary's organic chicken breast—all made or served with locally sourced, organic produce—are offered regularly. Sit in the dining room with its white tablecloths or on the more casual front porch. Offers an extensive beer list. 203 York St., Nevada City, CA, 530-265-6399, thenewmooncafe.com. \$\$

Three Forks Bakery & Brewing Company This ambitious restaurant prides itself on organic, locally sourced ingredients and near zero-waste (Three Forks' coffee grounds, spent beer and food trimmings go to



Stone Fruit Salad from Twelve 28 Kitchen

local farmers to feed their animals). The jams, pizza sauce, mustard, charcuterie and cheese are all made from scratch, as are the pastries, cakes, pies and cookies. The seasonal craft beers on tap are brewed on-site, too, in the seven-barrel brewhouse (look for Birthday Suit Nut Brown and Rush Creek Red IPA). Menu items also include wood-fired pizza, handcrafted sandwiches and salads, soup, espresso and regional wines. 211 Commercial St., Nevada City, CA, 530-470-8333, threeforksnc.com. \$\$

Twelve 28 Kitchen This newly opened restaurant in Penn Valley is run by Zach Sterner, a notable young chef who has worked in Michelin-starred kitchens in the Napa/Sonoma Valley. Now in the heart of the Gold Country with a family business of his own, Sterner sources local meats, produce, wine and beer for his creative, seasonal and always-changing menus. Be sure to order the "Dirty Smashed Fries": crispy, twice-cooked Yukon Gold potatoes, with Napa cabbage kimchi and house green sriracha aioli—and for \$4, you can add crispy braised pork belly from Cosmic Roots Ranch in Grass Valley. 10018 Commercial Ave., Penn Valley, CA, 530-446-6534, twelve28kitchen.com. \$\$-\$\$\$\$

Jackson/Sutter Creek/Plymouth

Amador Brewing Company This small craft brewing company brings delicious, well-balanced beer styles to a fun and friendly atmosphere. Come on a Friday, Saturday or Sunday during the taproom hours and go out back to the patio where food trucks are parked and ready to feed you with your perfectly paired Amador Brewing Co. beer. Try the Altbier

Northern German Amber Beer, which won a silver medal at the California State Fair. 9659 Main St., Plymouth, CA, 209-507-1900, amadorbrewing.com. \$

Amador Vintage Market The market offers house specialties like fresh sandwiches, home-style salads, charcuterie, artisanal cheeses and desserts. Take your meal to go or sit down to eat. Try the Amador Turkey Club with smoked turkey, bacon, gorgonzola, tomato, avocado mayo and green onions on a rustic roll. If you are heading out for an afternoon of wine tasting, order from one of the wine tour lunch options: box lunch, family-style basket lunch, bento box or wine country platter lunch. Be sure to pick up a miniature coffee cake—the buttery sweetness and hint of cinnamon is out of this world. 9393 Main St., Plymouth, CA, 209-245-3968, amadorvintagemarket.com. \$\$\$

Element Adjacent to the Hanford House Inn, this sleek and attractive eatery has both dining room and patio seating. Athena Padilla-Gordon, who is Element's executive chef and the inn's co-owner, stopped dinner service when she had her second baby, but is still providing creative and seasonal breakfast or brunch. Try the Hanford House Benny (slices of rustic bread with soppressata, wilted spinach, poached eggs and Element citrus hollandaise) or the Gold Country Cakes (gingerbread flapjacks with a maple molasses drizzle, pomegranate and roasted nuts). Element is open for breakfast only. 61 Hanford St., Sutter Creek, CA, 209-267-0747, restaurantelement.com. \$\$\$

Taste Owned by chef Mark Berkner and his wife Tracey, Taste changes its seasonal menu frequently. Always recommended, however, is the Mushroom Ci-

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Asparagus Soup
from Wolfdale's
Cuisine Unique



gar starter (crimini, shiitake, oyster mushrooms, fresh herbs and goat cheese wrapped in phyllo). Watch for the Beeler Farms pork tenderloin with roasted Tahitian melon or the day boat sea scallops with Dragon Farms brown beech mushrooms. The large selection of local wines—prompting an Award of Excellence from Wine Spectator magazine—includes wine flights, as well as red wines on tap from the Sierra Foothills and Shenandoah Valley. 9402 Main St., Plymouth, CA, 209-245-3463, restauranttaste.com. \$\$

Lake Tahoe—North/West Shore

Christy Hill This lakefront bistro features French-inspired California cuisine with a Mediterranean flair, and has views from every table so that patrons can enjoy the sunset while sipping wine from the ample wine list. Christy Hill's motto—"Locally sourced and crafted with love"—is reflected in the elegant menus. The pan-roasted Alaskan halibut is served with baby artichokes, cauliflower, pearl couscous, olives, fennel, and saffron barigoule; and many rave that the bread pudding is a showstopper. Open nightly for dinner. 115 Grove St., Tahoe City, CA, 530-583-8551, christyhill.com. \$\$\$

Gar Woods Grill & Pier Offering a waterfront deck and lake views, Gar Woods is more than just pretty scenery: It also serves hand-cut steaks, slow-smoked St. Louis ribs and fresh Pacific seafood. Order the 7-ounce, bacon-wrapped filet mignon and garlic prawns, with Point Reyes blue cheese butter and garlic mashed potatoes; or the Dungeness crab risotto, served with sautéed green beans, baby carrots and a blood orange beurre blanc. Sample from the large wine list or try one of the famous signature cocktails. 5000 N. Lake Blvd., Carnelian Bay, CA, 530-546-3366, garwoods.com. \$\$

Jake's on the Lake This family-owned restaurant in Tahoe City has been around since 1978. Jake's has great views of the harbor and Lake Tahoe, so opt for patio seating when weather permits. Jake's offers family-friendly, casual dining, with a menu that shows California and Hawaiian influences and uses local and sustainable ingredients when possible. For starters, try the Monterey Bay calamari with lemon remoulade and chili water. From the main menu, Scampi Fettuccine Provençal is an excellent choice (shrimp, basil, garlic, heirloom tomatoes, and spinach) or go for the traditional Angus beef burger with grilled onions and white cheddar. You can't go wrong with Jake's "mountain aloha" hospitality with views of the lake and surrounding mountains. 780 N. Lake Blvd., Tahoe City, CA, 530-583-0188, jakestahoe.com. \$\$

Lone Eagle Grille This lakeside destination is a gorgeous place to dine. Reminiscent of a warm Tahoe lodge, the dining room and lounge have floor-to-ceiling windows that offer panoramic views of the private beach and Lake Tahoe. Lone Eagle Grille also has a patio with fire pits, so you can put your feet up, choose from the wide selection of seasonal cocktails and take in some of the most beautiful scenery in the world. A large menu includes game meats, seafood and vegetarian selections. Order the Nimman Ranch all-natural lamb chops with mint hummus and lemon oil, and let the sommelier pair the wine from the glass-and-wood wine room. 111 Country Club Drive, Incline Village, NV, 775-886-6899, loneeaglegrille.com. \$\$\$

Manzanita Hop on the gondola and take a scenic ride up to Manzanita, located in The Ritz-Carlton Hotel at Northstar ski resort. Then settle in for some seriously romantic dining: floor-to-ceiling windows on a mountain overlooking the beauty of Lake Tahoe. This Zagat-

rated restaurant sources organic, sustainable, locally raised meat and produce when possible. A vegetarian option is the Farro Risotto: rainbow carrot, Tokyo turnip, kohlrabi, royal trumpet mushroom, radish, burrata and Parmesan. Or go casual and order a margherita pizza from the wood-burning oven. The large lounge—serving beer, wine and cocktails—also overlooks the Sierra. 13031 Ritz-Carlton Highlands Court, Truckee, CA, 530-562-3050, manzanitalaketahoe.com. \$\$\$-\$\$\$\$

Moody's Bistro, Bar, and Beats This lively bistro, in the Truckee Hotel, is a casual spot to hang out, eat at the bar and listen to some live music. Moody's is Zagat-rated for its menu and wine list. A big draw here is the wine on tap. The bar menu has ahi poke and a variety of pizzas, burgers, soups and salads. Moody's emphasis is on high-quality, organic, seasonal and local ingredients: Try the house-made pasta like the torchi-etti (English peas, house bacon, mint, espelette and burrata). 10007 Bridge St., Truckee, CA, 530-587-8688 moodysbistro.com. \$\$\$

Pianeta Ristorante Step in to Pianeta and take a step back into Old World Italy. This cozy, rustic place in Downtown Historic Truckee serves Northern Italian cuisine at its finest. All pastas are homemade, like the ravioli Bolognese: house-made ricotta and Parmesan cheese ravioli, classic beef, veal, and tomato ragu, with spinach, melted mozzarella and Parmesan. Choose from a classic antipasto menu: olives, bruschetta, carpaccio and salsicce. Pair any dish with wine from the extensive wine list. 10096 Donner Pass Road, Truckee, CA, 530-587-4694, pianetarestauranttruckee.com. \$\$\$

PlumpJack Café and Bar Steps from Squaw Valley ski lifts and the Olympic skating rink, PlumpJack is a perfect mountain escape that has won "Best of" awards from Wine Spectator magazine. In the bar, share a plate like the jalapeno lime chicken wings or indulge in a bowl of savory popcorn. Favorite entrees include the Double R Ranch filet mignon with potato leek gratin, blue lake green beans and bourbon bacon marmalade; or kale and artichoke enchiladas with tomatillo poblano salsa, pickled red onions, red mole and spiced corn nuts. Sit back, unwind after hiking or skiing, and sip a glass of wine from the impressive wine list. 1920 Squaw Valley Road, Olympic Valley, CA, 530-583-1578, plumpjackcafe.com. \$\$\$

Sunnyside With a great location on Lake Tahoe's West Shore, Sunnyside is a casual, lodge-style restaurant with panoramic views of the lake and mountains—visible from almost every table in the dining room and from the large patio right on the water. Come and enjoy the comfortable atmosphere—a tradition since 1965—while nibbling on the fried zucchini. And you can't go wrong ordering the grilled Sunnyside burger: local wagyu Angus beef, aged white cheddar, soft potato bun and shoestring fries (add bacon, fried egg or avocado). 1850 W. Lake Blvd., Tahoe City, CA, 530-583-7200, sunnysideresort.com. \$\$

Wolfdale's Cuisine Unique Wolfdale's has been offering upscale dining with a creative East-West cuisine since 1978. Overlooking the picturesque lake, the restaurant changes its menu frequently to feature seasonal ingredients. Chef Douglas Dale's theme is "fresh food, simply prepared," like oysters on the half shell as a



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starter; and for an entree, seafood gumbo with prawns, scallops, shrimp, spinach, shiitake and okra. Wolfdale's also offers a fun happy hour menu. Reservations recommended. Closed Tuesdays. 640 N. Lake Blvd., Tahoe City, CA, 530-583-5700, wolfdales.com. \$\$\$

Lake Tahoe—South Shore

Café Fiore Finding this cozy intimate Italian restaurant is part of the fun. Drive down the snowy road after a day of skiing to this small alpine house and get ready for a hearty, homemade Italian meal. With over 300 wines on the menu and 40 half bottles to choose from, Café Fiore has earned a Wine Spectator Award of Excellence every year since opening. As you sip your wine and unwind, try the signature eggplant crepes and the house special lamb chops. With only seven white tablecloth tables for dinner service each night, make reservations in advance (in warmer weather, patio seating is also available). 1169 Ski Run Blvd., #5, South Lake Tahoe, CA, 530-541-2908, cafeiore.com. \$\$\$

Cold Water Brewery & Grill Casual, fun atmosphere on Highway 50, Cold Water Brewery has a selection of eight rotating house-made, all-grain craft beers, with brewmaster Ryan Parker on-site. In the grill, Chef Justin Kaplan takes a unique twist on California comfort food, like the CW Burger or Southshore Fish Tacos; the menu also changes seasonally. Come by on Sunday for brunch, which includes a build-your-own bloody mary bar. 2544 Highway 50, South Lake Tahoe, CA, 530-544-4677, tahoe-coldwaterbrewery.com. \$\$\$-\$\$\$

Chimayo Tacos y Tortas This casual farm-to-plate restaurant features traditional Mexican family recipes with a fusion of Texas barbecue. Options include dine-in, takeout and catering. A happy hour menu is offered every evening, with beer and wine. Meats include carne asada, pulled pork and chicken. Choose from enchiladas, tortas, combination plates, salads and sides. 1142 Ski Run Blvd., South Lake Tahoe, CA, 530-600-3900, chimayotahoe.com. \$\$

Echo Restaurant Located at the Lake Tahoe Resort, Echo is a casual spot to grab and go or eat in. In the summer, the upper patio is a welcome spot to relax and enjoy the sun, and the lower patio offers up barbecue items. Echo serves locally grown vegetables and meats, and popular menu choices include build-your-own burgers, pastas and pizzas. One option from the small sample plate is the Sunny Root Mix with jicama, tender greens, shaved Manchego and grain mustard vinaigrette. From the large sample plate, try the Crescent Bay Wild Salad, with grilled salmon and balsamic vinaigrette. While relaxing on the patio, order one of the signature cocktails, like the coconut hibiscus mojito or blood orange and basil lemonade. 4130 Lake Tahoe Blvd., South Lake Tahoe, CA, 530-543-2140, tahoesorthotel.com. \$\$

Evan's American Gourmet Café Located in a converted cabin in the Sierra, Evan's has been serving new American plates for 28 years, using fresh ingredients for all handcrafted meals, including daily fresh seafood specials. Choose a bottle of wine from



Wild Alaskan Cod Tacos from Great Full Gardens

the extensive wine menu and start with the scallop quenelles with sherry-lobster cream. For an entree, order the grilled filet of beef with horseradish-green peppercorn butter and syrah reduction, served with cheddar gratin potatoes. Zagat-rated. 536 Emerald Bay Road, South Lake Tahoe, CA, 530-542-1990, evanstahoe.com. \$\$\$

MacDuff's Public House Run by the Sievwright Brothers—originally from Aberdeen, Scotland—this authentic Scottish pub creates traditional fare using only fresh ingredients. Try Real Shepherd's Pie, made with fresh ground lamb, carrots, onions, celery and corn in a potato crust, or slow-cooked corned beef served with mashed potatoes, carrots and sauteed dill cabbage. Locally crafted wine and beer are available, as well as an interesting spate of ales from London, Dublin and Glasgow. 1041 Fremont Ave., South Lake Tahoe, CA, 530-542-8777, macduffspub.com. \$\$

Off the Hook Locally owned and operated since 2004 by Chi and Tizzy Chen, this stylish, centrally located spot offers fresh sushi and sashimi, as well as 40 sushi rolls, cooked appetizers and entrees. Check out the fun names—like a spicy tuna tempura maki roll called Fire in the Sky—or order a steaming bowl of Tori Udon after a day in the snow. Good selection of sake, as well as beer and wine—not to mention mochi ice cream. 2660 Lake Tahoe Blvd., South Lake Tahoe, CA, 530-544-5599, offthehooksushi.com. \$\$\$

Primo's Italian Bistro The original Primo's opened in 1962 on Beacon Hill in Boston. Continuing that tradition today is the original owner's son, Jim Primo, who serves only organic free-range chicken and milk-fed veal, as well as house-made

sauces, pastas and desserts. Try the homemade lasagna, the rigatoni with sausage and mushrooms in vodka sauce, or the saltimbocca—sauteed cutlets layered with sage, prosciutto and provolone cheese. Local and Italian wines. 2180 Lake Tahoe Blvd., South Lake Tahoe, CA, 530-600-2220, primositalianbistro.com. \$\$

Revive Coffee & Wine With a stone fireplace, cozy seating and a handcrafted wood bar, as well as a front porch only steps from the beach, there is a reason the slogan here is "Get Revived." Drip, pour-over and nitro coffee selections will fuel your day; and with a wide choice of local wine and beer, come relax and unwind later. Small plates menu and frequent live music events. 2180 Lake Tahoe Blvd., South Lake Tahoe, CA, 530-600-4007, revivcoffeeandwine.com. \$

Eastern Sierra

Black Velvet Coffee A craft coffee roaster, this sleek, contemporary space also features micro-brews and local wines. At the espresso bar, choose between a variety of organic, rain forest alliance, micro lot, fair trade and direct trade coffees, as well as a rotating four-tap draft beer system and more than 20 bottled craft beers. The wine bar offers 30 selections from Melville, Lola, Merry Edwards and other local wineries. 3343 Main St., Mammoth Lakes, CA, blackvelvetcoffee.com. \$

Campo Mammoth Chef Mark Estee, founder of Campo in Reno/Sparks and Liberty Food & Wine Exchange, created a rustic Italian eatery in the heart of The Village at Mammoth. Like Estee's other restaurants, Campo Mammoth offers farm-fresh ingredients, handcrafted meats and creative wine and cocktail

pairings. Pasta, risotto and wood-fired pizza options change daily, or try the pork plate or cassoulet. Thursdays are date nights—\$50 for a four-course dinner and 50 percent off a bottle of wine; on Sundays, kids eat free 5–8 p.m. 6210 Minaret Road, Mammoth Lakes, CA, 760-934-0669, campmammoth.com. \$\$\$-\$\$\$

Placerville/Camino

Heyday Café Family-owned and -operated since 2007 by Jeff and Judy Thoma and Ben Carter, Heyday is housed in a Historic Downtown Placerville building with big windows and red brick walls. It serves a fresh, seasonal menu that changes frequently; don't miss the spinach salad with toasted walnuts in a tart cherry dressing or the portobello mushroom ravioli in browned butter sauce. There is always a wide range of appetizers (artisanal cheeses or bruschetta), interesting panini and pizzas, and both local and international wines, with new varietals introduced regularly. 325 Main St., Placerville, CA, 530-626-9700, heydaycafe.com. \$\$

The Independent Restaurant and Bar Inspired by the success of Heyday Café, the Thoma/Carter family took the plunge and opened The Independent in 2011—drawing customers from El Dorado Hills and Folsom, as well as travelers on the way to Tahoe. Located in the Emerald Street Building in Placerville, with a big patio and outdoor fireplace, it offers a self-described “American fusion menu” and a full top-tier bar. Like Heyday's, the menu is seasonal and interesting: beer battered leek rings served with wasabi coconut crème, or Dijon and tarragon crusted lamb rack with Winterhill extra virgin olive oil. Check out the local wine list and craft beers, as well as creative cocktails like the Bourbon Ginger Smash: Jim Beam bourbon, orange-infused cognac, fresh mint and lemon, house-made ginger syrup. 629 Main St., Suite 102, Placerville, CA, 530-344-7645, independentplacerville.com. \$\$\$

Smith Flat House This comfortable yet elegant restaurant has a long history of supporting local farmers, winemakers and other cottage industries to bring fresh, seasonal, locally sourced products to its menu. Try the Brick Oven Artesian Flatbread pizzas (from house-made dough), Tuscan Style Bolognese Pasta, or the Local Cider-Soaked Pork Tenderloin. Very local wine and beer (almost exclusively from the surrounding foothills), full children's menu, and live jazz every Sunday evening with the Carol Tuttle Trio. 2021 Smith Flat Road, Placerville, CA, 530-621-1003, smithflathouse.com. \$\$\$-\$\$\$

The Farm Table This restaurant and market specializes in what it calls the “farmstead arts of preservation and whole food cookery”: house-made sausages and charcuterie, pickled seasonal vegetables, preserves and condiments, local wine and beer. The menu changes seasonally, and has dine-in, takeout and picnic box options, which range from meat and cheese platters (including house-made pate) to more formal fare like the flat iron steak, served over locally milled polenta with house-made chimichurri. 311 Main St., Placerville, CA, 530-205-8140, ourfarmtable.com. \$\$-\$\$

Reno/Sparks/Carson City

Cafe at Adele's Owned by fourth-generation, award-winning chef Charlie Abowd and his wife Karen, this restored, art-filled Victorian retains 19th century touches like a brick fireplace surrounded by built-in bookshelves. The food is cutting-edge, however, with a growing list of nearby farms, ranches and dairies supplying fresh ingredients. Look for the braised beef short ribs with sweet onions, carrots, bacon and garlic in a cabernet demi-glace. There is also a good selection of local wine and beer, as well as cocktails with house-made ingredients. 1112 N. Carson St., Carson City, NV, 775-882-3353, adelesrestaurantandlounge.com. \$\$\$

Beaujolais Bistro Located in a charming red brick house, this authentic French bistro changes its menu daily to take full advantage of the freshest seasonal products, with meats and produce from local organic farms and ranches. Chef Bill Gilbert, who owns Beaujolais with his wife and in-laws, offers traditional French cooking with a modern twist: gnocchi with porcinis, ramps, carrots, lemon and brown butter; or Niman Ranch leg of lamb persillade, with pommes boulangere and haricots verts. Local and French wines. 753 Riverside Drive, Reno, NV, 775-323-2227, beaujolaisbistro.com. \$\$\$

The Blind Onion Pizza & Pub With the slogan “Love Fades But Pizza is Forever,” this fun and irreverent restaurant will give anyone with the name of Fred \$1 off a draft beer. But it is mostly known for its fresh ingredients and daily house-made pizza dough (hand-braided into an outer crust that is crunchy on the outside and soft on the inside). Cold, crispy salads and veggie plates—as well as microbrews and local wines—are also on the menu. 6405 S. Virginia St. (and two other Reno locations), Reno, NV, 775-351-2000, theblindonion.com. \$\$\$

The Cheese Board Started in 1981 by Debbie Branby as a specialty cheese shop, The Cheese Board has evolved into a favorite lunch spot (just down the street from the Nevada Museum of Art) and full-service catering business. Try the roasted turkey focaccia with basil pesto, roasted red peppers, lettuce and provolone; or the Artisan Cheese Plate, which includes a wedge of English cotswold, creamy port salut and Point Reyes blue cheese served with fresh and dried fruit, toasted almonds, ancho chili jam, a baguette and crackers. 247 California Ave., Reno, NV, 775-323-3115, cheeseboardcatering.com. \$\$\$

Campo This sleek modern eatery, which opened its first location overlooking the Truckee River in downtown Reno in 2011, is often credited with bringing Reno's attention to the farm-to-fork movement. Now with two locations—Reno and Sparks—Campo continues to highlight local ingredients from farms and ranches across the region in its Neapolitan-style pizza fired in a wood-burning oven, farm-fresh produce, handcrafted pasta and house-made salumi. Choose between a wide selection of wines, many of them local, and creative cocktails (try the Tahoe

Storm, with Tahoe Blue vodka, Ruffino prosecco, honey syrup, lemon juice, brandied cherries and rosemary). 50 N. Sierra St., Reno, NV, 775-737-9555; 137 Los Altos Parkway, Sparks, NV, 775-501-8970, camporeno.com. \$\$

Great Basin Brewing Company Nevada's oldest brewery (established 1993) takes its name from the Great Basin region, running from Lake Tahoe to Salt Lake City with rivers, gullies and streams that never reach an ocean. The brewery produces Nevada Gold, Wild Horse Ale, Outlaw Milk Stout and a Seasonal Brewmaster's Special. Its two pubs—in Reno and Sparks—serve upscale fare that pairs well with the craft ale and lagers, like Brewery Chicken Wings or salmon tacos with fresh mango salsa. Also available at both locations is the famous Icky Bread, which uses left-over barley, pale ale and local honey, baked fresh daily. 5525 S. Virginia St., Reno, NV, 775.284.7711; 846 Victorian Ave., Sparks, NV, 775-355-7711, greatbasinbrewingco.com. \$\$\$

Great Full Gardens Opened in Reno's Midtown District in 2013 by Gino and Juli Scala, this trendy and healthy eatery emphasizes wholesome food made from the finest ingredients. Plentiful menu options are offered for vegetarians, vegans, gluten-free or Paleo diners, as well as people just looking for a delicious alternative to processed food. Try the unique waffles, salads, soups, rice or veggie bowls, as well as entrees like the tri-tip tacos. Each month the restaurant invites in a guest chef for a pop-up menu dinner and the proceeds go to charity. 555 S. Virginia St., Reno, NV, 775-324-2013, greatfullgardens.com. \$

Hub Coffee Roasters What started in 2009 as a coffee bar in a 400-square-foot Midtown garage has grown into a sophisticated craft roasting company. The current Riverside location overlooks the Truckee River and now includes the Tea Bar & Eatery, which offers local and seasonal small plates, desserts and Sunday brunch; the newest location—on UNR campus—is keeping the college crowd fueled. Choose between pour-overs, creamy espresso drinks, or coffee beans to take home and brew yourself. 727 Riverside Drive, Reno, NV, 775-453-1911, hubcoffee.roasters.com. \$

Liberty Food & Wine Exchange Opened by former Campo chef Mark Estee in summer 2016, Liberty serves a seasonal menu of shareable plates, like house-made pesto and hummus or cheese platters featuring house meats. There are also fresh salads, handmade pastas, sandwiches and burgers. As for wine, you can take a bottle off the shelf to drink there, buy a bottle off the list to take home, or fill an empty bottle from the tap. There is also an on-site boutique market, as well as a 4,000-square-foot production kitchen, bakery and USDA-approved butcher shop. 100 N. Sierra St., Reno, NV, 775-336-1091, libertyfoodandwine.com. \$\$

Mario's Portofino Ristorante Italiano Owned by husband and wife Roberto and Mindi Gulizia, this authentic Italian eatery uses only fresh, natural ingredients from local farmers in its handcrafted salads, soups, pastas, and meat or fish entrees. 1505 S. Virginia St., Reno, NV, 775-825-7779, mariosporto.fino.com. \$\$\$

Sunset Chasers

PHOTOGRAPHY BY WILLIAM BLUCHER

Every sunset is a small miracle—which in today’s era of bad news, can be comforting in and of itself. Here at Sierra Living, we encourage you to take a moment—as you leave the office, start cooking dinner, grab the kids from soccer practice—to look to the west during the Golden Hour.

This issue: William Blucher shot this of Glenbrook Bay, near his home in Glenbrook, Nev. In fact, he wrote to us, “I want you to know those are not Photoshop-enhanced colors—the sunset really was that colorful. It was a beautiful evening.” It most certainly was, Bill—thank you!



Correction: In the August/September 2018 issue, the editors mistakenly identified photographer Bailey Diemer’s beautiful photo of Emerald Bay as a sunset—and ran it here—but it was in fact a sunrise. Absolutely not the photographer’s fault—he submitted several photos to run anywhere in the book, and we chose one we believed to be a sunset without checking with him first. So, apologies all around. Also a shout-out needs to go to the two SL readers who first caught the mistake for us, both sunset (and sunrise) chasing photographers themselves: Brandon Johnson of Grass Valley, Calif., and William Blucher of Glenbrook, Nev.

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