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Vol.15/No.4 • Summer 2024

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This Spring, coinciding with the kick-off to our annual farming season at Frey Ranch, we challenged bartenders in Reno, Sparks and Carson City to create their best Farm-to-Glass Cocktail using Frey Ranch Whiskey.

The most delicious and well balanced cocktail was Ivan's Happiness & Prosperity. The name originates from the Malaysian tradition of gifting oranges to a loved one, symbolizing the wishes of happiness and prosperity.



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# *edible* RENO-TAHOE SUMMER 2024



**4 EDITOR'S LETTER**  
Welcome to the latest issue.

**EDIBLE NOTABLES**

**8** French connection at Belleville Wine Bar.

**10** Foodshed dining at its finest.

**12** Horney Toad Meats highlights Nevada beef.

**14** Building strong families through cooking.

**16** Elevate your rum palate at Rum Sugar Lime.

**18** Local Latino: Street food favorites.

**EDIBLE UPDATES**

**20** Food-and-drink news you can use.

**EDIBLE EVENTS**

**22** Seasonal happenings.

**FEATURE**

**24** Meet lemonade stand entrepreneurs.

**FEATURE**

**29** Adventure at local crêperies.

**HOME GUIDE**

**33** Trusted and talented resources.

**FEATURE**

**47** Family-friendly bars and breweries.

**14** *"We found that the connection comes into play in the kitchen. It's the center of the home. A place of nourishment and love."*

— JuliAnn Stitick, owner of Cast Iron Babe and Cast Iron Kiddos

**COVER**

**54** Eight great barbecue joints.

**62** Getting saucy.

**64** Tips for grilling ribs at home.

**66** Essential barbecue tools.

**HEALTH & WELLNESS GUIDE**

**71** Exceptional health care providers.

**WEDDING GUIDE**

**77** Celebrate your Big Day with trusted vendors.

**EDIBLE GARDEN**

**95** Worms' role in wondrous soil.

**98** Growing coveted heirloom tomatoes.

**100** When and why to prune and harvest.

**103** Three steps to soil health.

**MEET THE FARMER**

**110** Growing fruit with love in Fallon.

**DRINK TANK**

**114** Cool down with this icy wine.

**EDIBLE TRADITIONS**

**116** A Chinese legacy in the Sierra.

**WHAT'S IN SEASON**

**119** Local produce growing now.

**120** Basil is a favorite summer addition.

**FARM GUIDE**

**122** Farmers' markets, CSAs, and farm stands.

**EAT (DRINK) LOCAL GUIDE**

**125** Delicious dining and imbibing.

**ADVERTISER DIRECTORY**

**133** Support these local businesses.

**THE LAST BITE**

**140** Watermelon snacks.

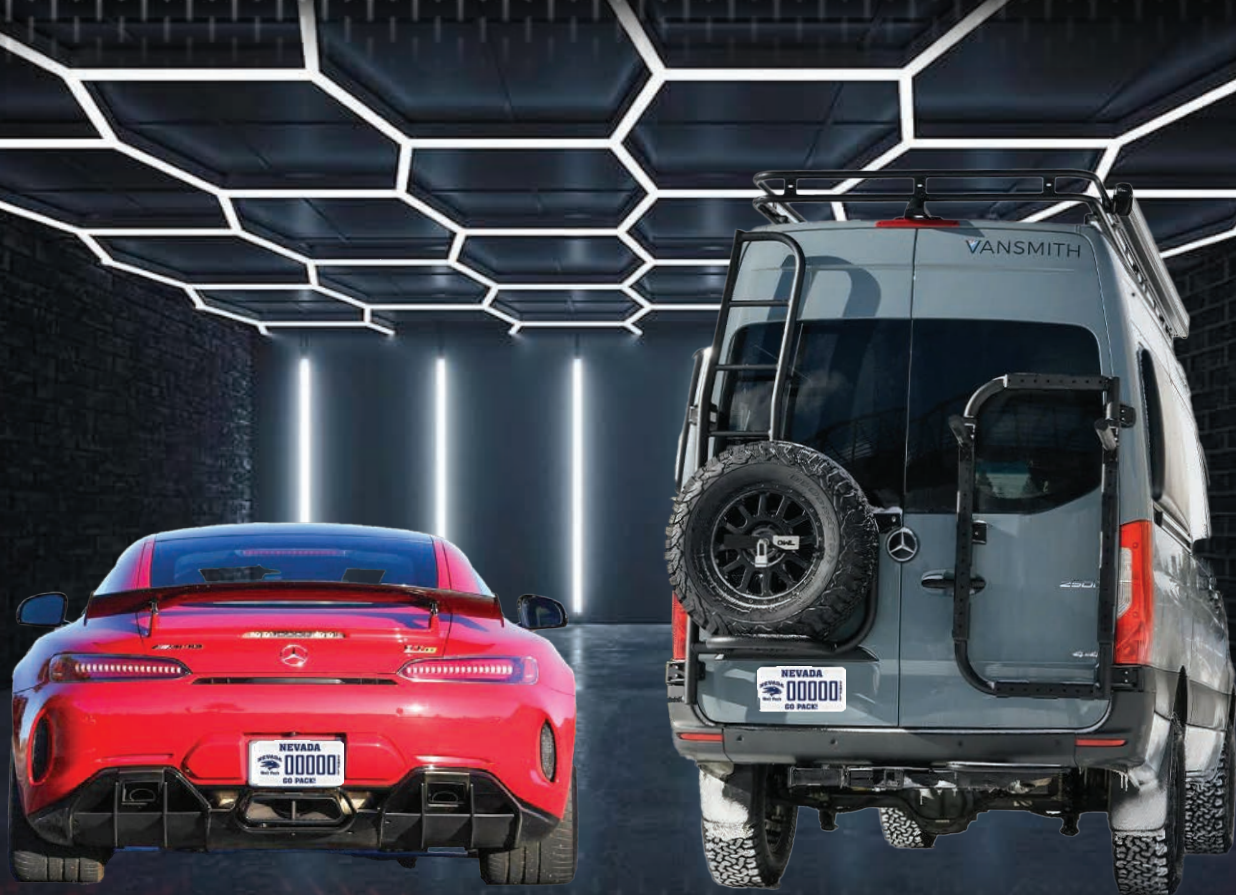
From left: Isla and Koda Moberly, ages 5 and 3, are lemonade entrepreneurs. Photo by Lou Manna; Jay Rathmann, owner/chef of BJ's Nevada Barbecue Co., presents a barbecue feast. Photo by Shea Evans; Karen Nichols, co-owner and operator of Cherry Dog Orchards in Fallon, loves picking fruit from her trees. Photo by Mike Higdon



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## EDITOR'S LETTER

Saucy foods rule my world. My favorites are pasta covered in a light cream or tomato sauce, a fresh salad dripping with vinegar-citrus dressing, tacos with a healthy dollop of salsa, mint ice cream covered in chocolate chips and raspberry purée, and summer's quintessential food, barbecue, slathered in a homemade sweet, smoky, and spicy condiment.

When it comes to barbecue, everyone has a preferred style, and a lot are represented in Reno-Tahoe (Texas, Carolina, Kansas City, Memphis, and more). In this issue, we delve into eight great local places to find delicious barbecue (and their finger-licking sauces) (page 54). Try each location, review them, and tag us on social media!

Summer is more than tasty meat sizzling on the grill. How about a refreshing glass of lemonade? It's one of my favorite drinks in the warm months, so tangy and thirst-quenching. I like to order it wherever I dine. Don't miss our adorable photo essay on local lemonade stands that Lou Manna discovered (page 24).

Some of my most beloved fruits are in season now (peaches, plums, grapes), so we are profiling a local family-owned farm, Cherry Dog Orchards, with 170 fruit trees that brings these and other fruits to market (page 110).

You've heard of drinking rosé all day, but how about frosé all day? This sweet, slushy, alcoholic delight is perfect for floating on the pool or lounging on the patio. Learn how to make one at home (page 114).

I know crêpes (whether savory or sweet) are good any time, but they are perfectly light and delightful in the summer. We have several crêperies in this region, including one you'll find in a cute trailer at farmers' markets and other festivals (page 29).

Speaking of farmers' markets, they are in full swing now. Be sure to consult our guide (both in the magazine and on our website) before heading out with your farm basket or cloth tote (page 122).

This issue offers all of this and much more. We hope you enjoy it all!

Happy summer!

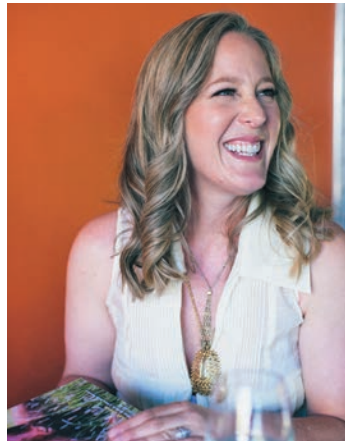


Photo by Kari Henriksen

## edible RENO-TAHOE

Celebrating our local food culture

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*About the Cover* A barbecue feast featuring several types of house-smoked meats at BJ's Nevada Barbecue in Sparks. Photo by Shea Evans





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## MEET OUR CONTRIBUTORS



**Heidi Bethel** has lived in Northern Nevada most of her life, and she's been a contributor to *edible* Reno-Tahoe magazine for more than a decade. She, her husband, Masten, and their three boys, Rowan, Asher, and Hayden, spend most of their summer together making memories around the kitchen island or barbecuing in the backyard. After writing her stories for this issue, she looks forward to trying her hand at some homemade spicy barbecue sauce, and she and her boys will surely enjoy a few ice-cold glasses of lemonade courtesy of a recipe passed down from her mom.



**Nora Heston Tarte** is a longtime Reno resident with a passion for people and storytelling. In addition to food, her hobbies include wine, hiking, yoga, and travel. Nora has a master's degree in professional journalism from University of Nebraska, Lincoln, where she teaches media ethics, travel writing, and other communication courses. You can follow her travel adventures and local exploits, on her Instagram account at [Wanderlust\\_n\\_wine](#).



**Mary Claire Bouchér** is a shamelessly proud third-generation Nevadan and has been a contributor to *edible* Reno-Tahoe since 2023. She took the photos featured in our soil health and vermiculture stories. She is the founder of MCBCreative Inc., a boutique creative services agency specializing in visual brand identity. She believes that every business, regardless of its size or where it is in its life cycle, deserves to have an amazing brand and the tools to execute it well. For details, visit at [Mcb-creative.com](#).



**Brooke Reyes** has been a photographer for **Dreampilot Films** since August 2022 but has been a photographer for 18-plus years. She specializes in portraits and loves working with people, especially kids! She has three little ones at home who keep her busy and also love to be in front of the camera. She is a Reno local and enjoys getting to learn about the new places while out shooting for *edible* Reno-Tahoe magazine!



**Shea Evans**, who shot our cover and some of the images for our barbecue story, is a former professional chef turned commercial photographer. His food-and-beverage work with clients, both local and national, ranges from in-studio compositions to on-location profiles. In addition to advertising work, he currently has a fine art series hanging at the Beth Urdang Gallery in Wellesley, Mass.



**Jessica Santina** is the managing editor of *edible* Reno-Tahoe and a freelance writer and editor with more than 20 years' experience. She's still licking sauce off her fingers after all the barbecue she ate for this issue's cover story. Aside from creating great content, her passions are cooking, traveling with her family, and gardening — if only her tomatoes would cooperate. Find out more about Jessica and her work at [Jessicasantina.com](#).



**Christine Motta Faria** is the executive editor and a writer for *Tribal Gaming and Hospitality* magazine. Christine wrote our guide to summer pruning. She spends her free time experiencing and writing about creating sustainable and beautiful gardens, preserving and crafting dishes with homegrown harvests, camping and cooking in vintage trailers, and traveling.



# French Connection

At Belleville Wine Bar, Nico Gourdon brings Provence to the Neon Line District.

WRITTEN BY **DAVID RODRIGUEZ**  
PHOTOS BY **OLGA MILLER**



Nico Gourdon was raised with hospitality. From an early age, he traveled throughout Europe with his family and was captivated by the world of fine dining, professional service, and beautiful spaces. Gourdon left his native Provence to pursue his passion, which took him by turns to Paris, the United Kingdom, and Los Angeles, working in many prestigious and well-known restaurants and hotels along the way. As his love for food, wine, and hospitality grew, he and his daughter, Estelle, decided to make the move to Reno, where Nico managed and ran the wine program at Beaujolais Bistro in Downtown Reno.

Gourdon's passion and desire to share the lifestyle and hospitality of his native France led him to dream of his own place — a place modeled after the wine bars of Paris, where locals and visitors alike could come and enjoy approachable vintages paired with

well-curated small plates. So when a location on Fifth Street in Downtown Reno, the former home of a Starbucks, became available, Gourdon toured the space and immediately envisioned a beautiful evening with the patio romantically lit and filled with people enjoying music and Champagne — enjoying the best of life. In June 2023, Gourdon signed the lease and Belleville Wine Bar was born.

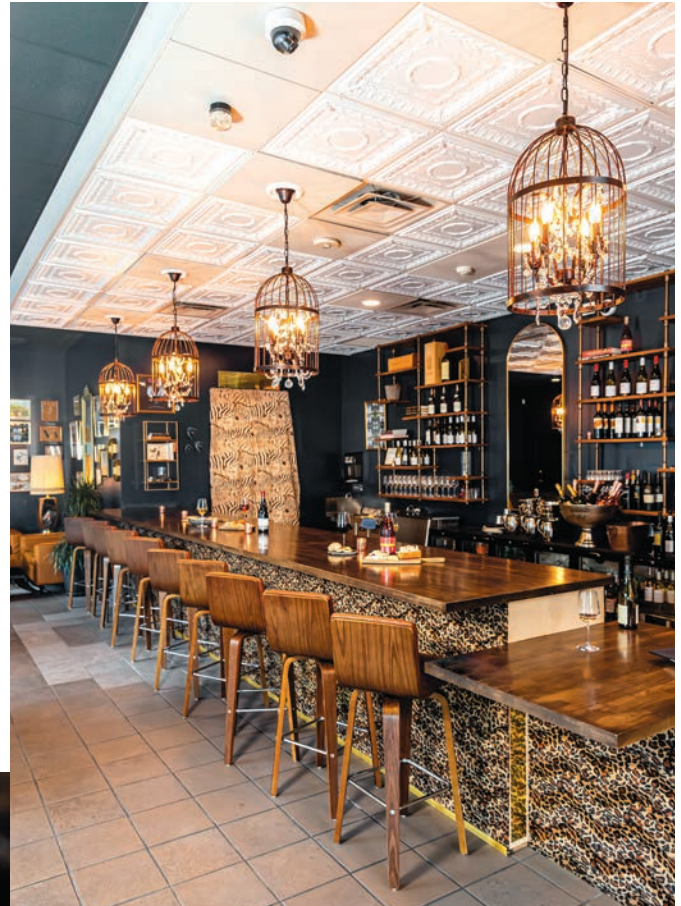
He collaborated with his friend, fellow Frenchman, and celebrated restaurateur and chef Benoit Rablat to design the menu and help conceptualize the business. Rablat's wife, Sandy Sanchez, designed the restaurant's style and atmosphere. Rablat and Sanchez own three restaurants in Florida: La Fresa Francesa in Hialeah, Fla.; Silverlake Bistro in Miami Beach, Fla.; and Normandy Gourmandy food and wine emporium in Miami Beach, Fla.



## FRENCH CONNECTION

Belleville's room is warm and sophisticated. Richly painted walls, gold and brass accents, elegant fixtures, and rows of glittering stemware beckon one to sit and be immersed in the relaxed energy of the space. Gourdon's vision was centered foremost on the pairing of food and wine to help bring the Provençal lifestyle and joie de vivre to Reno, and he believes firmly that "what is most rewarding is when people are happy."

To support this, a tightly focused French-style menu features smoked salmon, duck, and house-made tartes (try the tomato, which will feature heirloom tomatoes from Backyard Farm in Reno). Supremely fresh oysters, salted cod, and luscious bisques are served on occasion (about every two weeks). Plates are artfully presented and flavors clean and vibrant, all being matched thoughtfully to Champagnes or any of a multitude of primarily French red and white wines. Ingredients that may be unfamiliar to some (such as foie gras or salted cod) come wrapped in Gourdon family recipes and presented in such a



From left: Nico Gourdon, owner of Belleville Wine Bar; A spread of specialty dishes served at Belleville, smoked salmon tartine, classic tomato bruschetta, and Belleville's antipasto; Belleville's interior and original art are inspired by the Belleville neighborhood of Paris



way as to make exploring them seem less risky and a lot more fun. Generous pours and the stories behind some of the small producers of some ingredients encourage one to trust in the knowledge and expertise of Gourdon himself to help curate a "voyage of discovery," he says.

As Belleville enters its second year, Gourdon looks forward to expanding the reach of both the menu and the wine list, including a cabernet blend bottled under his own label and made in a food-friendly, approachable style. "Belleville" in French means "beautiful town," and in his own way, Gourdon has created an experience for Reno to both celebrate and enjoy. 🍷

### Belleville Wine Bar


400 W. Fifth St., Ste. 101, Reno  
775-622-0202 • Find Belleville Wine Bar  
on Facebook and Instagram  
Happy hour Tues. – Sun.



# Foodshed Dining at Its Finest

Reno co-op's café reopens and is better than ever.

WRITTEN BY NORA HESTON TARTE • PHOTOS BY BROOKE REYES, DREAMPILOT FILMS

A photograph of a green smoothie in a glass and a bowl of granola with raspberries and orange slices on a wooden table.

There's no shortage of great restaurants in Reno, but what makes the Foodshed Café stand apart from the rest is its extraordinary mission. The newly remodeled and reopened eatery, located in the Great Basin Community Food Co-op in Downtown Reno, aims to bring healthy, sustainably sourced food to the community while supporting local farmers and ranchers. That goal is achieved by working with local producers to curate the seasonal menu.

Or as co-general manager Melanie Stephenson puts it, the aim is “to provide our community with really delicious and comforting,

nutritionally dense food that showcases as much local meat and produce from Northern Nevada as possible.”

Farms and ranches contributing to the menu will change over time; the restaurant has 38 (and counting) in rotation, including Snowball Ranch in Eureka, Holley Family Farms in Dayton, Kool Kids Ranch in Spanish Springs, and Little Frog Farm in Reno. NO CITY Coffee, based in Reno, provides items on the coffee menu, including espressos and lattes made with organic cow's milk or milk alternatives.



From left: The bee's knees sunshine bowl featuring local honey from Al Bees with a matcha latte; The goat toast with housemade sourdough bread and locally grown ingredients; Co-general manager Melanie Stephenson presents a bee's knees sunshine bowl



Another guiding principle of Foodshed Café is to create good-for-you dishes that anyone can eat. The menu is created with special diets in mind, so it's easy to find fresh, delicious food that fits your lifestyle regardless of your dietary needs or allergies, or it can be customized so that it does. Whether you prefer vegetarian, vegan, paleo, gluten-free, or foods that don't contain seeds, dairy, or nuts, you can find tasty choices that cater to your needs. Menu items are even marked with icons for the diets they support (e.g. "seed oil free," "paleo," etc.)

Stephenson points to grilled sandwiches such as the hot rancher and the hogs and kisses as being among locals' favorite menu items, and they showcase meats from local and regional ranchers. Plus, the sourdough bread is house made with organic flour.

"I also love our sweet and savory toasts, which come on our thick-cut sourdough bread toasted with organic butter (vegan

butter is available) and piled high with yummy toppings," she says.

While Foodshed Café celebrated its grand opening at the co-op on April 1, it's not the restaurant's first iteration. The Foodshed originally opened its doors in 2017 and operated until 2020, when the pandemic caused a shutdown. The masterminds behind the concept used that downtime to revitalize the brand and came back stronger than ever.

"The biggest differences are the expanded menu and creative flavor combinations that highlight more local food than ever," Stephenson says.

Foodshed serves breakfast, lunch, and dinner with a focus on nourishing bowls, grilled sandwiches, salads, burritos, and smoothie bowls. In addition to coffee drinks and other non-alcoholic beverages, the café also serves draft beers and wines from our region. Inside dining is cozy and comfortable, but you also can take your meal outside to the beautiful deck, which has expansive views of the mountains. 🐔

For details, visit [Greatbasinfood.coop/pages/foodshed-cafe](https://Greatbasinfood.coop/pages/foodshed-cafe).

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# Chew On This

Horney Toad Meats turns Nevada beef into tender jerky.

WRITTEN BY **CLAIRE MCARTHUR** • PHOTOS COURTESY OF **HORNEY TOAD MEATS**

**H**orney Toad Meats in Fallon is not producing your average gas station jerky. Made from Nevada-raised cows, the jerky is marinated, slow-cooked, and smoked using no artificial additives, preservatives, or fillers.

“The majority of the jerky that you can find in fueling stations is made from the bottom round of beef. There’s a lot more of it so it’s cheaper, but it can be very tough,” explains Cindy Johnson, managing director of Horney Toad Meats. “There are those people who really like that tough jerky that you gnaw on for an hour and finally get through it, but we didn’t want to go that route.”

A dozen of Horney Toad’s 18 flavors of jerky are made using brisket, three are made from top round, and three are made with meat from buffalo, shark, and alligator.

“It’s more expensive to produce it from brisket, but the result is a very tender and moist jerky. Our top round is a little drier and chewier, but there still is quite a bit of moisture to it, and it will melt in your mouth,” Johnson says.

## LINKING TWO BUSINESSES

The idea for Horney Toad Meats began back in 2021 when Johnson’s husband, Lance, and partner Rich McCartney purchased Fallon Livestock Processing facility.

“The people who had it before us ran it into the ground, lost their USDA certification, and had some real reputation issues within the community,” Johnson recalls.

In just nine months, the new owners brought the nearly 100-year-old plant up to code and regained its certification. By



From left: Garlic head jerky; Pack of meats from Fallon Livestock Processing, which are used to make Horney Toad Meats jerky

the end of the year, they hope to have a Horney Toad Meats storefront open on the same property as the plant. There, they plan to sell their jerky alongside frozen, vacuum-sealed meat from the cows they process and other made-in-Nevada products.

“Jerky was the jump-off point for this venture,” Johnson notes. “We partnered with a company in Round House that makes the jerky using beef we process and source from Nevada ranchers [about whom] we know how they’re raising and feeding the cows. We’ve got a really nice complement of flavors — hot, sweet, spicy, and salty.”

Honey habanero, black pepper and sea salt, mild jalapeño, and beer-infused IPA are some fan favorites.

“It’s nutritious, low-sugar, and absolutely delicious,” Johnson says. “It’s a great snack for on the go, [so] you’re really infusing your body with good healthy protein. It’s for kids, athletes, and hikers. We donate to our first responders. Really, it’s for anybody who needs that real pick-me-up snack.”



Purchase Horney Toad Meats jerky at [Horneytoadmeats.online](http://Horneytoadmeats.online) or in store at Just Country Friends, Kent’s Supply Center, Qwik Stop Market, The Grid Market and Brewery, Big R, Golden Gate, 3-Dimension Shipping, and Big Mike’s Gun & Ammo in Fallon. 🍗

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# Building Happy Families

Cast Iron Babe inspires connections in the kitchen and beyond.

WRITTEN BY HEIDI BETHEL • PHOTOS COURTESY OF JULIANN STITICK

What began as a fun nickname given to Minden resident JuliAnn Stitick by family and friends because of her love of cast-iron cookware evolved into Cast Iron Babe and Cast Iron Kiddos, a nonprofit operation helping families succeed.

Stitick's three-decade background as a business coach and motivational speaker and her affinity for personal development aided in curating her new endeavors. Working with clients such as Nordstrom, Disney, Lexus, the Los Angeles Police Department, and Keller Williams Realty, she found that many of the tools she used to help clients live their best lives — including household routines, teamwork, and goal setting — also had a positive impact on their families' foundations.

"We found that the connection comes into play in the kitchen," Stitick notes. "It's the center of the home. A place of nourishment and love. That is why we built this brand, Cast Iron Babe and Cast Iron Kiddos, to bring people together into the kitchen, foster connections, and equip kids rather than waiting on them."

## CAST IRON KIDDOS

Through her online marketplace, Stitick sells thoughtful activity kits — intended to be completed with parents, grandparents, or caretakers — that empower elementary school-aged children to learn life skills, such as cooking an egg and toast, writing a thank-you note, and observing table etiquette.

"Our activities and kits offer a multi-generational approach ... to build cross-generational bonding," she says.

From left: Cast Iron Babe JuliAnn Stitick of Minden; Stitick's Cast Iron Kiddos kits feature recipes and activities that help teach children life skills and connect with family

The Snail Mail Kiddo Kit, Egg & Toasty Kiddo Kit, Money Kiddo Kit, and Story Cards encourage practical life skills, human interaction through conversation





*“Our activities and kits offer a multi-generational approach ... to build cross-generational bonding.”*

— JuliAnn Stitick

starters, and acts of service such as hosting guests for a meal and writing notes to veterans and the elderly.

#### IN THE COMMUNITY

Stitick has worked with local organizations such as the Boys & Girls Club in Carson City and Carson Valley Community Food Closet to offer cooking classes for children and their parents (or other adults). In addition to cooking, the classes cover such lessons as table setting and kitchen safety. She plans to expand her class offerings into the Reno-Tahoe markets. In the meantime, readers may view videos on her YouTube channel, where she provides insights on many facets of cast-iron cooking and connection for the whole family. 🐔

For details about upcoming classes, Stitick's YouTube videos, or the activity kits, visit [Castironbabe.com](http://Castironbabe.com).



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# Tropical Trinity

Rum Sugar Lime elevates Reno's rum palate.

WRITTEN BY DAVID RODRIGUEZ  
PHOTOS BY OLGA MILLER

Rum. For many, just the word alone evokes images of a certain swashbuckling captain or perhaps sickly sweet frozen concoctions with faux-tropical names and plastic, sword-shaped cocktail sticks. But not for the DeVincenzi family, who, while on vacations in the Caribbean, Mexico, and other tropical locales, would enjoy premium expressions of rum and wonder why they weren't more common in the United States, especially back home in Reno.

Fast forward to a particularly memorable family holiday in Todos Santos, Mexico, and an epic last evening gathered around a beachside fire. Son Loren professed a desire to keep the spirit and happy energy going by opening a rum bar when they returned home. Maybe it was the beautiful surroundings, the glowing sunset, or, perhaps, the extended happy hour, but glasses were raised, and the idea was christened. But what to call it?

This page: Loren DeVincenzi, co-owner and general manager, serves some coveted rums; Opposite, from top: Rum Sugar Lime's interior was built out from scratch as a tropical rum bar; Andrew Johnson, assistant general manager, makes a Callisto cocktail using house-infused macadamia nut silver rum, house mango syrup, pineapple juice, lime juice, and tiki bitters





“Easy,” Loren recalls. “What do all tropical drinks have in common? The trinity: rum, sugar, and lime.”

With that, a family business was born.

They secured a space for Rum Sugar Lime in Midtown and built it out from scratch to create what is still the only tropical rum bar not only in Reno, but in all of Northern Nevada. And its rum collection of about 200 different bottles is the centerpiece of its offerings.

### RUM IS THE REASON

Rum has come a long way from its pirate associations and is now one of the most popular spirits in the world. Many different styles are made, some using molasses and others sugar cane, and rum is distilled in a multitude of styles (light, gold, dark, vintage), many of which can be found behind the bar at RSL.

A big part of the vision was to present rum to Reno in an elevated way, as a sipping drink, similar to Scotch, and in flights in which the nuances and even textures of the various expressions can be experienced

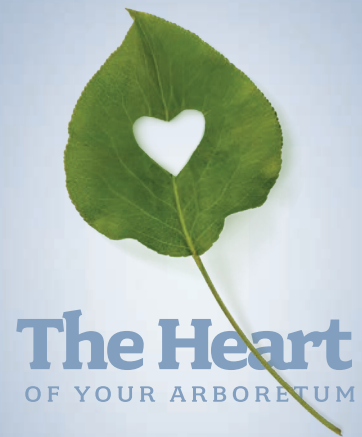


and enjoyed. These three-rum flights come in 1.5-ounce pours and can be prepared for beginning rum sippers (the Fledgling Flight) or can focus on specific regions. You also can simply place the decision in the hands of RSL’s experienced rum guides in its Bartenders’ Selection flight.

Taking the flights one step further, the business’ new Reno Rum Club is a fun way to learn more about the various rum producers, styles, and regions. This once-per-month series features evenings with rum experts, distillers, and mixologists taking guests through educational programs and tastings, as many do with wine. While the club is free to join, the events are limited to 24 seats and cost \$40 to attend. Club members can earn ranking points, which can be used for RSL drink discounts, swag, and even recognition plaques.

RSL has become a go-to spot in Reno for fun, inventive cocktails, warm hospitality, and the perfect place to take a tropical vacation without leaving home. 🍹

**Rum Sugar Lime**  
1039 S. Virginia St., Reno  
775-384-1024 • Rumsugarlime.com



## Did You Know?

The May Arboretum Society provides for the ongoing maintenance and upkeep of the Wilbur D. May Arboretum and Botanical Gardens?

In fact, the society provides Washoe County with staff, vehicles and equipment to maintain the beauty of the Arboretum and keep things in working order.

New Arboretum features and gardens? Yep, that’s us too.

 **Be a part of something great!**  
Your memberships, business partnerships, donations and contributions directly support your Arboretum.

  
mayarboretumsociety.org









# FINGER LICKIN'

Latin American street food favorites in Reno-Tahoe.

STORY AND PHOTOS BY CLAUDIA CRUZ

Street food culture exists all over the world because wherever there are people on the go, they'll be eager for fast, tasty nourishment.

Street food, or comida callejera, is so named because it's rarely eaten in a traditional restaurant, or inside an establishment at all. It's ready immediately (or can be) and should be easy enough to eat on the go or pack up for a later snack. And it's usually pretty easy to find.

In Northern Nevada, there is a plethora of finger-licking comida callejera: at Food Truck Fridays, festivals such as Fiesta on Wells, and, occasionally, via the Mexican hot dog street vendors. However, if you are in a car or on the RTC bus, you too can find delicious Latin street food at the markets and butchers, or on the main thoroughfares in the region.

Here are some of the most common ones:

Chicharrón is skin-on fried pork belly. It's pork rind with meat still attached to the fatty skin. As a street food, it's found throughout Latino communities — Reno and Sparks are no exceptions. Head to Carnicería Mi Rancho or Toro De Oro Market in Sparks, or Carnicería La Chiquita Meat Market & Deli in Reno for the best chicharrón in the area. For prepackaged pork rind only, make a quick stop at Marketón in Reno. It's great for sharing with friends.

Empanadas, sometimes called pastels or pastelitos, are hand pies made of dough with sweet or savory fillings. Dough varieties include yucca and corn masa. Fortunately, finding this delicious and portable street food item has become easier. You'll find a ham and cheese version at Brazilian Gourmet on Wheels food truck; chorizo, shrimp, and other daily specials at Toro de Oro; and vegetarian, meat, and dessert options at Empanash in South Lake Tahoe.

Relive childhood memories this summer with sticky desserts. Let children pick their own paleta (Mexican popsicle) flavors or head to the park with dozens from Paletería del Angel in Sparks or Paletería La Michoacana in Reno.

Clockwise from top left: Chicharrón at most Latino butcher shops costs about \$9.99/lb.; Ham and cheese pastel from Brazilian Gourmet on Wheels; Tamarind and chamoy Mexican popsicle at Paletería del Angel; Pão de queijo and chicken Parmesan croquettes from Brazilian Gourmet on Wheels make for easy and fast street food

Whether you seek tacos, burritos, anticuchos (meat skewers), Cubano sandwiches, or tortas (Mexican sandwiches), Latin street food is available all over our region, all year long. ¡Buen provecho! 🍗

## RESOURCES

### Brazilian Gourmet on Wheels

Find Braziliangourmetreno on Instagram  
Pastel, pão de queijo, chicken Parmesan croquettes, meat skewers

### Carnicería La Chiquita Meat Market & Deli

4385 Neil Road, Ste. 102, Reno  
Find Carnicería La Chiquita Meat Market & Deli on Facebook  
Chicharrón, torta Cubana, pan dulce

### Carnicería Mi Rancho

2211 Oddie Blvd., Sparks  
Find Carnicería Mi Rancho on Facebook  
Chicharrón, pastries

### Empanash

900 Ski Run Blvd., Ste. 106, South Lake Tahoe  
Empanash.com  
Argentine empanadas sold in bulk!

### Marketón

1500 S. Wells Ave., Reno  
Marketon.com  
Bakery, chicharrón

### Toro De Oro Market

588 N. McCarran Blvd., Sparks  
Find Toro De Oro Market on Facebook  
Pastels, chicharrón, tamales, tacos, burritos, and pan dulce

### Paletería del Angel

1353 Baring Blvd., Sparks  
Find Paleteriadangel on Instagram

### Paletería La Michoacana

1295 E. Moana Lane, Reno  
2275 G St., Sparks  
Orderpaleterialamichoacana1.com  
Find Lamichoacanadereno on Instagram



## EDIBLE NOTABLES

# EDIBLE UPDATES



Keeping you  
informed of local  
food-and-drink news.

WRITTEN BY **NORA HESTON TARTE**  
ILLUSTRATION BY **GREG BRADY**

Looking for new spots for sipping and savoring this season? We've got you covered on what's new, what's different, and what's on the horizon.

### OPENINGS

In July, **Champagne & Chocolate** opened a second location on Plumb Lane in Reno. The first spot for the bar and dessert concept is in Heavenly Village in South Lake Tahoe. Chocolates are sourced from longtime local chocolatier **Chocolate Nugget Candy Factory**.

**The Par by Parlay 6 Brewing Co.** opened on May 8 in the old Wonder Aleworks space in Midtown Reno.

### CLOSURES AND BUSINESS CHANGES

Several businesses announced their exits from Reno Public Market on May 6.

After nearly 18 months in the market, **Wandering Wyld**, **Fuego Street Tacos**, **A La Parrilla**, and **Brazilian Gourmet** left. Some cited high costs as the reason for their departure while others staying in RPM took to social media to express their support of the business model.

**The Kitchen Table** in Reno underwent an ownership change. Amanda and Steven Thomason handed over the Plumb Lane restaurant fully to their business partner, Alexander Alioto, who also is the head chef.

**Outlaw Coffee Co.** in Verdi was recently purchased by Shauna Adams and Chris Lemacher. They said they would keep the same menu but would make small improvements.

**The Arch Society** moved from the building formerly occupied by **Junkee** in Midtown Reno, but it didn't go far. The cocktails-and-dessert concept now is up South Virginia Street in the original location of Ceol Irish Pub.



### NOTABLE NEWS

**Frey Ranch Distillery** in Fallon added two double golds to its portfolio of awards at the 2024 San Francisco World Spirits Competition, going up against 500 bourbons from around the world. The Frey Ranch Farm Strength Uncut and the Frey Ranch 100% Wheat Whiskey Single Barrel #1209 were the big winners.



From top: Hibear founder Mark Tsigounis; Dessert cocktail from The Arch Society; Tagliatelle aglio olio at The Kitchen Table. Photo by Shea Evans

Reno entrepreneur and founder of **Hibear** Mark Tsigounis pitched his all-day adventure flask to the panel of sharks on ABC's *Shark Tank* TV series on April 5. He appeared on episode 19 of season 15. While he didn't receive a financial offer from the investors, he gained a great deal of media exposure.

### TAHOE-TRUCKEE NEWS

**Coffeebar** has a new bakery in Truckee on Donner Pass Road, which opened on May 3. This location has a robust tea-and-coffee menu, as well as an assortment of baked goods, breakfasts, and lunch options that include Roman-style pizzas.

**Hyatt Regency Lake Tahoe Resort, Spa and Casino** in Incline Village has made a few changes to its dining destinations. In addition to remodeling and reopening its café as an Italian-Alpine fusion restaurant named **Osteria Sierra** in mid-March, the resort also debuted a new event space called **Guests Only**. Specifically created with private events in mind, the speakeasy-style lounge is located on the resort's 11th floor.

**Jax At The Tracks**, a classic American diner in Truckee, has changed hands. Longtime owner Bud Haley sold the business to Tony Cervantes, a local custom-home builder.

Get out and enjoy your summer, and until next time, remember to eat and drink local! 🐔

Find the full Edible Updates column at [Ediblerenotahoe.com](http://Ediblerenotahoe.com), QR code on left, and in the weekly newsletter, where the juiciest news is featured, QR code on right.







“All of the nurses were great and helped me feel at ease during the birthing process.”

- Serenity Cortez

First-time mom Serenity Cortez had a lot of questions during her pregnancy. She was not sure what to expect about the birthing process, so she signed up for a tour of The Family Birthing Center. Impressed by her experience, she made the decision to have her baby at Sierra Medical Center.

Read Serenity's story at [nnsierra.com/serenity](https://nnsierra.com/serenity).

The Family Birth Center offers access to Maternal-Child services, featuring:

- New Moms Support Groups and Prenatal Classes Every Month
- 100% private suites
- Level II NICU
- Tours of the maternity unit
- And much more!

**VISIT**   
[nnsierra.com/baby](https://nnsierra.com/baby)  
to learn more!

6500 Longley Lane | Reno, NV 89511  
At the corner of Longley Lane and Double R Blvd.



**Northern Nevada Sierra**  
MEDICAL CENTER





# Happenings

Food-and-drink events  
in the Reno-Tahoe area.

COMPILED BY CHEREE BOTELER



## JULY

1 - 31

**RENO IS ARTOWN**  
Artown.org

2, 3, 5, 6, 7, 16, 19, 20,  
23, 24, 25, 28

**LAKE TAHOE SHAKESPEARE  
FESTIVAL: ALWAYS ...  
PATSY CLINE**  
Laketahoeshakespeare.com

3, 10, 17, 24, 31  
**FEED THE CAMEL**  
Find Feed The Camel  
on Facebook

4, 11, 18, 25  
**TRUCKEE THURSDAYS**  
Truckeethursdays.com

5, 12, 19, 26  
**FOOD TRUCK FRIDAY**  
Facebook.com



7 - Aug. 4  
**CLASSICAL TAHOE**  
Classicaltahoee.org

7, 14, 21, 28  
**SUNDAY MUSIC  
BRUNCH**  
Nevadaart.org

7, 21  
**SUNDAY BRUNCH  
AT THE FARM**  
Sierravalleyfarm.com

12, 13, 14, 17, 18,  
21, 26, 27, 31  
**LAKE TAHOE  
SHAKESPEARE FESTIVAL:  
THE MERRY WIVES  
OF WINDSOR**  
Laketahoeshakespeare.com

19, 20  
**VORTEX, THE BALLET  
THAT ROCKS**  
Avaballet.com

20  
**JEWEL & MELISSA  
ETHERIDGE**  
Grandsierraresort.com

**MONTHLY  
POULTRY SWAP**  
Nnpfa.com



20 - 21  
**GRAEAGLE ARTS &  
CRAFTS FAIR**  
Graeagle.com

23 - 26  
**12TH ANNUAL LAKE  
TAHOE DANCE FESTIVAL**  
Laketahodancecollective.org

24  
**ASIAN NOODLES &  
STIR FRY CLASS**  
Nothingtoit.com

25  
**ANTHONY'S  
CHOPHOUSE  
WINEMAKER  
DINNER -  
FRANK FAMILY  
VINEYARDS**  
Cnty.com

25 - 27  
**NIGHT IN THE  
COUNTRY**  
Nightinthecountrynv.org

26 - 27  
**10TH ANNUAL  
BIGGEST LITTLE CITY  
WING FEST**  
Caesars.com

27  
**ARTISAN BREAD  
WORKSHOP**  
Nothingtoit.com



4

**INDEPENDENCE DAY  
THE GREAT AMERICAN  
CRAFT FAIR**  
Greatamericancraftfairs.com

4 - 8  
**HIGH SIERRA  
MUSIC FESTIVAL**  
Highsierramusic.com



6

**LATITUDE 39**  
Latitude39truckee.org

**CARSON CITY  
WINE WALK**  
Downtowncarson.org

**ALES & TAILS**  
Animalark.org



7

**BIRDS IN THE  
GARDEN TOUR**  
Mayarboretumsociety.org

13

**DANCING IN THE  
STREETS**  
Renomidtown.com

**DINNER IN THE BARN**  
Sierravalleyfarm.com

**POPS ON THE RIVER -  
NASHVILLE TO NEON**  
Renophil.com

16

**GLOBAL EXPO**  
Unr.edu/event/nnic\_global\_expo

18 - 21  
**BARRACUDA  
CHAMPIONSHIP**  
Barracudachampionship.com

19

**GRILLING FISH &  
SEAFOOD CLASS**  
Nothingtoit.com



**AUGUST**

**1**

**FIRST THURSDAY WITH LOUD AS FOLK**  
Nevadaart.org



**1 - 4**

**CLASSICAL TAHOE**  
Classicaltahoe.org

**1, 4, 6, 7, 9, 10, 15, 16, 18, 20, 21, 23, 24**  
**LAKE TAHOE SHAKESPEARE FESTIVAL: THE MERRY WIVES OF WINDSOR**  
Laketahoeshakespeare.com

**1, 8, 15**

**TRUCKEE THURSDAYS**  
Truckeethursdays.com

**2**

**TASTE OF GREECE CLASS**  
Nothingtoit.com

**2, 9, 16, 23, 30**  
**FOOD TRUCK FRIDAY**  
Facebook.com

**3**

**RENO GARLIC FEST**  
Find Renogarlicfest on Instagram



**CANNING & PRESERVES CLASS**  
Nothingtoit.com

**MAKER'S MARKET**  
Atelierinreno.com

**CARSON CITY WINE WALK**  
Downtowncarson.org

**3 - 4**

**LAKE TAHOE REGGAE FESTIVAL**  
Laketahoereggaefest.com

**3 - 19**

**ANDELIN FAMILY FARM SUMMER FESTIVAL**  
Andelinfamilyfarm.com

**3, 24**

**ARK AT DARK**  
Animalark.org

**4**

**BIRDS IN THE GARDEN TOUR**  
Mayarboretumsociety.org

**4 - 11**

**HOT AUGUST NIGHTS**  
Hotaugustnights.net



**4, 11, 18, 25**

**SUNDAY MUSIC BRUNCH**  
Nevadaart.org

**7, 14, 21, 28**

**FEED THE CAMEL**  
Find Feed The Camel on Facebook

**8**

**TASTE OF TUSCANY CLASS**  
Nothingtoit.com

**9 - 10**

**LAKE TAHOE CONCOURS D'ELEGANCE**  
Laketahoconcours.com

**10**

**DINNER IN THE BARN**  
Sierravalleyfarm.com

**14**

**CLASSICAL TAHOE GALA**  
Classicaltahoe.org

**15**

**KTMB RAISE THE RIVER**  
Ktmb.org

**DATE NIGHT - CAST IRON CLASS**  
Nothingtoit.com

**16**

**MIKE EPPS**  
Grandsierraresort.com

**26TH ANNUAL ART OF CHILDHOOD FUNDRAISING GALA**  
Childrencabinet.org

**17**

**NORTHERN NEVADA INTERNATIONAL DRAGON BOAT FESTIVAL**  
Mldb.gwnevents.com

**13TH ANNUAL WINE+RIBS FUNDRAISER**  
Chanevada.org

**23 - 25**

**FALLON CANTALOUPE FESTIVAL & COUNTRY FAIR**  
Falloncantaloupefestival.com

**24**

**DIANA ROSS**  
Grandsierraresort.com

**WATER LANTERN FESTIVAL**  
Waterlanternfestival.com

**24 - 25**

**ART WALK ON THE COMSTOCK**  
Greatamericancraftfairs.com

**25**

**53RD ANNUAL JOURNAL JOG 8K**  
Renorunningcompany.com

**25 - Sept. 2**

**BURNING MAN**  
Burningman.org

**28, 29**

**TACOS & TEQUILAS CLASS**  
Nothingtoit.com

**28 - Sept. 2**

**BEST IN THE WEST NUGGET RIB COOK OFF**  
Nuggettribcookoff.com



\*Please note: For a complete farmers' market guide, flip to the back of the magazine or visit our full calendar at Ediblerenotahoe.com.

*Mark Your Calendar*  
**SEPTEMBER**

**1**

**BIRDS IN THE GARDEN TOUR**  
Mayarboretumsociety.org

**2**

**LABOR DAY**

**5**

**FIRST THURSDAY WITH LOUD AS FOLK**  
Nevadaart.org

**6 - 8**

**SILVER STATE ART FESTIVAL**  
Visitcarsoncity.com

**THE GREAT RENO BALLOON RACE**  
Renoballoon.com

**INTERNATIONAL CAMEL & OSTRICH RACES**  
Visitvirginiacitynv.com

**7**

**CARSON CITY WINE WALK**  
Downtowncarson.org

**INCLINE WINE + FOOD**  
Inclinewineandfood.com

**NORTHERN NEVADA PRIDE**  
Northernnevadapride.org

**DINNER IN THE BARN**  
Sierravalleyfarm.com

**12 - 15**

**RENO TAHOE INTERNATIONAL ART SHOW**  
Rtiashow.com

**14**

**SASSABRATION**  
Sassabration.com

**RHYTHM & RAWHIDE REIMAGINED**  
Renorodeofoundation.org

**MILK & HONEY: A JEWISH CULTURAL FESTIVAL**  
Jewishnevada.org

**20**

**PBS SPOTLIGHT AWARDS & AUCTION**  
Pbsreno.org

**21**

**SAMPLE THE SIERRA**  
Samplethesierra.com

**THE SMASHING PUMPKINS**  
Grandsierraresort.com

**KTMB TRUCKEE RIVER CLEANUP**  
Ktmb.org

**21, 22**

**ALICE IN WONDERLAND**  
Avaballet.com

**23**

**GRATEFUL HARVEST DINNER**  
Carsoncitygreenhouse.org

**26**

**ANTHONY'S CHOPHOUSE WINEMAKER DINNER - CHALK HILL**  
Ctny.com

**26 - 30**

**CORDILLERA INTERNATIONAL FILM FESTIVAL**  
Ciffnv.org

**28 - 29**

**GENOA CANDY DANCE**  
Genoanevada.org



# When Life Hands You Lemons... Open a Stand!

Meet some of Reno's young entrepreneurs.

PHOTO ESSAY BY LOU MANNA

The entrepreneurial spirit is alive and well in Reno as shown by these examples of hard-working, ambitious, and adorable youths. Reno is home to a vibrant community of driven children aiming to spread joy and refreshment throughout the city while learning valuable business skills. Here, in this photo essay, we highlight their business savvy, delightfully colorful neighborhood stands, and, of course, their delicious, freshly squeezed refreshments!

## Richard & Jazleen

Richard and Jazleen Maldonado, ages 9 and 10, combatted their boredom last summer in Northwest Reno by opening up a lemonade business.

With the help of their apartment complex's maintenance worker, they constructed a charming stand while their mother, Jackie, utilized Zazzle to craft eye-catching T-shirts, banners, and signs. Neighbors flocked to their grand opening, charmed by the youngsters' initiative — with one generous patron even leaving a \$20 tip — setting the stage for their flourishing business. Their success skyrocketed when a customer purchased 10 lemonades for his staff and handed them \$100, prompting them to expand their menu to include strawberry lemonade, horchata, and bottled water.

Jackie managed the finances, educating the siblings on expenses and profits weekly, allowing them to enjoy extra cash for treats and save for an anticipated trip to Disneyland. But they took credit cards, too, to ensure no customer was left without a lemonade due to a lack of cash.



## Isla & Koda

Inspired by the TV show *StoryBots*, Isla and Koda Moberly, ages 5 and 3, embarked on a lemonade stand adventure to learn about budgeting while having fun, aiming to save so they could buy souvenirs during their upcoming trip to Costa Rica.

With the artistic touch of their mom, Sabrina Moberly, they crafted a delightful stand and made freshly squeezed lemonade, sparking a series of successful weekends in their Manzanita Park neighborhood in Reno. Their initial goal evolved into a regular lemonade stand and party affair, featuring music, hula hoops, and dancing, transforming their venture into a neighborhood highlight.

From left: Richard and Jazleen Maldonado operate their eye-catching stand; Isla and Koda Moberly at their luau-inspired lemonade stand









## Skye & Aidan

Skye and Aidan Gift, ages 11 and 12, were inspired three years ago to launch their lemonade stand at the annual Somerset Summer Car Show in Reno. Their goal was saving for toys and, ultimately, college.

Aidan's passion for Legos led him to construct impressive cars with more than 6,000 pieces each, featuring independent suspension and moving parts. They became a captivating attraction at the car show.

Their stand not only serves fresh lavender lemonade but also radiates with the duo's infectious enthusiasm and charming personalities, drawing crowds and creating memorable experiences for attendees.

As these adorable entrepreneurs serve lemonade, they're not just making money — they're also soaking up valuable lessons and creating wonderful memories with their community, proving that even the youngest can embrace the joys of entrepreneurship and drink up life's simple pleasures with others. 🍷



Skye and Aidan Gift pour purple lemonades infused with lavender for their neighbors



# Thirst-Quenching Goodness

WRITTEN BY HEIDI BETHEL

As the summer heats up and young entrepreneurs hit the neighborhood corners, nostalgia sets in. There's nothing quite like the crisp, sour, sugary, cool, delicious, satisfying taste of freshly squeezed lemonade. It evokes memories of mixing the perfect batch with Mom, enjoying teamwork with friends, proudly hanging that hand-made sign encouraging passersby to stop for a quick refreshment, and, of course, padding the piggy bank. Whether you're in the throes of prepping your lemonade stand for business or just ready for a cold glass on a hot day, enjoy this recipe and take a moment to appreciate all the splendor and sweet vibes.

## *Mom's Freshly Squeezed Lemonade*

(courtesy of Kimberly Hughes, the writer's mom and home cook. Serves 4 to 6)

4 to 6 lemons (to yield about 1 cup lemon juice)

4 cups cold water

½ to ¾ cup white granulated sugar (adjust to taste)

Ice cubes

Roll the lemons on a countertop to soften them, which will make them easier to juice. Then cut them in half and juice them into a bowl using a citrus juicer or by hand. In a pitcher, combine the freshly squeezed lemon juice with cold water. Stir in granulated sugar, starting with ½ cup, and taste. Add more sugar if you prefer a sweeter lemonade. Stir until sugar is completely dissolved. Add ice cubes to the pitcher or to individual glasses.

For orangeade or limeade, swap oranges or limes for the lemons and aim for 1 cup of freshly squeezed juice to mix.





café whitney

# HALF OFF HAPPY HOUR



street taco trio

**50% OFF SELECT APPS MONDAY - THURSDAY 4-6P**

**karaage chicken**  
**\$8.5**

**fried brussels**  
**\$6.5**

**street tacos**  
**\$7**

**tuna tataki**  
**\$9**

**COMPLIMENTARY VALET**

255 N. VIRGINIA STREET, RENO, NV

**f** **@** **CAFEWHITNEYRENO**





# Crêpe Adventure

Cap off a perfect summer day at local crêperies.

WRITTEN BY ALI DICKSON • PHOTOS BY LOU MANNA

Few foods offer as much variety as the crêpe. The soft, thin confection creates an ideal foundation for sweet, savory, or downright indulgent fillings. Explore summertime flavors at one of several area crêperies.

## FLAVOR FUSION

At your local market this summer, a familiar blue trailer shines with fairy lights and a warm ambience: Olivier's Organic French Crêpes. Inspired by family and friends, owners Olivier Bessaignet and Jordan Bessaignet SpottedElk honor a true fusion of lineages through their food.

Bessaignet, originally from Nice, France, provides organic crêpes so customers feel nourished from the inside out. One of the only fully organic food trucks in the area, it even offers delectable options for those sensitive to gluten and dairy.

Clockwise: At your local outdoor markets, a familiar blue trailer houses Olivier's Organic French Crêpes; Ingredients for Olivier's la fraîche crêpe; Olivier Bessaignet and his sister-in-law, Alex, serve crêpes at the Riverside Farmers Market in Idlewild Park

Savory crêpes can be made with authentic French buckwheat flour and a special bechamel sauce base; the seasonings, however, commemorate a cross-cultural celebration.

"I'm Black and Native American, and some of our ingredients are seasoned with traditional Black seasonings, like cayenne pepper and Cajun seasoning," SpottedElk says. "Mix that with French crêpes and creamy bechamel, and it creates this really beautiful fusion of both of us."

Savory crêpes include the pesto-powered la fraîche, containing fresh mozzarella. Sweet crêpes include la fully loaded, with creamy Nutella and chocolatey fruits. Even more, all crêpes are rolled instead of folded to offer the perfect bite all the way through.



## FEATURE

From top: Jana Sikk, owner of Kaffé Crepe, ladles batter onto a crêpe griddle; Parisian breakfast crêpe at Kaffé Crepe

The couple wants customers to feel reassured that they know who's making their food and that they're pouring love into it.

### COZY COMMUNITY

Kaffé Crepe in Reno offers a cozy hub of delectable favorites for locals and tourists alike. Owned by Jana Sikk, originally from the Baltic states, and husband Dewey Grande, originally from Mexico, the couple flavors every bite with expertise and love.

Sikk uses her mother's Estonian crêpe recipe. What are some of the most popular creations?

"People love the Mediterranean crêpe, which is hummus, pesto, tomatoes, feta, spinach, and avocado. If I were to order a sweet crêpe, the cookie butter is really good, and people like the banana delight with Argentinian dulce de leche."

To hydrate between bites, enjoy coffee roasted by Peerless Coffee in Oakland, Calif.; a variety of house-made lemonades also is available to quench your summertime thirst.

"We have raspberry mint lemonade, and we always make watermelon lemonades when there is watermelon in season," Sikk says. "We make homemade lemonades here all summer long."

Above all, Kaffé Crepe is a place to forge connections.

"We don't particularly feel like targeting fancy or fine dining," Sikk says. "We want to be affordable for all the public with different incomes and backgrounds. That's why I think everybody can find something, right? It's like a melting pot."

### ALL-AGES OFFERINGS

After the success of Kaffé Crepe, Sikk and Grande opened Tallinn Crêperia in Sparks in 2022. While Kaffé Crepe offers an intimate



vibe, Tallinn (named after the capital of Estonia) provides spacious dining and an incredible Scandinavian theme that even showcases a tower. Crêpe fillings range from French fruits to cowboy carnitas, and all can be paired with a drink of choice.

At Tallinn, Sikk's favorite sweet crêpe is the old fashioned.

"It's lemon curd with fresh strawberries and a French-style custard," she says. "They are just so tasty."

For the savory specialty, Sikk says, "I love the Pärnu crêpe. It's a base of Brie cheese, chicken, tomatoes, arugula, and balsamic glaze. It's my favorite."

In addition to delicious meals, Tallinn offers an elevated beverage menu. Bottled beers, wines, mimosas, and Irish coffees are available for adults, and delicious homemade lemonades are made freshly to keep anyone cool on even the hottest summer days. 🍷

### RESOURCES

**Craving a crêpe? Find one at any of the following locations.**

#### Josef's Vienna Bakery & Café

933 W. Moana Lane, Reno  
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## Banana Chocolate Crêpes

(courtesy of Olivier Bessaignet, cook/co-owner, Olivier's Organic French Crêpes in Reno. Serves 4)

- 2¼ cups organic buckwheat flour
- ½ cup melted butter
- ½ cup brown sugar
- 2 teaspoons table salt
- 6 eggs
- 4¼ cups organic whole milk
- 1 teaspoon vanilla extract
- 4 chocolate bar squares (72 percent dark chocolate)
- 1 cup strawberry jam
- 4 bananas, halved
- Whipped cream, to taste

Heat crêpe pan (Bessaignet recommends the 14-inch CrepePro Full) over medium heat. Combine flour, butter, brown sugar, salt, eggs, milk, and vanilla in bowl until combined. Chill 30 minutes to 24 hours. Heat your crêpe pan on stovetop to 480 degrees F.



Pour 4 tablespoons batter onto generously greased pan and tilt pan so batter stretches as far as it can go. Cook for 1 to 2 minutes, then flip. Melt chocolate bar squares directly on crêpe after first flip, then cook other side of crêpe for 30 seconds.

Remove crêpe from pan. Add smear of strawberry jam and ½ a banana. Roll crêpe like a burrito or fold into triangle. Add whipped cream on top if desired.

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# Home *Guide*



## Summer Digs

**What's hot for the home this time of year?**

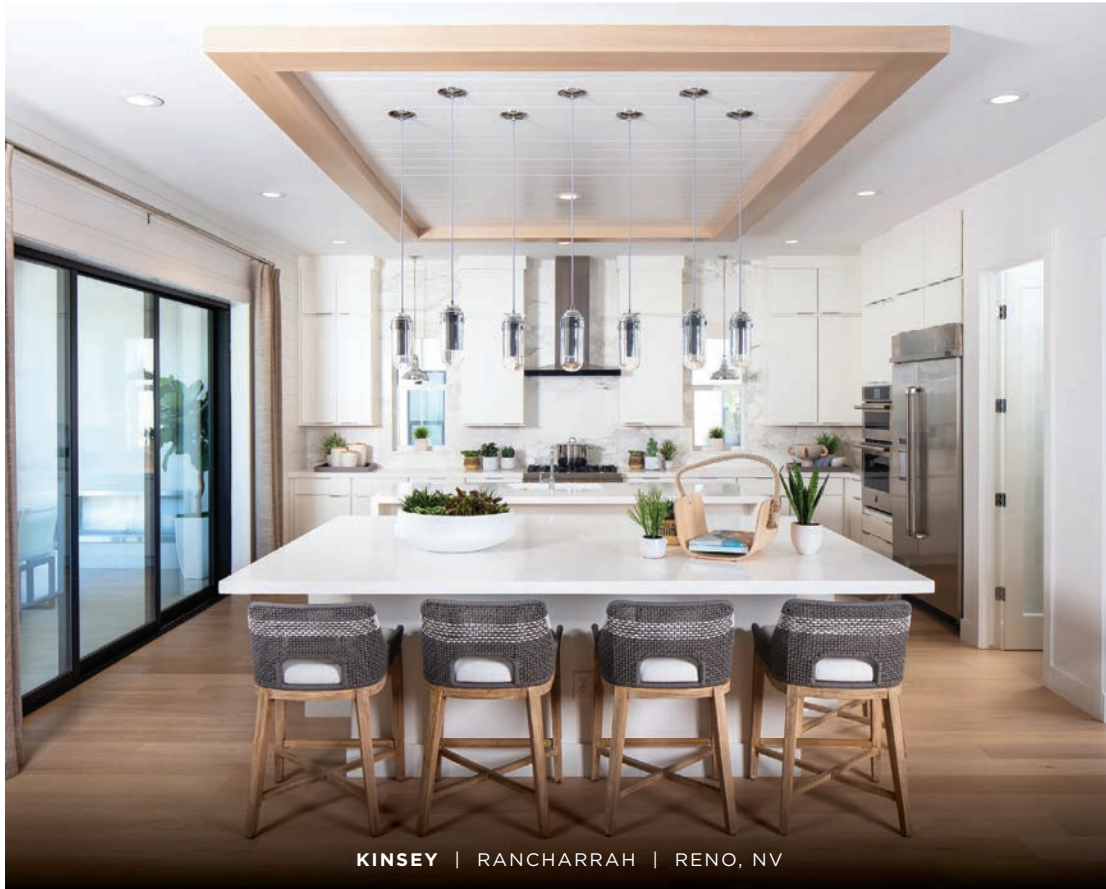
WRITTEN BY HEIDI BETHEL

**W**hether you might be looking to buy or sell, enjoy dreamy evenings in the yard with friends and family, or make sure your fridge and air conditioning are in top shape for hot days, area experts offer insights to help make your home comfortable this summer.





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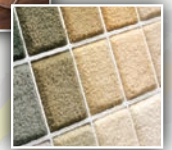
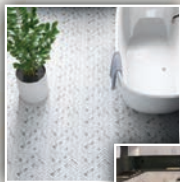
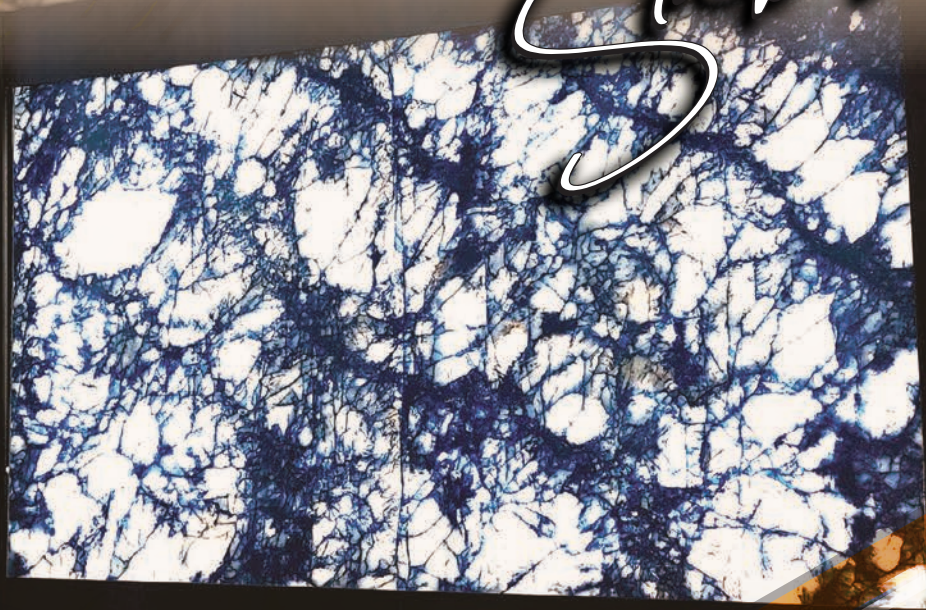
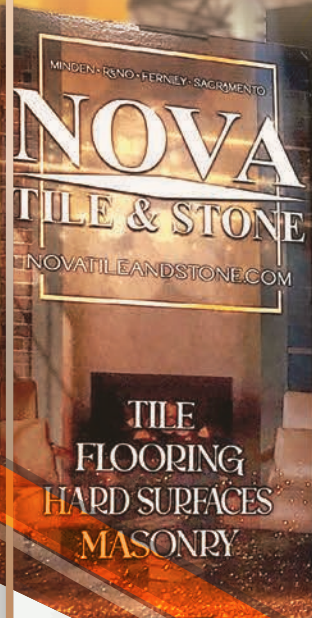
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**Reno-Tahoe's Allure**

Summer in the Reno-Tahoe area is an enchanting blend of natural beauty and outdoor adventures. Lake Tahoe beckons for boating, kayaking, and swimming, while the surrounding Sierra Nevada offers endless hiking and biking trails. Reno's vibrant cultural scene unfolds, with festivals, concerts, and outdoor events galore.

"Owning a home here means embracing a lifestyle where every day feels like a vacation," says Lauren Gaeding, regional marketing manager of Engel & Völkers real estate in the Lake Tahoe area. "From sunrise hikes to sunset beach picnics, the beauty of this region becomes your backyard, promising unforgettable moments and a deep connection to nature year round."

In addition to its endless activities and entertainment, the area remains an appealing market for residents and business owners.

"Covid-19 helped the secret get out that Nevada is a really low-tax, business-friendly state," explains Sam Olson, team lead/owner of The Olson Group of RE/MAX Professionals in Reno. "Ownership costs are significantly lower than those of a similarly priced home in California or Texas, and we have really strong landlord protections. We don't have an inventory tax, so we've become a major hub within 15 hours of any major West Coast port. That is coupled with very common-sense governance, low property taxes, and a year-round adventure destination. Who wouldn't want to do business here?"



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### Appliances Understood

Speaking of thriving businesses, Samantha McGlaughlin, co-owner and general manager of Sargents Appliances Sales and Service Center in Sparks, is excited to celebrate 50 years of serving customers from the same location under multi-generational-Nevadan ownership. Sargents is the third-oldest Maytag store in the United States still in operation and one of the oldest appliance stores in Northern Nevada.

“We are a Whirlpool affiliate, which means we’re a Whirlpool exclusive partner that carries all its big appliance brands, including Whirlpool, Maytag, Kitchenaid, Amana, and others, plus the commercial line Speed Queen,” she says.

Selling Whirlpool products and servicing all major in-home appliance brands, Sargents differentiates itself from most other appliance stores by keeping a servicing crew in house to keep clients’ appliances running smoothly. The factory- and HVAC-trained service technicians are among the most educated staff in the area. They are the experts, from routine maintenance, including repairing ice makers or fixing a squeaking dryer, to complex repairs such as replacing refrigerator compressors or washer transmissions.

“When our service providers arrive at your home under a Show Up and Diagnosing fee, and you decide to purchase new, we will give the customer half off the service call as a credit for that new appliance,” McGlaughlin says. “Summertime is my refrigeration season. Refrigerators go out because it’s hot outside, and it puts extra stress on the condenser and compressor. Remember to pull your refrigerator out, vacuum the condenser, and clean out anything built up or underneath your fridge for maximum airflow.”

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Emu Living patio furniture. Photo courtesy of LCDmodern

### Patio Perfection

Patios are the perfect place to enjoy the outdoors without leaving home. Luxury patio designs exemplify outdoor living and are ideal for lounging under the sun, enjoying a meal in the open air, or conversing around the fireplace.

"At many Toll Brothers communities across Reno-Sparks, rear-covered patios are included," explains Donna O'Connell, Reno division president of Toll Brothers. "Visit a nearby Toll Brothers community in Reno-Sparks, tour some of our favorite Toll Brothers patio designs, and get inspired by how you can maximize indoor-outdoor living."



Warm weather in Reno means harsh sun. When thinking about outdoor furniture and umbrellas, consider a good-quality fabric that will resist fading and repel water. A few brands on the market are worth the extra cost and will last for many seasons to come.

Having learned this personally, Linda Demers, owner of LCDmodern in Reno, suggests Sunbrella fabric, UV fabric shade sails, perforated metal, or recycled high-density polyethylene (HDPE) furniture.

"These materials seem to endure our high desert climate, including the intense wind, sun, and heat," Demers notes. "Ivy is a collection of steel mesh sculptural furniture by Emu Living with straight, formal lines that are ideal for outdoor living spaces here."

### Painting and Prices

According to Meredith Martin Fischer, a broker associate for Compass, which has offices in Reno, Incline, and Truckee, a fresh coat of interior paint offers sellers the best return on investment.

"It's all about the external appearance," she says. "Unfortunately, essentials like new HVAC systems or roof replacements won't boost your final sales price as much as new paint or replacement flooring will."

When collecting bids for a project, ask your agent for a referral, and, if possible, get multiple quotes. "I once got three quotes for a paint job on a bank-owned property," she explains. "My contractor quoted \$13,000, another quoted \$26,000, and a contractor referred by the building manager wanted \$109,000 for the same high-end doorman condo complex."

The takeaway? When selling, appearance will trump substance, so ask your trusted agent for a contractor referral when bidding out a job to prep for going on the market.

### The Right Surface

When it comes to countertops that can withstand the elements, Shaun Klein, director of business development for Nova Tile and Stone, which has stores in Reno, Sacramento, Minden, and Fernley, recommends sintered stone or porcelain slabs because they do not have the porosity of softer natural materials. He also says quartzite and granite, in a satin or leather finish, are great options if you want to maintain a natural aesthetic.

"With unpolished finishes, they won't reflect the sun," he adds. "Folks want to go with a middle-of-the-road color, nothing super dark that will absorb much heat. Too white will reflect a lot of light, and no one wants to be blinded while sitting in their outdoor kitchen."

He also stresses the importance of using a sealer rated for UV exposure. "Non-UV-rated sealers will break down faster, in general. We also sell exterior stone veneer, which is the material used to wrap a house or barbecue. With the natural quarried stone veneer, you don't necessarily have to seal, versus using the engineered stone veneer with a more manufactured feel that may require sealing. If you walk into one of our locations, you could combine natural or engineered stone veneer, with natural or engineered slabs to build out the entire space."

### Rooted in History

Looking for a new adventure? Fun fact: The town of Graeagle has been entirely privately owned by the West family since 1958. Previously, it was the site of the box factory for the California Fruit Exchange, where workers logged, then used the lumber to build the wooden boxes that were used for shipping fruits and vegetables. This lumber community initially housed company workers in small red houses, for which the town is still known. Ultimately, the invention of cardboard forced the closure of production because wooden boxes were no longer needed. The area was destined to be a ghost town.



Downtown Graeagle, Graeagle.com





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Gardnerville: This Craftsman-style masterpiece is nestled among tall pines with dramatic views of the majestic Sierra Nevada Mountains. **\$5,500,000**

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Luckily, Harvey Edward West Sr. from Placerville, Calif., purchased the whole town. He also owned Vikingsholm, a 38-room mansion on the shore of Emerald Bay at Lake Tahoe, which he eventually donated to the state. Fast forward to today, and Leah West, Realtor/owner at Graeagle Associates and daughter-in-law to Harvey, has called Graeagle home for five decades

"I went to high school in Portola, married and lived in Graeagle for 50 years, and our family has created and developed the quaint, charming 'little red town,'" she says.

Currently, she is selling two properties that are unusual for the everyday market: a beautiful 158-acre ranch in Sierra Valley (Beckworth and Highway 49) and the local restaurant The Grizzly Grill in Blairsden, a full-time, year-round dinner house. The buyers will become a part of this small town's history!

**Summertime Market and Investment Properties**

At this time of year, many families consider moving to prepare for the coming school year and holiday season.

"School is out, so you don't have to worry about moving and your children missing school," explains Betsy Caron, Realtor with Chase International Real Estate in Sparks.

"Even if you don't have kids, summer tends to trend with more homes on the market. It's good for a seller because there are more people looking, and it's a great time to showcase the outside of your home. Let the introduction of your house sing because it represents what's hiding behind that front door."

**Leah West**  
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When it comes to rental properties, tax advantages are not the only benefits for buyers. According to Karen Walker Hill, residential specialist for Ferrari-Lund Real Estate in Reno, the average cash-on-cash return, which is a rate of return on real estate investment that measures cash income earned on cash invested, falls between 4 and 5 percent per year. Add that to what UNR's Center for Regional Studies states: The typical appreciation on Washoe County properties has been an average of 5.1 percent per year since 2005.

"If you add appreciation and return on investment, you're netting over 9 percent," she notes. "Where else are you going to find that kind of return? And this doesn't even include the depreciation and possible interest you can write off, which also can be significant."

### Celebrate Summer

Summer days in the Reno-Tahoe region means evenings painted with legendary sunsets, the aromas of outdoor cooking, and the thrill of conquering new hiking trails. Calendars brim with iconic festivals and farmers' markets that ignite culinary imaginations.

As summer heats up, so does the local real estate market, with qualified buyers making their move and ready sellers achieving their goals.

"Our focus is you, not just during a property sale or purchase, but long after," says Jenny Johnson, president of Sierra Sotheby's International Realty, with offices in Reno, Truckee, and Lake Tahoe. "We diligently work to create individualized strategies to fit each client while providing luxury service. We sell community. So stop by one of our six offices for a cool drink and the hottest real estate opportunities this summer."

Area experts abound who are ready to inspire and provide insights when it comes to your home. Be sure to consult with the folks who know best, and enjoy a fulfilling summer season! ❖

## RESOURCES

**Chase International (Betsy Caron)**  
Chaseinternational.com

**Compass (Meredith Fischer)**  
Compass.com

**Czyz's Appliance**  
Czyzsbrandsource.com

**Engel & Völkers**  
Evrealstate.com

**Ferrari-Lund Real Estate (Karen Walker Hill)**  
Ferrari-lund.com

**Graeagle Associates**  
Graeagleassociates.com

**LCDmodern**  
Lcdmodern.com

**Nova Tile & Stone**  
Novatileandstone.com

**Sargent's Appliances Sales and Service Center**  
Sargentsoutlet.com

**Sierra Sotheby's International Realty**  
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Family-focused activities in unlikely places.

WRITTEN BY NORA HESTON TARTE

**B**abies in a bar? Sounds like a no-no. But the times they are a-changing, and business owners are taking notice. Many local bars and breweries are not just opening their doors to families, but actually catering to the children in the crowd. From pizza-making classes to table games, there are enough offerings that you don't have to choose between an outing with friends or quality family time anymore.



Anna Borson sits coloring with her son, August Shannon, 3, during the family-friendly folk night at Black Rabbit Mead Co. in Reno. Photo by Andy Barron





**MUSIC AND MEAD**

The owners of Black Rabbit Mead Co. in Reno stumbled onto family-friendly programming after having their own children. Under Nevada state law, the establishment can welcome minors anytime (since it serves food), but it’s upping the ante with a once-a-month event called Folksy Folks meant for those with or without children.

One Sunday a month, the events team brings in a folk music act and sets up space for young people to color and play with toys. The bar serves juice boxes and child-friendly snacks alongside its lineup of meads.

“There are a lot of all-ages experiences that you can find across the community, but it’s a bit different to be kid friendly,” says co-owner Will Truce, adding that he may not see an “all-ages” event as appropriate for his own toddler, depending on its marketing.

Folksy Folks is different, he says, because there is a space created away from the stage for children to hang out and be themselves without being front and center of the event. And plenty of people without their own children come, too.

“This is a comfortable and fun place to bring kids as young as a few months,” he says.

He and his team strike a delicate balance through marketing.

“We want people to know there’s going to be potentially a lot of toddlers at this thing or a lot of kids at this thing,” he says. “It’s a kid-friendly event, but it’s not a kid-only event.”

On other days of the month, families are welcome to bring children into Black Rabbit for food and drink, but on those days, the experience is a bit different. When it starts to get later (around 7 or 8 p.m.), the atmosphere becomes more adult, and the meadery staff is careful not to alienate that crowd either, creating space between child-friendly hours and adults-only time. If you show up later in the night with your brood, you may be politely asked to return during daylight hours.

**PIZZA AND PARTIES**

Noble Pie Parlor is another Reno restaurant catering to families through special events. Like Black Rabbit, it welcomes people of all ages to hang out and eat pizza during its regular business hours, but you’ll likely notice that late at night, the vibe changes.

The shape of the bar has a lot to do with why the child-friendly approach works. According to Ryan Goldhammer, who owns Noble Pie, it’s easy to seat children and families away from the bar itself and create space for two kinds of clientele to co-exist there.





From left: Black Rabbit Meads' folk music night invites people of all ages. Photos by Andy Barron; Noble Pie Parlor's Easter pizza-making parties welcome families. Photos courtesy of Ryan Goldhammer



“The bar area is small ... It’s pushed into the corner,” he says. “There’s just a lot of room for you to pick and choose your own adventure.”

Plus, let’s be honest: Pizza is a crowd pleaser regardless of how old you are.

Taking the same approach as Truce, Goldhammer has started offering events geared toward youths, usually aligning them with major holidays. It began with a Santa’s Pizza Workshop, then snowballing from there, with Valentine’s Day-, Easter-, and Fourth of July-themed pizza-making parties for adults with children.

For the events, Goldhammer partners with others in the community to add theatrical elements to each event, but the main attraction is pizza making.

“[Kids] get to be super wacky with how they make their pies,” he says. “It’s pretty fun.”

While the activities themselves cater best to toddlers up to age 10, Goldhammer also routinely sees groups of teenagers or even the occasional adult without children.

In addition to pizza making, there are holiday-themed crafts and complimentary French fries that young people can munch while they wait for their pizzas to bake. Each ticket is for one adult and one child with add-on options for additional adults or children, and

everyone gets a free, age-appropriate drink with the experience. The music is carefully selected, and the open space is used for moving and dancing.

### SUDS AND SPACE

Sometimes addressing families’ needs is less about events and more about a space that always caters to family experiences. At Shoe Tree Brewing Co. in Carson City, the Rec Room is an overflow space featuring televisions, board games, and more. It’s a separate building from the main bar and opens onto the expansive lawn. When the bar is busy, or during winter months, the Shoe Tree staff opens the Rec Room for anyone to enjoy.

For families, an extra benefit is in having a space where children can move around without worrying about bumping into tables or servers carrying beers. And just as they are in the rest of the bar, those drinking beers in the Rec Room are welcome to grab food from nearby restaurants or have delivery services bring it in.

Paul Young, a co-owner of Shoe Tree (which has a second location in Minden), says the family-friendly atmosphere was more by accident than design. Both of its locations have outdoor spaces, and the Minden location is close to a movie theater and dance studio, so parents often stop in for sips while waiting for their broods.



## FEATURE

Stephanie Van Orman enjoys a cold drink and snack with daughter Norah, 2, at Shoe Tree Brewing Co. in Carson City. Photo by Andy Barron

### BEVERAGES AND BOCCE

We know one thing for sure about children: They need space to roam and play, which makes The Hangar, a taproom and bottle shop in South Lake Tahoe, a solid option for children and adults to play together.

The Hangar is, first and foremost, a bar serving beers and other beverages from breweries near and far. The outside space is what really draws families to the establishment; an expansive lawn is the perfect place to picnic with grub from the on-site food trucks, and lawn games are enticing for those of all ages.

While The Hangar welcomes families, it doesn't cater specifically to them. The outdoor space has an adults-only area so you can enjoy your game of cornhole or bocce ball without interruption. For those adults looking to avoid the younger crowd, they may easily sequester themselves.

### TAPS AND TOYS

Also in Reno, Schüssboom Brewing Co. can legally be considered child-friendly because it serves food. And despite its main product being beer, it offers a children's menu to satisfy smaller appetites, with dishes such as crispy chicken tenders and small pizzas.

An outdoor patio gives energetic young people space to play without worries about being too loud, but Schüssboom's interior also is sectioned into two spaces: the bar area, with its collection of small tables surrounding it, and a larger dining room filled with picnic tables that can suit large groups. The dining room comes equipped with a children's corner filled with toys. This addition sets Schüssboom apart from some other breweries in the area, as it not only allows families but also welcomes them.

### SNACKS AND SPORTS

Last but not least, South 40 in South Reno makes this list for a variety of reasons. We're not sure if it's more restaurant, bar, or arcade, but the combination of all three certainly creates a space for adults and children to happily coexist.

For those with children, especially older ones, it's easy to set them free while you enjoy food and drinks in the main restaurant or in the Backyard, its backyard-themed, indoor bar and recreation area. Ping-pong tables and miniature bowling are perfectly acceptable for adults, even those without children, who want to enjoy after-work beers or watch sports on one of the many available televisions. In addition to a satellite bar, where you can order from a full menu, there's a small play area dedicated to the youngest patrons with a TV running children's programming.



Thanks to its location, right next to Swift Sportsdome, an indoor sports complex, South 40 attracts plenty of families on a daily basis. And the front of the space features both a long bar (for adults) and plenty of tables for a more traditional restaurant experience. 🍷

### RESOURCES

#### Black Rabbit Mead Co.

401 E. Fourth St., Reno  
775-410-6198 • Blackrabbitmeads.com

#### Noble Pie Parlor

777 S. Center St., Ste. 100, Reno  
775-323-1494 • Noblepieparlor.com

#### Schüssboom Brewing Co.

12245 S. Virginia St., Reno  
775-900-3930 • Schussboombrewing.com

#### Shoe Tree Brewing Co.

1496 Old Hot Springs Road, Carson City  
775-222-0108 • Shoetreebrewing.com

#### South 40

1445 S. Meadows Pkwy., Reno  
775-800-9070 • South-40-reno.com

#### The Hangar

2401 Lake Tahoe Blvd., Ste. B, South Lake Tahoe  
530-578-0089 • Thehangarlaketahoe.com



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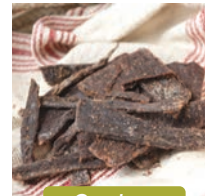
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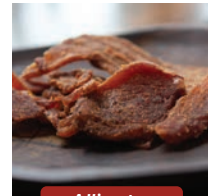
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COVER



# That's My 'CUE

Meat up at these eight great Reno-Tahoe barbecue joints.

WRITTEN BY JESSICA SANTINA

Barbecue feast, featuring house-smoked ribs, hot links, and brisket, at BJ's Nevada Barbecue Co. Photo by Shea Evans



**S**ummertime is synonymous with barbecue — probably because it's too dang hot to stay in the kitchen and turn on the oven. The formula is simple: heat + meat + time = summer's perfect meal.

Yet the word "barbecue" is much more than the sum of its parts. It means family reunions, Fourth of July picnics, and sticky fingers at backyard gatherings. A whiff of charcoal smoke evokes some of our favorite memories.

Perhaps that's why we love it so much. According to a 2023 study of the most popular meal type, barbecue was second only to pizza as the world's most popular type of meal.

So in honor of summer, for you, our readers, this intrepid reporter rolled up her sleeves, packed her glove compartment full of Wet-naps, loosened up her pants, and hit the road to take on the dirty job of uncovering some of the finest locally owned barbecue joints in the Reno-Tahoe area.

## 1 BJ'S NEVADA BARBECUE CO.

Now in its 38th year, this family-owned Sparks restaurant has arguably set the bar for great local barbecue. It's won eight awards at the annual Best In The West Nugget Rib Cook Off in Sparks, including a first place in 2022, as well as being named Best Barbecue Restaurant in the *Reno News & Review's* Best of Reno reader poll in 2023.

Owner/chef Jay Rathmann describes his barbecue as Nevada style — an amalgamation of Texas, Kansas City, and Southern.

"What sets us apart is that everything we make is proprietary. So the only place you're going to get it is here — our cheese sauce, all of our soups, all of our sauces," Rathmann says. "We don't make the onion rings, the potato salad, or the chicken strips. Those are the only three items that we don't produce. Everything else, we actually physically make."

And when I sit down to enjoy a barbecue feast piled high with a half slab of pork ribs, a half pound of sliced beef brisket, and a half pound of BJ's hot links with dirty rice prepared with pork, creamy grits, and cornbread (and a sweet tea, obviously), I can definitely taste what he means.

BJ's serves St. Louis ribs, so they're meaty and tender. Rathmann and his kitchen staff prepare the ribs with a dry rub only, opting to serve the ribs dry so the customer can add as much or as little sauce as they like. Mine were extremely tender, with large hunks of meat full of smoky flavor, with a crispy exterior. I enjoyed them with the medium sauce (they're available in mild, medium, and hot), which has a rich, tangy, tomatoey flavor, with a pleasant salty spiciness and a touch of heat.

My brisket — a meat that's notoriously difficult to cook well and often ends up overly chewy and flavorless — was tender, moist, and thinly sliced. The flavor needs no embellishment; it's delicious without sauce, though I love it with a touch of the rich, smoky bourbon sauce, which contains molasses and brown sugar, for just a touch of sweetness.

But my personal favorite is the house-made hot links, which are tangy and sweet, with only a smidge of heat. Unlike many sausages, which can be chewy or even fatty, these have a smooth, melt-in-your-mouth texture. They're indescribably good.



Candied brisket sandwich, sliced brisket, pulled pork, and million-dollar mac at The Phoenix. Photo by Dave Santina

## 2 THE PHOENIX

The new kid on the block in Sparks is slinging some of its own impressive 'cue. Owners Dave and Debby Heffern, owners of the former Hellfire Saloon in South Reno, opened The Phoenix at The Outlets at Legends in summer 2022. It's one of the only area venues doing full-service dining and offering live music every weekend.

Dave describes the barbecue offerings as Texas pit, "not sauced up"; chef James Gillette uses a crafted dry rub that imbues tons of flavor, so little sauce is needed. The ribs, brisket, and pulled pork smoke low and slow, at 225 degrees F, for 12 to 14 hours.

"People ask, 'What's your secret?' Patience," he says.

The St. Louis ribs at The Phoenix are the stuff of daydreams (no kidding, those of us at our table of three that day have been pining for them ever since). They're incredibly tender, with a seasoned outer crust that adds depth of flavor. Not a drop of sauce is needed.

While the brisket is delicious, I'm especially fond of the candied brisket, which is served on grilled sourdough with provolone and Swiss cheese, topped with caramelized onions. Gillette uses what he calls "our house candy sauce," which is a savory/sweet sauce that caramelizes and further sweetens when cooked, creating almost a syrup that moistens and flavors the beef.

And don't skip the sides — the million-dollar mac is a creamy, heavenly delight made with a blend of five cheeses and topped with bacon, green onions, and grated Parmesan. And the French fries, cut uniquely for The Phoenix, are flavorful and remarkably crispy, making a great accompaniment to lots of sauce and meat.

If there's room for dessert, try chef Gillette's new beignets. I had mine with blackberry compote and homemade vanilla ice cream. Divine!



**“WE ENTERTAINED A LOT FOR OUR FAMILY AND FRIENDS, AND WE’D ALWAYS DO BARBECUE. THEY WERE LIKE, “YOU GUYS SHOULD DO BARBECUE FOR A BUSINESS, AND I WAS LIKE, ‘OK!’”**

**— LAMONT DANIELS**

### **3 BONE APPETIT BAR-B-QUE GRILL**

Lamont and Kim Daniels opened this barbecue joint inside Reno Public Market in January 2023, though the business got its start eight years ago, when the couple still lived in Las Vegas.

“We entertained a lot for our family and friends, and we’d always do barbecue,” Lamont says. “They were like, “You guys should do barbecue for a business, and I was like, ‘OK!’”

They purchased a food truck and began selling their offerings. Later, when they relocated to Reno to be closer to family, a brick-and-mortar addition to their food truck business made sense. The concept was such a hit that they recently purchased a second truck and can typically be found at the area’s food truck events.

Bone Appetit is distinctive for several features. First, its salad bar offers fresh, crisp produce, a nice contrast to the meat-laden dishes. Everything here is handmade, including the sauces, sides, and ranch dressing on the salad bar. The barbecue is Southern style, a blend of features found in Texas, Memphis, and Carolina styles. Sauce plays a heavy role, and its tangy sweetness packs major flavor into every bite. There’s no dry meat here — everything is moist and flavorful, from the ribs, whose meat easily pulled off the bones when I touched my fork to them, to the barbecue sandwich, piled so high with pulled pork and slaw, you need a knife and fork to eat it.

And let’s talk about that slaw, which is unlike any I’ve ever had — a cilantro-lime slaw that has the cool crunch you want next to your barbecue, but with a light, lime-vinegar base and sprinkle of cilantro that makes it feel light, bright, and refreshing. The potato salad, also not mayonnaise-heavy, has thick chunks of potato with plenty of mustard stirred in. The mac and cheese is like what your grandma might have made, extra thick and Cheddary, with a layer of baked cheese on top.





## 4 BROTHERS BARBECUE

Operating from a little converted house on Center Street in Midtown Reno, Brothers is a 600-pound gorilla in Nevada's barbecue scene. The business recently ranked No. 30 on Yelp's list of the Top 100 BBQ Spots in the nation for 2024.

The Texas-style business is owned by Joe and Meagan Orduna and was named for Joe's early aspirations of starting a barbecue business with his brother. Though that never came to fruition, the vibe at Brothers is certainly family oriented, right down to the old-fashioned picnic tables outside that make you feel like you're at a friend's house for a summer cookout.

The ribs here are so tender they pull effortlessly off the bone. Because the barbecue is Texas style, dry rub is the name of the game — the ribs get only a light drizzle of sauce just before they're served, adding a sweet juiciness that's hard to achieve.

Brisket may be what Brothers is best known for. "It's hard to do, and it's hard to do well," Meagan explains. The meat isn't sliced until just before it's served, which ensures it arrives at your table juicy and tender; diners also have the option of enjoying their brisket chopped for sandwiches or inside one of the delicious tacos. It's served alongside Brothers' ranch-style, zesty pinto beans and kicked-up slaw — cold, refreshing, and crunchy with a bit of spice.

Looking for a bite of everything at once? Look no further than Brothers' incredible pulled pork mac bowl. A bowl full of mac and cheese is topped with spicy pulled pork, a drizzle of sauce, and crunchy corn chips. It's creamy, spicy, sweet, meaty, crunchy ... utter decadence.

## 5 BUTCHER'S KITCHEN CHAR-B-QUE

Ed Ferencik Sr. and his son, Ed Jr., opened this casual eatery in South Reno in early 2015. Ed Sr.'s career in butchering and meat preparation dates all the way back to when he was 14 years old, growing up in upstate New York, learning from his father about slaughtering, butchering, sausage making, and smoking meats. Meanwhile, Ed Jr. is a formally trained culinary professional and sommelier.

Their combined knowledge about meat and its preparation means that the meat is selected, butchered, and smoked all in house.

"I don't rely on purveyors ... I fabricate everything here. I don't have to go and pay six bucks a pound for sausage from some local guy because I'm making it here," Ed Sr. says, explaining that this not only allows him to use every bit of the meat purchased, but it also allows him to pass savings along to the customer.

He describes their barbecue as mostly Memphis style, with its emphasis on apple cider vinegar, though they also incorporate other



Opposite: Array of barbecue dishes from Bone Appetit, including a hot link sandwich with potato salad, ribs with cornbread and cilantro-lime slaw, and pulled-pork sandwich with mac and cheese. Photo by Jessica Santina; This page, from top: Ribs with zesty pinto beans and kicked-up slaw at Brothers Barbecue; Memphis-style ribs with beans and macaroni salad. Photos by Dave Santina

Southern elements, including an Alabama white barbecue sauce, made with mayonnaise, vinegar, and pepper and not typically found in the West.

Rib tips, which are trimmed from the spareribs and usually quite tender, are a specialty here, and the quality of the meat is excellent.

The sausage also is a deliciously distinctive offering. On the night I visited, I inhaled "the cheesy," a smoked German jagdwurst, or hunting sausage, made with ground pork and chunks of pork belly, infused with dripping melted cheese.

There are a million things to order here, including thick burgers made with house-ground beef, a tender Santa Maria tri-tip, and chili filled with thick chunks of brisket and pork belly. I regretfully had to step away with my full belly, vowing to try more next time.





This page: Assortment of smoked meats from Pete's Meat BBQ, including ribs, pulled smoked chicken, burnt ends, brisket, a burger, jalapeño-Cheddar sausage, and several sides. Owners Pete and Debi Johnson make the sauces from scratch; Opposite: Brisket sandwich served with pavé potato tots and Mexican street corn salad from Big Blue Q. Photos by Dave Santina



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“BECAUSE IT’S  
THE BEST. IT’S  
LIFE-CHANGING.”**

**— PETE JOHNSON**



## **6 PETE’S MEAT BBQ**

Pete Johnson was an avid barbecue fan, having grown up watching his father devote hours to grilling and smoking meats. He loved it so much, in fact, that he convinced his wife, Debi, to let him purchase a large offset smoker and begin entering barbecue competitions through the Kansas City Barbeque Society.

“It would cost me \$1,000 just to leave my driveway and come home with bragging rights and a little trophy, maybe a little check to help cover the cost of meat,” he recalls.

But Covid dampened his aspirations to step up his competitive game, and he realized it made more sense to sell his creations, so, with Debi’s support, he purchased a food truck and began selling barbecue at church picnics and other small gatherings under the name Pete’s Meat BBQ. These days, he can be found around the area at food truck events, Andelin Farm in Sparks, and other local happenings.

He proudly serves Texas-style barbecue “because it’s the best,” he says. “It’s life-changing.”

Though Pete’s offerings are all special, including thick, meaty spareribs and a big, house-ground burger, the food truck stands out in my mind for three delicious reasons: burnt ends, pulled chicken, and a mustard barbecue sauce so good, you could almost drink it.

Burnt ends often are associated with Kansas City-style ‘cue; they’re the cubed brisket ends where the heat, smoke, fat, and seasonings collect, forming a crunchy, savory, tender delight packed with flavor. It’s all the best parts of the meat — crusty, spicy, and fork tender — that Debi calls “meat candy.”

Chicken isn’t often a standout barbecue offering, mostly because it dries out quickly. But Pete’s smoked, pulled chicken is moist, tender, and smooth. Then what knocks it out of the park is that mustard sauce, a tangy, cool, creamy concoction reminiscent of Carolina barbecue and made with a mustard/oil base that makes your taste buds stand at attention.

## **7 BIG BLUE Q OF TAHOE**

Speaking of great barbecue food trucks, meet Shane Mathias, owner of Big Blue Q for the last 11 years and the soon-to-open brick-and-mortar Reno Bar & Grill off Morrill Avenue in East Reno. Mathias started his culinary career as a partner in a company doing backstage catering for entertainers such as Eagles and The Rolling Stones. After leaving to spend 24 years as a police officer in California, he decided to get back to his culinary roots and started Big Blue Q out of a food truck.

These days, private events keep the truck mostly booked, though you can occasionally find it serving the public. But Mathias has his eyes on Reno Bar & Grill, which he hopes to open in September and which will carry many of the barbecue menu items his longtime followers love.

And his barbecue, which he calls “Sierra style,” is quite special. Though he does sell a delicious traditional St. Louis-style rack of ribs, other items are quite unconventional.

“I feel like barbecue, historically, is often overseasoned and over-smoked. That can kind of turn some people off,” he explains. “I just wanted to start with a fresher approach to barbecue. Like, we do salmon and other items that aren’t historically what we think of as ‘barbecue.’ Just keeping it simple, letting the meat shine through.”



## COVER

A perfect example of this is the pork belly BLT, one of his customers' favorite offerings. It features a barbecued pork belly seared to a crisp on a flat-top grill, making it like a thick, chewy piece of bacon. It's served on a French roll, topped with thick slices of heirloom tomato, fresh lettuce, and aioli. It has the salty smokiness of barbecued meat with the fresh, cool veggies that perfectly balance it.

The brisket sandwich also is like no other brisket I've tried — pulled and piled high on a bun, topped with a generous drizzle of barbecue sauce and a big handful of sliced onion, giving it a bit of heat and crunch.

Mathias' sides are noteworthy: They include a bowl of fresh Mexican street corn topped with cilantro, onions, and a vinaigrette; and pavé potato tots, comprised of razor-thin layers of potato compressed in geometric blocks, deep fried, and seasoned, making for a compulsively addictive and unique treat.



Sonney's BBQ Shack offers a selection of sauces to suit any preference. Photo by Dave Santina

## SONNEY'S BBQ SHACK BAR & GRILL

Sonney Bruning started this South Lake Tahoe barbecue institution a little more than 10 years ago, and in that time it has, rightfully, earned the title of Best BBQ in Tahoe from 2015 through 2022 from the *Lake Tahoe Tribune*. Kyle McQueen, its general manager, has been with the restaurant since day one and says that fans' loyalty is likely due to the handmade quality of every dish.

"I don't have a single freezer or microwave here," McQueen says. "The only things we don't make in house are the ketchup, salt, pepper, and whipped cream. We make the honey butters, all of our sauces, our dressings, our rubs ... It makes a difference."

In fact, Sonney's is so beloved that Bruning opened a second location in Gardnerville, featuring the exact same menu. These days, McQueen is in the process of purchasing the Tahoe location so Bruning, now in his 60s, can finally start slowing down, because the restaurants are just as popular as ever.

The barbecue offered here is what McQueen describes as a combination of Texas smoking style with flavors hailing from the Carolina style, with its vinegar-based sauces, collard greens, and other Southern accompaniments.

Sonney's is extraordinary in that it offers three styles of ribs on its regular menu: baby back and St. Louis pork ribs as well as beef ribs. The ribs are dry rubbed, not heavily sauced, so the seasoned crust shines through. And the brisket? Rather than sliced, it's served in appealingly fork-tender, lightly seasoned chunks that are enormously flavorful, juicy, and satisfying.

But for me, the star on the menu — and what McQueen says is the restaurant's most popular item — is the pig wings. This appetizer features two pork shanks (from the elbow to the wrist), braised in root beer with carrots, onions, and spices, then flash-fried and dipped

in an Asian-style barbecue sauce, served on a bed of coleslaw and sprinkled with sliced green onions. Oh. My. Goodness. The vanilla in the root beer infuses sweetness into the meat while the braising liquid breaks it down to an unbelievable level of tenderness. An accidental bump of the fork is enough to knock all the scrumptious meat off the bone. I was sad when it was gone.

Here in the Reno-Tahoe area, we're fortunate to be surrounded by many outstanding, even award-winning barbecue purveyors, from longtime restaurants to fledgling eateries and food trucks, serving an array of barbecue styles. Be sure to check them out! And this is just a sampling — be sure to share with us what your favorite barbecue joints are. I'll bring my bib and *meat* you there! 🍗

### RESOURCES

**Big Blue Q of Tahoe**  
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COVER

# Gettin' Saucy

Sprinkle and slather your 'cue with these handcrafted choices.

WRITTEN BY HEIDI BETHEL





**B**arbecue is a quintessential American favorite, and while we can all agree that it is delicious, what we consider the defining flavor of the ideal sauce and rub may be disputed. Among the contenders are Alabama white sauce, Hawaiian barbecue (aka huli-huli sauce), and the beloved Texas-style barbecue sauce, with its sweet tang and touch of heat delivered in a thin, tomato-based consistency. The vinegar-forward Carolina barbecue sauce introduces mustard as a main ingredient.

In a quest to find the best sauce in the nation, the folks behind Smoked BBQ Source interviewed 3,000 taste testers, ultimately identifying Arizona-style sauce as the chart-topper. “[I]t’s the John Wayne of BBQ sauces, bold and smoky, with a chili pepper lasso that wrangles any wild meat into submission,” the website states. “It’s got more kick than a mule with a cactus thorn in its side.”

Chef Karen Cannan, director/professor/executive chef of Truckee Meadows Community College’s Culinary Arts program in Reno, has sat at the table as a returning judge at The Best In The West Rib Cook Off at The Nugget in Sparks. She explains that the range of flavors she’s experienced is vast, but she often looks for sauces and rubs that highlight the sweet, smoky, spicy notes evenly without any one profile taking center stage. When making barbecue sauces and rubs at home, Cannan recommends focusing on the flavors you like most and including spices with a light hand.

“Barbecue sauce is a pretty simple thing,” she says. “Tomato paste is the base, and brown sugar brings richness with molasses notes. Corn syrup or honey are two other items usually added. Other dry ingredients like garlic powder and onion powder work really well when you’re blending a sauce. Sauces and rubs are a simple premise, but, boy, they can have so many variables with the finished product.”

Cannan goes on to explain that she’s seen many people mimic the grill masters’ constant brushing of sauce, which is entertaining at the cookoff but can be catastrophic to at-home efforts.

“If you start putting barbecue sauce on too early, the sugar ends up burning,” she goes on. “Save the sauce for one of the last steps. Dry rubs are really fun because they make it easy to barbecue at home. You can get a nice dry rub on there, start the meat, and finish with the sauce so you’re not burning it.”

For a nice barbecue rub, Cannan uses a blend of dry spices, brown sugar, and additional ingredients to create the ideal grill seasoning.

“Try different things like coffee grounds or lime juice to enrich the flavor and make it your own,” she suggests. “It’ll be delicious.” 🍗

## FLAVOR BOOSTS

Cannan suggests that, aside from the traditional base elements, you consider tinkering with these additional ingredients for the perfect sauce and rub:

**Acidic:** Citrus juices, including lime, orange, and lemon, add an acidic note that will brighten and smooth out barbecue sauce.

**Spicy:** Chili powder is Cannan’s go-to for spicy food. She warns that less is more, and it’s better because it blooms twice — once when mixed with anything wet, and again when it is heated.

**Smoky:** In addition to wood or wood chips used for heating, paprika and liquid smoke enhance those smoky notes. Again, a tiny bit is a good start.

## Barbecue Sauce

(courtesy of chef Karen Cannan, director/professor/executive chef, TMCC Culinary Arts Program in Reno. Makes about 4 cups)

- 2 cups water
- $\frac{3}{4}$  cup light corn syrup
- $\frac{1}{2}$  cup tomato paste
- $\frac{1}{2}$  cup white vinegar
- 3 tablespoons molasses
- 3 tablespoons brown sugar
- 1 teaspoon liquid smoke
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon onion powder
- $\frac{1}{4}$  teaspoon ground black pepper
- $\frac{1}{4}$  teaspoon garlic powder

Combine all ingredients in a saucepan and mix well. Over medium-high heat, bring just to a boil. Lower heat and simmer for 1 hour, stirring occasionally.

You can alter it to suit your taste: Add more brown sugar if you like it sweeter. If you want it to be spicier, add hot sauce or cayenne pepper.

## Coffee Dry Rub

(courtesy of chef Karen Cannan, director/professor/executive chef, TMCC Culinary Arts Program in Reno. Makes about  $\frac{1}{2}$  cup)

- 4 teaspoons chili powder
- 4 teaspoons ground coffee
- 2 tablespoons dark brown sugar
- 4 teaspoons salt
- $\frac{1}{4}$  teaspoon turmeric
- $\frac{1}{4}$  teaspoon ground coriander
- $\frac{1}{4}$  teaspoon cayenne pepper
- $\frac{1}{2}$  teaspoon ground black pepper
- $\frac{1}{2}$  teaspoon garlic powder
- $\frac{1}{2}$  teaspoon onion powder

In a bowl, combine all the ingredients together and stir until blended. For ribs, generously rub both sides of the meat and grill to cook. If desired, finish with barbecue sauce before removing from heat.



COVER



A half rack of ribs with sides of cole slaw and pickled vegetables at Butcher's Kitchen Char-B-Que. The restaurant smokes, braises, and chars its St. Louis-style pork ribs before serving.



# RIB GRILLING

Trade your baby back ribs for St. Louis-style this summer.

STORY AND PHOTO BY MIKE HIGDON

**W**hile many home cooks may prefer the tenderness and ease of baby back pork ribs, Ed Ferencik Sr., co-owner of Butcher's Kitchen Char-B-Que in South Reno, says St. Louis-style spareribs are worth the time and effort.

"They're meatier, and there's more connective tissue for a long, slow-smoking cook to break down," Ferencik says. "And they are more juicy and tender than baby back ribs."

Ferencik, whose experience with meat and butchering spans more than 20 years, translates the restaurant's rib recipe for the home cook. He starts with the criteria for a good rack of ribs, then walks through meat selection, smoking, braising, and finishing.

"A real good rib should have a good tug on it; it should have a nice crust," he says. "You don't want the bone to come out, at least not for a rib aficionado."

## PICK AND PREP

Start with a St. Louis-style rack.

"If you can buy the whole side of pork, that's the best value," Ferencik says.

If the rib tip comes with your rack, cut it off on the fat line so that the rack is an even rectangle. Flip the spareribs over and remove the bottom membrane. Ferencik uses a hook to grab the membrane and a towel to add friction to his fingers as he pulls it off (doing it without a towel is a lesson in frustration). Coat both sides of the rack (and rib tips) in a dry rub.

"The salt can pull a lot of moisture from the rib if you go too long, such as overnight, so plan to add the rub four hours before you cook," Ferencik says.

## SMOKE, BRAISE, AND CHAR

From here, smoke the ribs on indirect heat, placing the ribs in the center or side of the grill away from the charcoal or flame. Fill several foil packets with wood chips and poke holes in the packets. Toss them on the charcoal or propane grill one at a time, replacing them every hour to create consistent smoke.

Smoke the ribs for three hours at a low temperature, close to 220 degrees F. Then, put the ribs on foil, pour half a cup of apple juice over them, and close the foil pouch, pinching it closed at the top. Braise the ribs for 1½ hours, making them tender. This step also can be done in the oven.

Finally, char the ribs on direct heat for five minutes per side. After flipping, you can add barbecue sauce to the top meaty side, but most restaurants let people add sauce at the table. Don't char the sauce side; the sugar in the sauce will burn quickly, turning the ribs black and hard.

Ferencik says to use a temperature probe to ensure the ribs reach 190 degrees F before removing them from the heat. Once off the grill, they should continue cooking a little more while resting.

"To me, 195 degrees finished is perfect," he says. "You get over 200 degrees, and it's shredded. Now it's pulled pork." 🍗

## Ed Ferencik's Rib Rub

(courtesy of Butcher's Kitchen Char-B-Que in South Reno.)

Makes enough rub for 2 racks of ribs)

- 6 tablespoons kosher salt
- 2 tablespoons dark brown sugar
- 2 tablespoons paprika
- 1 tablespoon dried oregano
- 1 tablespoon ground black pepper
- 2 tablespoons curry powder
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dried thyme
- 1 teaspoon dried marjoram
- 1 teaspoon dried parsley
- 1 teaspoon ground cumin
- 1 teaspoon dry mustard powder
- 1 teaspoon celery seeds
- ½ teaspoon cayenne
- ½ teaspoon ground fennel seeds
- ¼ teaspoon ground white pepper

Combine all spices in a bowl. Place rib racks on large cutting board. Pour dry rub on both sides and massage with your hands. Lightly cover ribs and let sit to absorb flavor for up to 4 hours, but not more, before cooking.



# Great Grilling

Step up your outdoor barbecue game this summer with these tools.

WRITTEN BY NORA HESTON TARTE • PHOTOS COURTESY OF MANUFACTURERS

**S**ummer means trading kitchen stoves for outdoor grills. Whether you're making dinner at home or on the road, firing up a grill just feels like summer. And you aren't limited to just burgers and dogs. Cook quality cuts of meat and perfectly seared skewered vegetables by outfitting your home grilling station with all the impressive extras, from specialized trays to universal rotisserie attachments. Check out our suggestions for great grill accessories that can help you turn out gourmet meals using nothing more than your backyard grill.

## TOPPINGS CONTAINER

If you're grilling burgers and dogs for a backyard barbecue or baking a pizza, a toppings container can take the back and forth out of the job. Instead of cooking on the grill and then moving the finished product to another surface to be assembled, you can do it all at once. Check your local Ace Hardware, which sells the Ooni Gray Toppings Container, featuring six slots in which you can store your barbecue sauces, onions, spices, and even pepperoni and olives for your grilled pizzas. Place the container directly on your workstation and move it with ease from indoors to out.

## HERO GRILL SYSTEM

Do you want great barbecue flavor while exploring the great outdoors? With the Hero Grill System, you can whip up delicious barbecue meals on your adventures. The camp system was designed with ease and portability in mind. The charcoal grill comes with a carrying case, bamboo cutting board, spatula, multi-use thermometer, and charcoal pods to make grilling on the go easy. You won't need any lighter fluid or starters; simply add more charcoal pods to increase the heat. And it's dishwasher safe for easier clean-up when you're not lacking regular amenities. Find the Hero Grill System at Ace Hardware, The Home Depot, and online outlets.

## CHARCOAL TRAYS

You don't need to give up that gas grill to get a distinctive charcoal flavor. Charcoal trays allow for charcoal cooking with your existing gas grill. To use, simply remove the grates and sear plates, place a charcoal tray filled with lump coal on the unit, and light the burners. Then enjoy the taste of charcoal cooking without the hassle. Depending on your grilling system, you may find a model to suit it at Czyz's Appliance in Reno.





Clockwise: Hero Grill System, Ooni Gray Toppings Container, grill basket, and rotisserie attachment for a grill



### GRILL ROTISSERIE

A simple attachment can turn your own grill into a rotisserie oven. Simply attach the motored kit to your grill and spear whole chickens, roasts, and more to start charbroiling. If you happen to own a Kamado Joe grill, you can purchase the “JoeTisserie” attachment from Ace Hardware. This model can spin up to 50 pounds of chicken, prime rib, or Boston butt. Coyote Outdoor Living sells various sizes through Cxyz’s Appliance in Reno.

### GRILL BASKET

Cook up perfectly crisp veggies using a grill basket. Most grill baskets work on gas, charcoal, electric, and pellet grills. They’re perforated to allow for those satisfying grill marks and great grill flavor, without the worry of veggies sliding through the grates. Simply buy a basket that fits your current grill and start using it to finish your meals outside. 🍗



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WRITTEN BY HEIDI BETHEL

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- Every Tues., 6 p.m.: Surrender into Soundscapes: Yin Yoga & Vibroacoustic Sound Immersion with Daniel Rhodes and Tiffany Callaway
- July 10 and Aug. 14, 6:30 p.m.: Sound Healing with Emily Weer and Troy Keeney
- July 6 and 20, noon: Tension and Trauma Release with Katie Jones •
- July 31, 10:30 a.m.: Mommy + Me with Marissa Mignone

For details about these classes and more, visit [Thepeaceoffering.com](https://Thepeaceoffering.com).





Peter Ricciardi, DDS, joins the team at Sierra Smiles

## SIERRA SMILES

Dental implants are the solution for those who want more confidence in their smiles or who want to chew their food better. Sierra Smiles Complete Health Dentistry in Reno and Lake Tahoe welcomes Peter Ricciardi, DDS, to its offices, to offer patients intravenous sedation, wisdom tooth removal, implants, and full mouth rehabilitation services.

“If you are missing teeth and want the smile of your dreams, dental implants can be an excellent choice,” advises Dr. John Bocchi, the owner. “Tooth loss can occur for various reasons, and dental implants are the best way to replace teeth. Unlike bridges, implants help maintain the bone in the area. They enable patients to floss or use a Waterpik around the implant, ensuring its cleanliness and the preservation of the bone.”

Ricciardi is one of more than 500 dentists internationally, and the only dentist in Northern Nevada, who is a diplomat of the American Board of Oral Implantology/ Implant Dentistry. The ABOI/ID Diplomat designation symbolizes the highest level of competence in implant dentistry. Certification by the ABOI/ID indicates that a dentist has demonstrated knowledge, ability, and proficiency in implant dentistry through a rigorous examination process. He specializes in intravenous conscious sedation, treatment of medically compromised patients, and implant surgeries.

According to the U.S. Food & Drug Administration, when a tooth is lost due to injury or disease, a person can experience complications such as rapid bone loss, defective speech, or changes to chewing patterns that result in discomfort. Replacing a lost tooth with a dental implant can significantly improve the patient’s quality of life and health.

“The process of implant surgeries has significantly evolved, allowing for high success rates,” Ricciardi says. “We pride ourselves on providing the best equipment and methods as well as a calm, comfortable environment to make the procedure go smoothly.”

Thanks to dental implants, patients of Sierra Smiles benefit from a healthy, strong mouth and beautiful smile.

To learn more and get started in achieving complete health dentistry, visit [Sierrasmiles.com](http://Sierrasmiles.com).

## THE CLUB AT TODD’S BODY SHOP

Attention picklers! The folks at Todd’s Body Shop in Reno are excited to announce its pickleball facility is now open. Join for some fun and competitive games on state-of-the-art courts in a climate-controlled environment. The facility offers a welcoming and inclusive space for players of all ages and skill levels.

“We can’t wait to see you on the court!” says Marci Eekhoff, office manager at Todd’s Body Shop. “Are you ready to take your pickleball game to the next level? Look no further than our exclusive private pickleball club. Our facilities will help to improve your skills and dominate the court. With access to our gym available, we encourage our members to warm up with a quick mile on the treadmill or a simple workout, and get in a nice stretch after their pickleball match to avoid any significant injuries from the sport.”

Joining the club means 24/7 access to top-of-the-line equipment, court reservations, showers/locker rooms, and brand-new pickleball courts, coupled with a supportive community of fellow pickleball enthusiasts. Whether you’re a beginner looking to learn the basics or a seasoned player seeking to fine-tune your game, this club has something for everyone.

For details, visit [Toddsbodyshoppt.com/pickleball](http://Toddsbodyshoppt.com/pickleball).







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Vol. 8, Issue 2



# Love is in the Air

Celebrate your wedding day with an emphasis on individual styles and intimate settings.

WRITTEN BY ALI DICKSON



**Cover:** Kristi Simmons and Kaylan Worley enjoy a quiet moment after exchanging vows. Dress by Fabulous Frocks. Hair and makeup by RAH Hair Studio. Florals by Etsy. **This page:** Patrick Mullane and Jen O'Neil take a spin on the Tahoe Bleu Wave boat. Dress by Jenny Yoo. Suit by Bonobos. Hair and makeup by Status Salon. Florals by Twine Floral Co. Photos by Courtney Aaron

**C**elebrating love is always in vogue, but have you wondered how to make your Big Day a piece of cake? Emphasizing taste over tradition and making a case for intimate weddings are just the beginning when it comes to tips and tricks shared by local vendors that will make your special day unforgettable.

## *Planning Makes Perfect*

When it comes to planning a wedding, the best move couples can make is to secure the expertise of a seasoned wedding planner. Dominic Martin, co-owner of Martin Gunderson Events, believes that a skilled wedding planner can transform a couple's vision into a day that feels both intimate and personalized at every turn.

"From the very beginning, we work closely with the couple to understand their priorities, vision, and desired ambience," Martin says. "This allows us to curate an experience that authentically reflects their unique love story and personal style."

*Edible* Weddings is a special advertising feature published twice a year, in January/February and July/August. We hand-select each wedding professional for this guide and validate that they are some of the best our region has to offer. For additional details on these advertisers, visit [ediblerenotahoe.com/weddings](https://ediblerenotahoe.com/weddings).

**To be considered for inclusion in our next edition, call Jaci Goodman at 775-848-9123 or email [Jaci@ediblerenotahoe.com](mailto:Jaci@ediblerenotahoe.com).**





### Vows with a Valley View



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In Carson Valley, where crisp air, towering mountains, and endless blue skies create a stunning backdrop, love finds its perfect setting. Amidst the breathtaking beauty of the Sierra Nevada, your dream wedding becomes a reality with an array of venues from which to choose. Whether it's a rustic barn on a ranch, a historic building, or a charming church, the options are as diverse as your love story.

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In Carson Valley, every detail is meticulously curated to make your wedding day special. Say "yes" to love and let us provide the perfect backdrop for your happily ever after.

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The wedding reception for Nina Wingert and Jordan Prenshaw at Dancing Pines. Planning by Revel & Rye Event Co. Catering by Blend Catering. Florals by Devonwoods. Photo by Courtney Aaron

Rather than simply coordinating vendors, wedding planners' true value lies in their ability to orchestrate a seamless and meaningful celebration.

"Weddings have strict timelines to adhere to, but with proper planning and execution, the couple can truly stay present and immerse themselves in the moment," Martin explains.

He fondly recalls, "I've had the privilege of planning many intimate weddings, and those are often the most magical. With a thoughtful guest list and carefully curated details, couples can savor every moment with their loved ones, creating cherished memories that will last a lifetime."

Iris Stille, business manager of Reno's River School Farm, emphasizes the importance of having a dedicated individual in charge on your Big Day. You have more important duties on your wedding day than focusing on flower arrivals and cocktail hour deadlines! A wedding planner or personal planner ensures that brides and grooms can fully experience the celebration without fretting over details.



### Boutique Weddings with Italian Flair

Located inside an early 1900s red brick house, Calafuria is a romantic venue for intimate weddings with Italian flair in the heart of Midtown Reno. It features a secret garden, a newly renovated bridal lounge, an on-site professional kitchen, and a talented chef who worked in Italy for more than 15 years. If you're curious, taste the cuisine! Open to the public for dinners Thurs. – Sat.



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"Hiring a wedding planner means you can breathe easy," Stille notes. "Having someone manage the schedule for the day and guide guests through activities means you can focus on your loved ones."

Additionally, a wedding planner can help keep your wedding within your budget. His or her experience with local vendors and accommodations can make your money go even further.

### *Variety of Venues*

Debating between an intimate natural venue and the close accommodations of the city? Consider a family-owned restaurant or venue such as Calafuria, which offers a charming setting that exudes romance and elegance. The picturesque house and grounds are nestled in Midtown Reno, meaning your wedding party can relax among green grass and lush trees close to hotels and the airport. Italian-style Calafuria also offers an indoor-outdoor stereo system and lighting.

"We specialize in boutique weddings for up to 45 people," says chef/owner Tim Magee. "Calafuria is a unique little jewel in Midtown surrounded by patios, grass, and gardens. There is also a beautiful cottage in the backyard that has been converted into a cocktail lounge on the ground floor and a bridal suite upstairs. All of this gives the bride and groom individual private space before and after the ceremony."



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Newlyweds Jordan Prenshaw and Nina Wingert celebrate their nuptials at Dancing Pines. Planning by Revel & Rye Event Co. Florals by Devonwoods. Dress by Kinsley James Bridal. Photo by Courtney Aaron





Newlyweds Kaylan Worley and Kristi Simmons.  
 Dress by Fabulous Frocks. Hair and makeup by  
 RAH Hair Studio. Florals by Etsy.  
 Photo by Courtney Aaron

Carson Valley is a blissful union of Mother Nature and human nature — a setting where the scenery is rivaled only by the generosity and warmth of the people as excited about your wedding as you are.

“There’s something majestic about Carson Valley wedding venues, from rustic barns on beautiful ranch grounds to historic buildings that lend an air of romance, timelessness, and mystery — not to mention upscale locations such as golf resorts, richly preserved churches, and landmark buildings,” says Keith Lewis, executive director of Carson Valley Visitors Authority. “There are also more contemporary hotels and intimate inns. And without having to go far for an incredible backdrop of the Sierra Nevada, wherever you choose to say your vows will leave you breathless.”

The existing partnership between all the local vendors in the area ensures that everyone shares the same vision with their offerings at each beautiful location.

The Corner Barn in Graeagle, Calif., offers a picturesque backdrop for couples seeking a wedding celebration as extraordinary as their love story. Antoinette Quesenberry, venue and event coordinator for The Corner Barn, has seen conventional wedding norms fall by the wayside, with couples looking to infuse their special day with creativity and personal flair.



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Photo courtesy of The Corner Barn in Graeagle

"I love it when the wedding atmosphere shows off the couple's personalities, interests, and hobbies," Quesenberry says. "It gives a real sense of who they are, both individually and together. It's totally fine to skip the wedding traditions that just don't suit you. You don't have to have a garter or toss a bouquet. Pick and choose what you like and throw the rest out. Come up with new traditions that are memorable and fun."

Couples are encouraged to think outside the box and introduce elements that speak to their exceptional journey together. One unforgettable example from a past wedding season involved a couple who brought their VW collection to the venue, accompanied by several of their guests.

"It was a real showstopper," Quesenberry remembers.

Quesenberry also suggests, "When creating your wedding day timeline, start with what time you'd like to serve dinner and work backward. This will give you a better sense of when your ceremony should start. Also, more than 45 minutes for a cocktail/appetizer time is a mistake — guests get a bit antsy, and the bubbly can start to take effect."

With a little planning and imagination, you can create a wedding that perfectly encapsulates your life and love in the Reno-Tahoe area.

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## Breathtaking Bouquets

With their intricate knowledge of botanical trends and artistry in design, florists can create unforgettable statements that elevate any celebration.

Andy Fiannaca, owner of Sparks Florist and Reno Wholesale Flowers, has noticed a growing interest in sustainable and local options incorporated into familiar floral favorites.

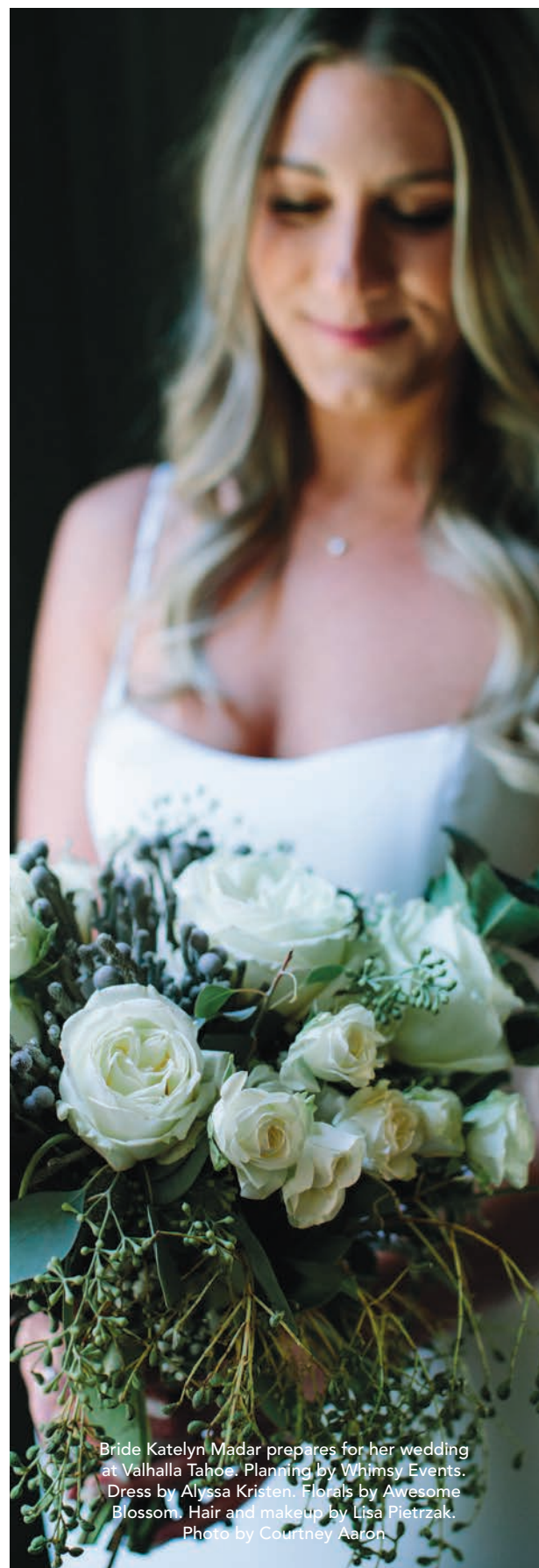
“This year, we’ve seen a strong preference for poppies, peonies, cosmos, butterfly ranunculuses, dahlias, and anemones among our wedding clients,” Fiannaca says. “We also are noticing the sustainable incorporation of dried flowers and grasses into wedding arrangements. Additionally, we’re seeing a new trend where customers are more interested in sourcing locally grown flowers and unique seasonal blooms to create a personalized wedding experience.”

The right floral statements can create an unforgettable atmosphere, and Sparks Florist offers everything from bouquets and boutonnieres to centerpieces and even arch pieces. For a full-service wedding, reaching out to a florist at least three months in advance is suggested; however, a few days’ notice should be sufficient for smaller ceremony pieces such as bouquets and boutonnieres.

“We offer comprehensive wedding services beyond just floral arrangements,” Fiannaca says. “These include day-of setup to ensure everything is perfectly placed, detailed consultations to tailor designs to your vision, and rental options for vases and other decorative elements. Additionally, we provide DIY classes and workshops for those who want to add a personal touch to their wedding décor.”



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Bride Katelyn Madar prepares for her wedding at Valhalla Tahoe. Planning by Whimsy Events. Dress by Alyssa Kristen. Florals by Awesome Blossom. Hair and makeup by Lisa Pietrzak. Photo by Courtney Aaron





Tablescape at the wedding of Nina Wingert and Jordan Prenshaw at Dancing Pines. Planning by Revel & Rye Event Co. Catering by Blend Catering. Flowers by Devonwoods. Photo by Courtney Aaron

**Lovely River Views, Charming Gardens**

Tucked away along the banks of the Truckee River, you will find Reno's biggest little secret — River School Farm. The wedding venue revolves around a spacious amphitheater, unique stage, river view terrace with river access, and intimate fire pit areas.

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Riverschoolfarm.org

Beyond the blooms themselves, the professional florists at Reno Wholesale Flowers provide a personalized experience for clients — especially those who want to purchase specialty flowers in bulk, which should be ordered at least three weeks in advance to ensure availability of stock.

“Besides supplying high-quality flowers at Reno Wholesale Flowers, we offer a range of additional services,” Fiannaca says. “This includes floral-design consultations to help plan arrangements, bulk-ordering options for larger events, and expert advice on flower care and handling. You can also rent our design space and cooler storage free of charge. If you need assistance, you can request delivery or hire one of our expert wedding designers to help assemble your floral arrangements. Our goal is to provide a seamless experience from selection to setup for our wedding clients.”

### *Seal It with Sweets*

As summer approaches, Batch Cupcakery in Reno is buzzing with the most popular trends of the season, which include minimalistic and eco-friendly options.

Owner Anne Archer notes, “Simplicity enhances beauty. Less is more this season with vibrant hues of nature gaining in popularity. We can create cupcakes inspired by vibrant wildflowers like purple lupines or fiery Indian paintbrushes, or we can imitate cool earth tones of green desert sage and blue Tahoe waters.”

Cake for Taylor and Andrea Buckley prepared by Cake You Happy at Chalet View Lodge. Florals by Magnolia Mums. Photo by Courtney Aaron





Simplicity also includes skipping preservatives and opting for more wholesome options. Natural desserts from Batch Cupcakery can tickle your taste buds with natural ingredients infused with organic oils.

“Batch bakes organically and with natural, organic flavors, oils, and ingredients,” Archer says.

In addition to choosing natural desserts, consider complementing your sustainable foods with other natural materials. From biodegradable confetti to compostable tableware, there are ways to prioritize eco-conscious choices that reduce your environmental footprint.

Who says wedding cakes have to be traditional? With delectable bundt cakes, weddings can become a celebration of individuality and joy. Shele Silveira, owner of Nothing Bundt Cakes in Reno, says couples should choose cakes that make them happy instead of what tradition suggests.

“It’s special when people choose to have a cake they love, even though it might be completely nontraditional. Everyone should make their wedding day their own. It’s fun when people use bundtins — one of our teeny bundt cakes, like a cupcake,” Silveira says. “It’s very easy to eat, and you don’t need to have a fork and a plate, which is convenient. You can also put bundt cakes as centerpieces for tables and dress them up with succulents and flowers.”



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Photo Credit: Kari Henrichsen/Kelsey Jonvea



In the end, a wedding cake that makes the couple happy is more special than a standard wedding cake any day.

Silveira emphasizes that, at the end of the day, "Just do what you want and what you love."

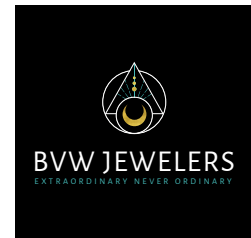
In fact, many couples are ditching traditional weekend weddings and instead opting for off-peak days and seasons to tie the knot. Kris Daters, owner of Mix Bakeshop in Reno, points out that not only does a nontraditional wedding date allow for greater flexibility in day-of offerings, but it also provides a break in pricing across the board. Venues, deejays, photographers, florists, and bakers often have more affordable and/or available packages during weekdays or shoulder seasons.

"I met with somebody just last week, and they're not only doing an off-day but off-season to get a price break," Daters says. "I still think people are looking for the biggest value for their money in selecting non-peak days."

Once you do secure a date for your wedding, Daters suggests working with a bakery that offers affordable options delivered right to your venue.



Nike DeMartini and Katelyn Madar exchange vows at Valhalla Tahoe. Planning by Whimsy Events. Dress by Alyssa Kristen. Florals by Awesome Blossom. Photo by Courtney Aaron

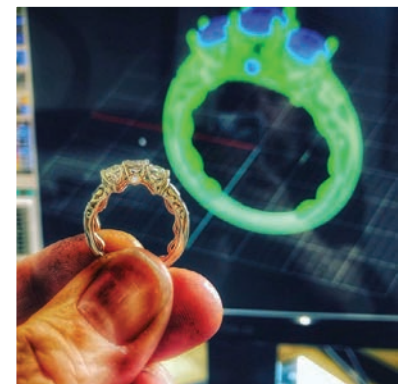


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### Meet Britten Wolf: Crafting Unique Stories at BVW Jewelers

BVW Jewelers, founded in Reno by Britten Wolf, specializes in custom and handcrafted jewelry. With more than 35 years of experience, he's dedicated his career to creating unique pieces that celebrate individual stories and craftsmanship, establishing BVW as a leader in Northern Nevada's jewelry scene.





"I would focus on finding someone who can do delivery for you or even set up for you," Daters suggests. "Couples should find a bakery that can take on some of the responsibilities so the wedding couple can enjoy their day and not get caught up in all the day-of details. We offer delivery and setup depending on the venue and product, especially throughout the summer. We can also help you figure out what to provide; for example, if you have an outdoor wedding in August, cupcakes don't do well in 100-degree temperatures in the elements."

For an alternative that suits everyone's sweet tooth, Daters says, "We are still seeing that people like dessert bars in place of traditional wedding cakes, and Mix offers a variety of products. With our team being able to provide cupcakes, pies, and cookies, it gives flexibility in what we can offer."

With a mission to create unique experiences packed with an authentic wow factor, Melissa Iturriaga, chef/co-owner of Dolce Caffé in Reno says, "For dessert tables, we offer a variety of Italian desserts like cannoli, mini tarts, small tarts, cookies, slices of cake, panna cotta, and mascarpone tarts."

When it comes to customizing flavors, Melissa says, "We would love to meet in person and talk details because that's the most important part of what we offer. We want to connect with the couple and see what exactly they're looking for."



Sweet treats prepared by Dolce Caffé in Reno



Photo by  
Lauren Van Dangenberg  
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View Our Website





Newly married couple Taylor and Andrea Buckley hold hands after their wedding at Chalet View Lodge. Photo by Courtney Aaron

Dolce Caffé invites couples to explore their culinary desires and create dessert tables that reflect their love story in every mouthwatering detail. Melissa, along with co-owners (and parents) Claudio and Giuseppa, ensures that every bite is a tribute to love, family, and tradition.

### *Create Sparkling Memories*

A wedding ring is a symbol of lifelong commitment, and it is important to make sure it's handled with care.

"I try to remind clients that they have a wedding party working for them — the couple should only show up, get married, drink, and go to bed," says Britten Wolf, owner of BVW Jewelers in Reno. "Make sure you designate minions to come by and grab your rings, which we polish and then wrap up."

BVW offers an outstanding service through which wedding rings are polished, cleaned, and even rhodium-plated, improving both the ring's luster and strength, free of charge. This ensures each ring sparkles with brilliance when captured in photographs. To make sure the luster lasts, though, Wolf says to consider not using lotions once your ring is on your finger.

"When hands are in lotions and moisturizers, it does cloud up the stone," Wolf warns, "so when the time comes to take photographs, the stones look dull and don't pop."



**Graeagle Corner Barn**

GraeagleBarn.com

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Especially if you have attendees of an older age, keeping them cool and comfortable ensures that your guests can easily enjoy the whole day.

Andrew Ardans, communication and engagement specialist at Quick Space, says, "On hot days, the last thing you want is for your guests to be uncomfortable. Our executive restrooms are a key element to a wedding. It's especially comforting for your guests. When they're outdoors and go into the exec restrooms, it's a game changer. It's a kind of comfort that you'd find in an indoor building."

If your wedding falls in a cooler season, Quick Space offers deluxe bathrooms that, on top of warm running water, include fireplaces below the sinks, with customizable colors.



*Something Borrowed,  
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Sometimes the smallest detail is the most important. Quick Space offers wedding guests unparalleled luxury when it comes to an often-overlooked element of your special day.

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## *The Unsung Heroes of Transportation*

Whether it's transportation to a stunning venue, coordination of a wedding party from one location to another, or picture-perfect farewells as a couple drives away at the end of the night, securing the right transportation services in advance will fuel a party's success.

"Call a minimum of six months in advance to ensure your type of vehicle is available," says Danell Wilson-Perlman, owner of Reno Tahoe Transportation. "However, we can still pull clients out of last-minute emergencies if another vendor cancels their service or the wedding couple overlooks transportation. We make magic happen during those times; we never want anyone to be stranded on the biggest day of their lives."

Mini-buses are a great option for shuttling an entire wedding party with ease. Buses can transport up to 36 passengers between lodging, venues, and photography locations, and each bus is stocked with complimentary water bottles and Champagne for the bride and groom. Bonus: Mini-buses also are a great option for bachelor and bachelorette parties!

When it comes to navigating venues on the big day with ease, Wilson-Perlman says, "Our area is filled with off-the-beaten-path stunning wedding locations. Our chauffeurs are experienced in transporting clients to and from these locations, which are tricky to navigate. Cell service can be an issue in these areas; therefore, we send our chauffeurs with two-way radios to these locations to ensure communication is evident during these important moves."

No matter where and how you choose to celebrate love at your wedding, know that you can find a little extra TLC from experienced and eager local business owners and vendors. ❖



Newlyweds Jen O'Neil and Patrick Mullane steal a kiss onboard the Tahoe Bleu Wave. Dress by Jenny Yoo. Suit by Bonobos. Photo by Courtney Aaron



Jordan Prenshaw twirls his bride, Nina Wingert, on the dance floor at Dancing Pines. Planning by Revel & Rye Event Co. Dress by Kinsley James Bridal. Florals by Devonwoods. Photo by Courtney Aaron



## RESOURCES

**Batch Cupcakery**  
Batchcupcakery.com

**BVW Jewelers**  
Bvwjewelers.com

**Calafuria Reno**  
Calafuriareno.com

**Carson Valley  
Visitors Authority**  
Visitcarsonvalley.org

**Dolce Caffé**  
Dolcecaffereno.com

**Graeagle Corner Barn**  
Graeaglebarn.com

**Martin Gunderson Events**  
Martingunderson.com

**Mix Bakeshop**  
Mixreno.com

**Nothing Bundt Cakes**  
Nothingbundtcakes.com

**Quick Space**  
Quickspacenevada.com

**Reno Tahoe Transportation**  
Renotahoelimo.com

**Reno Wholesale Flowers**  
Renowholesaleflowers.com

**River School Farm**  
Riverschoolfarm.org

**Sparks Florist**  
Sparksfloristweddings.com

The bridal party in the wedding of Hadley McClure and Danielle Butler at Sunnyside at Lake Tahoe.  
Planning by Revel & Rye Event Co. Wedding dress by Anthropologie. Florals by Devonwoods. Photo by Courtney Aaron

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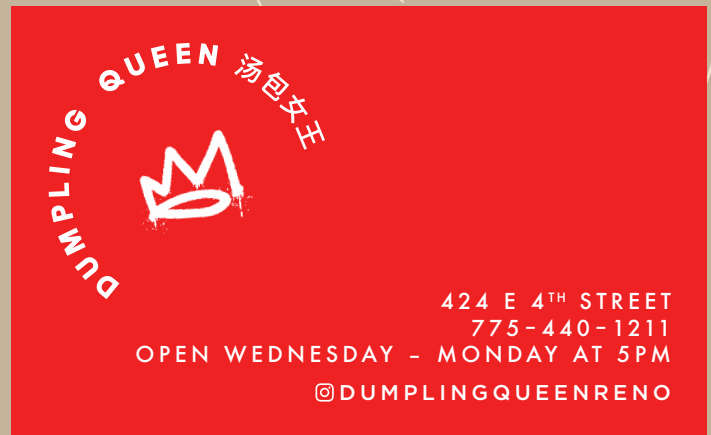


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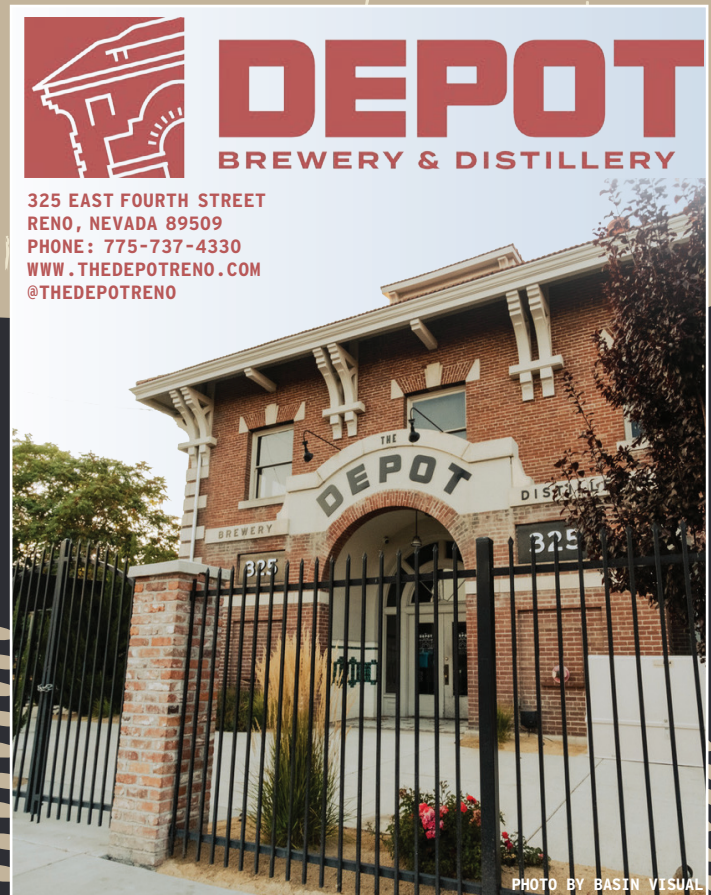


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# Soil Warriors

Wiggle your way to wondrous soil using worms.

WRITTEN BY NATASHA BOURLIN • PHOTOS BY MARY CLAIRE BOUCHÉR

Those wriggling invertebrates in your garden bed may look unappealing, but they actually are working hard to help your plants grow.

Vermiculture and vermicompost, the cultivation of worms to help convert organic matter into fertilizer, are vital components to soil sustenance. Every day, worms eat their body weight in natural detritus such as decaying leaves or bacteria, breaking down and recycling nutrients they need for plant sustenance.

Emily Fulstone, co-owner of Fulstone Ranches in Smith Valley and vermiculture expert, explains that worms proliferate good microbes in soil. The wiggly wonders have fascinating guts that kill any potential pathogens within five millimeters of them while producing bacterially rich castings, or poop. They also have calciferous glands that break down calcium to enable plants to absorb the needed mineral more easily.

“Worms actually propagate the bacteria that plants need and use symbiotically to uptick nutrients,” Fulstone says. “A huge portion of the bacteria in our soil is the living bacteria, the living fungi, so anything you can do to encourage more life in your soil, the better our environment is, whether you’re a backyard gardener or a large-scale farmer.”



Emily Fulstone holds a sample of worm tea





EDIBLE GARDEN

From top: Emily and Steven Fulstone stand in the Fulstone Ranches' worm shed; Red wiggler earthworms (*Eisenia fetida*) in the Fulstones' worm table



### WHY WORMS?

A seventh-generation cattle rancher in Nevada, Fulstone earned a degree in environmental science and biology from the University of Oregon, using her education to study ecosystems that could benefit her family's land and livelihood raising cattle and growing hay. (See our story "Down to Earth" in our Spring 2022 issue.)

In 2016, Fulstone began raising worms industrially after researching the positive effects of vermiculture on soil. After generations of using conventional amendments on the ranch land, such as fertilizer and pesticides, its soil had little good bacteria left, Fulstone says.

She researched how microorganisms in the soil help transport nutrients and make plants less susceptible to pests, learning that fertilizers create an unbalanced ecosystem that's unfriendly to beneficial bacteria.

It's similar to a human having an energy drink for breakfast versus a well-balanced meal, she says. The energy drink may give someone an energy boost initially, but, eventually, their energy level will crash. However, eating a healthy meal will prolong a person's energy and well-being.

But worms naturally put that healthy bacteria back into the soil. Within a year of putting a vermiculture bed on her family's field a couple of times, they'd nearly stopped spraying pesticides altogether.

"Because now we have given those plants the nutrients they need from the bacteria, so we're putting bacteria out on the fields; that bacteria then breaks down and fixes nutrients in the form in which plants need it and spoon-feeds it to them as they need it," Fulstone says. "We started doing that, and all of a sudden we needed less pesticide, and now we're needing less fertilizer over time as we make our fields more and more self-sustainable."

Vermiculture had successfully balanced the ranch's soil nutrition and enriched its living biology, which, in turn, lessened the need for pesticides and fertilizers.

Vermiculturists such as Fulstone create what they call a "tea" from worm castings.

When an aphid infestation threatened surrounding farms and began encroaching on their own, the Fulstones witnessed the benefits of their vermiculture program. After identifying the pests on their plants, instead of resorting to chemical eradication, they sprayed the casting tea on their crops first.

Within three days, about 90 percent of the aphids on their property had died, she says.

The beneficial bacteria of the soil, which the tea had brought to it, enabled the plant to naturally raise its sugar content to such a high level that the sensitive aphids could no longer digest it, and they eventually died.

However, adding living bacteria back to the soil and avoiding pesticides protected the aphids' natural enemies, ladybugs, so the polka-dotted predators managed to eradicate the remaining aphids threatening the property.

Worms also help spread advantageous fungi and assist with both water uptake in plants and the earth's natural composting process. For example, Fulstone put vermicompost on a cornfield that had been fallow for five years but wasn't decomposing. Within 24 hours of adding the bacteria-rich compost, the cornstalks began breaking down.



Fulstone explains that incorporating vermiculture into your garden also can increase the flavor in your grown produce. For instance, she says, foods such as tomatoes get their flavor profiles from the plant's vitamin and nutrient content, which increases thanks to the beneficial bacteria you feed your soil and helped transport those nutrients to the plants.

If you've ever had a mealy tomato, it likely had low nutritional content due to the conventional (read: chemical) agricultural practices used in growing it.

### INCORPORATE VERMICULTURE IN YOUR GARDEN

Creating your own vermiculture system isn't difficult; you just need the worms, housing in which to proliferate them, and a pass-through bin to catch their castings, from which the beneficial worm tea is created.

Fulstone recommends red wigglers, or *Eisenia fetida*, but not the kind from the local fishing store.

Also, keep in mind that worms can be raised anywhere, even in a closet, but they love a tropical environment and need humidity of about 70 percent with temperatures around 78 degrees F to live. If they dry out, they die.

At Fulstone Ranches, a sprinkler system is used to maintain moisture in the air for its large-scale vermiculture system, but Fulstone suggests home gardeners feed their worms cardboard, a delicious carbon source for them, soaked in water to assist with this

process. However, if it starts smelling like sulfur, it's too wet, so the bed needs to be fluffed.

While Fulstone does not commercially sell the ranch's vermiculture compost, Full Circle Soils & Compost based in Minden offers a Wiggle Kit, available locally, containing the worms and worm food necessary to get you started. If raising worms isn't your thing, Full Circle Compost sells a plant probiotic called PUNCH made from its vermiculture systems. Area nurseries also sell Full Circle Compost's premade vermiculture products, plus worm castings that can simply be put in a bucket of water and poured on top of your plants or even sprayed on seeds before planting, for optimal garden results.

Fulstone says the worms, as well as the bins needed to house them and catch their castings, also can be purchased online. She recommends feeding the worms 60 percent carbon, or brown matter such as cardboard or dried leaves, and the remaining 40 percent green matter, such as food scraps. The more broken down their food source, the quicker the worms ingest it. It takes about six months for the Fulstones' sizable worm bed to proffer harvestable tea that's full of good bacteria and secondary metabolites the soil needs.

Vermiculture and vermicomposting can help ramp up your garden's health by jumpstarting carbon, beneficial bacteria, living fungi, and all-around better biology in your soil. Your plants will appreciate your efforts. 🐛

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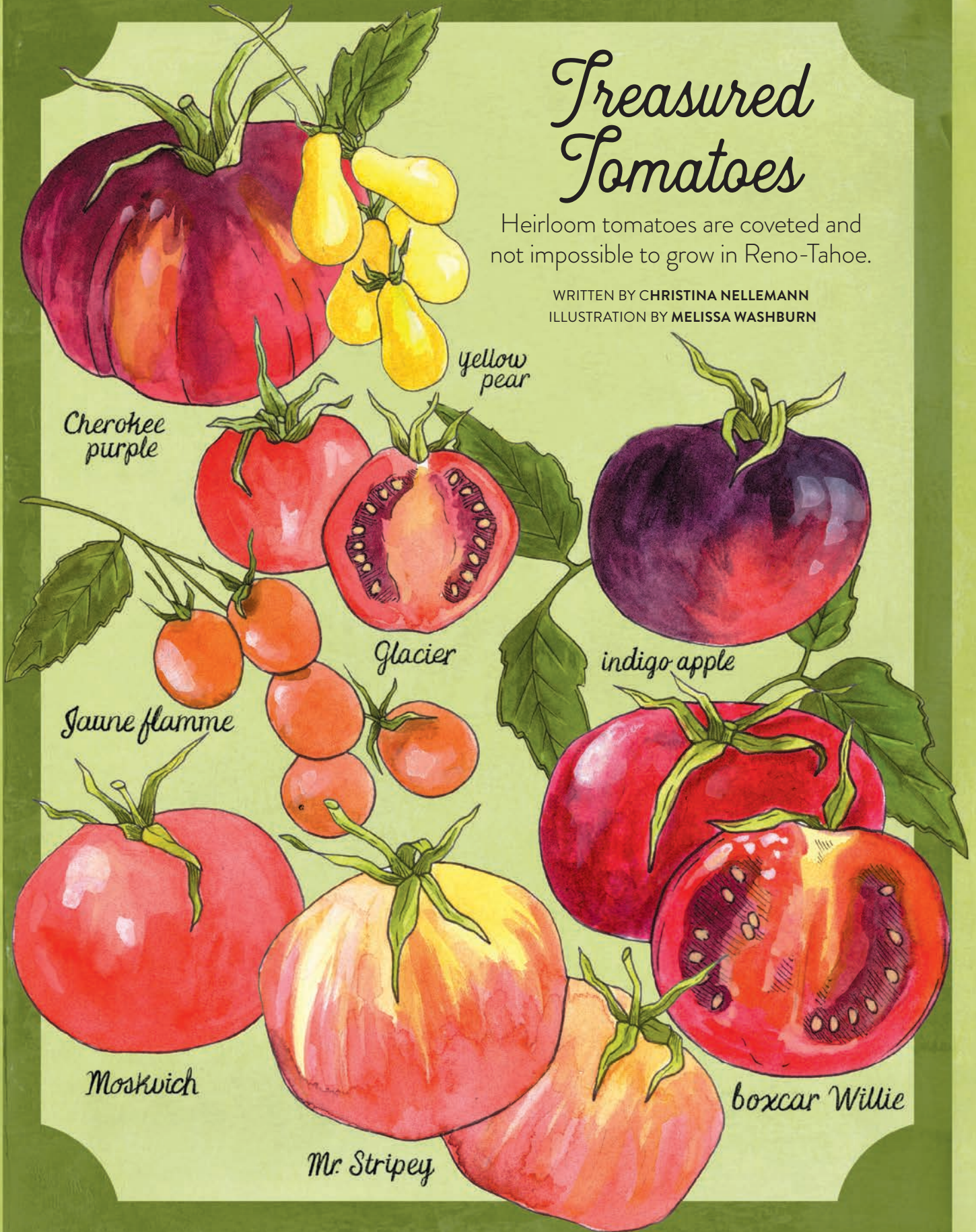
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# Treasured Tomatoes

Heirloom tomatoes are coveted and not impossible to grow in Reno-Tahoe.

WRITTEN BY CHRISTINA NELLEMAN  
ILLUSTRATION BY MELISSA WASHBURN



*Cherokee purple*

*yellow pear*

*Glacier*

*indigo apple*

*Jaune flamme*

*Moskvich*

*Mr. Stripey*

*boxcar Willie*



With colors ranging from deep indigo to shiny gold and shapes such as teardrop and asymmetrical, heirloom tomatoes are bright beacons indicating that summer has finally arrived.

### WHAT IS AN HEIRLOOM TOMATO?

Shape and color are just two ways to distinguish heirloom tomatoes from the typically perfect red globes usually found in the grocery store. Technically, heirlooms are distinguished by their seeds, which come directly from the tomato plant and are passed down from season to season. Heirloom plants also are pollinated naturally by birds and insects. What makes them special is that their DNA has not been manipulated to withstand disease and for mass production.

The passing on of heirloom tomatoes is what has given them their distinct colors and sizes as well as their far superior flavor. Not only are they the belles of the farmers' market ball, but they're also important to overall food production, being true to type and pollinated naturally. A tomato variety should have existed for more than half a century before it's considered an authentic heirloom.

"Heirloom tomatoes are important because they are [produced from] heritage seeds," says David Longo, co-owner of Prema Farm in Reno. "Generally speaking, they are a much older seed stock. They are open-pollinated and not scientifically engineered seeds. From that age and pollination, you are getting delicious flavor and wild colors."

Growers at Prema Farm tend several varieties of heirloom tomatoes, including yellow pear, indigo apple, and Cherokee purple. They sell the tomatoes at Reno's Riverside Farmers Market, Great Basin Community Food Co-op, and Shirley's Farmers' Markets.

The most popular heirlooms that Prema Farm sells are medium-sized jaune flamme tomatoes, in pint or half-pint containers.

"They almost don't make it home," Longo says. "People just eat them right there."

Longo also looks for the weirdest-looking shapes and even irregularities in the skin.

"Some people steer away from tomatoes that have cracks on the tops, but I look for tomatoes that have something that looks like a healed wound," Longo says. "That's the sugars building up in the tomato and an indication that it's going to be absolutely delicious."

If they're so popular, why doesn't everyone grow them?

"Most people don't grow heirlooms because they don't grow as well," Longo says. "They are not bred for disease resistance. Maybe in the backyard, it's fine, but in a large-scale, high-production environment, when they are all mixed together, we see a lot of rot, downy mildew, and things that slowly destroy the plant throughout the season."

However, Longo encourages backyard gardeners to experiment with their plants.

"Do not ever be afraid to try different heirloom varieties," Longo says. "Try anything you can get your hands on."

### HEIRLOOM GROWING TIPS

If you decide to grow your own heirloom tomatoes, they do need a little extra attention.

Becky Borda of Greenhouse Garden Center in Carson City recommends choosing shorter-season varieties that germinate and produce fruit within 50 to 60 days. She also recommends protecting the plants as much as possible in the beginning by moving them in and out of the garage, home, or protected greenhouse and using water walls during the summer. Most importantly, don't plant them in the ground too early, especially in our area.

"In the middle of May, we begin to see what we call 'tomato mania,'" Borda says.

She explains that customers get so excited to see tomato plants that they purchase them and plant them in gardens that haven't yet seen the last frost.

Greenhouse Garden Center sells about 18 to 20 different varieties of heirloom tomatoes, including Boxcar Willie and Mr. Striped.

"Just the names of them," Borda says with a laugh. "They are so much fun." 🍅

*Cherokee Purple*  
This beefsteak-style tomato with purple skin has potential cancer-fighting properties and is great for salads and on a BLT sandwich.

*Yellow Pear*  
With its distinctive teardrop shape and yellow color, this heirloom is popular with children and often enjoyed dotting a summer salad.

*Glacier*  
This short-season, cooler-climate heirloom is the nearly perfect red, round fruit for snacks or salads.

*Indigo Apple*  
This stunning variety has nearly black skin but a vibrant red interior that looks beautiful in a Caprese salad or on summer pizza.

*Jaune Flamme*  
Medium-sized and perfectly round, these blush-colored tomatoes are great roasted, grilled, or in a homemade sauce.

*Boxcar Willie*  
This well-balanced tomato named for the country music singer-songwriter is a great choice for canning.

*Maskovich*  
For impatient gardeners, this variety produces fruit early and has that distinctive, seedy interior and traditional flavor.

*Mr. Striped*  
Like a summer sunset, this variety is red and gold and deliciously sweet. Eat them sliced or stuffed with orzo or tuna salad.



# Plant Pruning Guide

When and why to prune and harvest locally in the growing season.

WRITTEN BY **CHRISTINE MOTTA FARIA**  
PHOTOS BY **SHAUN HUNTER**

While our vegetables, herbs, and fruits are growing throughout the season, gardeners often find themselves hesitant to prune or even harvest.

Fear of taking the shears to any greenery stems from the concern over killing, disfiguring, or impacting fruit and flower production — all reasons to think twice before grabbing the loppers. Yet many trees, shrubs, perennials, annual flowers, and vegetables need a visit from the barber for their health. Taking the ultra-conservative approach of doing nothing actually can cut short the activity or life of the plant or tree.

The multiple local resources and research on best practices can help home gardeners overcome fear and analysis paralysis to have the most proliferative and healthy landscapes.



From left: Rachel McClure, coordinator of the Cooperative Extension Washoe County Master Gardeners program, displays pruning techniques on a purple petra basil plant inside the program's greenhouse; McClure demonstrates pruning on herbs, such as this Mexican tarragon



## ANNUAL VEGETABLES AND HERBS

“Harvesting regularly is the best way to prune herbs,” says Lyndsey T. Langsdale, board president of Reno Food Systems and manager of its Park Farm.

In the heat of the summer, a plant wants to reproduce before it dies, so it sends up a flower that will go to seed. All is not lost. For example, most basil plants have colorful and interesting flowers that attract pollinators. If flowering happens on herbs, continue to trim the youngest leaves for the best flavor by removing the top sections of main stems, to prevent flowering, until it completes its yearly cycle.

“Mint in the spring has this really beautiful, soft, and delicate texture. As it gets hot, it gets more coarse. The flavor is still pretty much the same, and it’s going to be just as nutritious,” Langsdale says.

To extend the life of cooler weather leafy greens such as kale, chard, and heat-tolerant varieties of lettuce, using the cut-and-come-again method encourages more growth and may also stave off the bolting process through the warmer months.

Some varieties of warm-season vegetables, such as tomatoes and squash, can benefit from pruning for fruit size, disease, and pest resistance. Rachel McClure, Washoe County Master Gardener coordinator, recommends pinching off the suckers, or shoots that appear in the junction between the stem and a branch, of a tomato plant, particularly at its lower parts. This helps the plant to send more growth into existing stems and fruits, increasing production and fruit size.

In our area, powdery mildew and squash bugs are a common problem for cucurbits. Cutting off leaves with bug infestation will decrease the pest pressure, but not eliminate them.

“Removing diseased leaves can help the plants,” McClure says. “If you’re trying to grow a really large variety of pumpkin or squash, you could prune out any competing fruit to put all the energy into that fruit.”

## SHRUBS AND PERENNIALS

Know when flowering trees and woody shrubs bloom and whether flower buds form on old wood or new wood.

“Lavender, culinary sage, and rosemary are great examples of plants that you would prune in June or July ... A lot of your pruning is just harvesting flowers or deadheading the plant so that it grows more tissue,” says Neil Bertrando, owner of RT Permaculture in Reno.

Depending on the variety, some plants may rebloom in the fall after pruning; however, many gardeners leave the spent blooms for bird and insect food.



## TRIMMING TREES

Trees can be trimmed any time to reduce weight and eliminate dead or compromised branches, but heavy pruning should be done during the dormant season.

“The most important thing anyone can do for their trees in Nevada is to water them more than pruning, more than fertilizing. Yes, you can overwater your trees, but in the heat of the summer here, it is very difficult to do,” says Noah Silverman, owner of Noah’s Park Tree Care in Reno, adding that if you’re concerned about breakage on limbs laden with fruit, “[t]he best course of action is to thin the fruit. Don’t thin the structure of the tree.”

## KEYS TO PRUNING

- Sterilize your tools between plants to prevent the spread of disease.
- For trees, schedule a summer health check from a licensed arborist, and plan on heavy pruning in the dormant season.
- Contact your local cooperative extension office/master gardener for handouts and classes on pruning specific to your area.
- Invest in a horticulture book or respected resource to learn proper pruning techniques. 🐔

## RESOURCES

### Master Gardeners of Washoe County

775-784-4848 • [Extension.unr.edu/master-gardeners/washoe.aspx](http://Extension.unr.edu/master-gardeners/washoe.aspx)

### Noah’s Park Tree Care Service

775-376-0917 • [Noahsparktreecare.com](http://Noahsparktreecare.com)

### Reno Food Systems

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# DIRTY SECRETS

Three steps to soil health this summer.

WRITTEN BY NATASHA BOURLIN

In 1892, the Witt family started dairy farming in Minden. A fifth-generation Nevadan, Cody Witt, co-owner and manager of Full Circle Compost in Minden, learned about soil health from his predecessors' trial and error on the family ranch. Today, his compost company is a leader in the state's regenerative agriculture industry and celebrated for its soil savvy.

Witt says there are three basic steps to achieving healthy, well-balanced soil this planting season, which in turn yields nutrient-dense growth. He explains that Nevada's high-desert soil is deficient in most nutrients; it's simply dirt — soil with no organic matter or life present. So it needs amendment before gardening with it.

By the 1980s, Cody's father, Craig, was researching the benefits of regenerative agriculture and began making compost for the family ranch versus continuing with conventional methods using fertilizer and pesticides. Aside from raising dairy cows, the Witt family's Milky Way Dairy Farm grew alfalfa and other crops for cattle feed. Over the years, Craig noticed decreased crop production after applying manure and chemical-based fertilizers, and the dairy cows

weren't producing as much milk.

Craig embarked on a scientific journey to better understand Nevada's soils, with a goal of increased crop production and nutrient density in their animal feeds. He blended manure with carbon and researched mined minerals and Nevada's soil nutrients to develop a nutritionally balanced, quality soil product. His soil and compost products resulted in Milky Way Dairy Farm's herds boasting the highest lactation rate in the state, proving his efforts were fruitful.

A desire to proliferate his newly developed products to improve other Nevada farms, ranches, and even backyard gardens then turned into a family business: Full Circle Soils & Compost.

In 2018, Full Circle added a new partner and co-owner, high-volume composting expert Dane Buk, to the business, and the company is now the largest organics recycler — a closed loop system of collecting then recycling organic matter — in Northern Nevada. In 2023 alone, it kept 69,200 cubic yards of organic materials out of landfills — enough to fill the University of Nevada, Reno's Mackay Stadium 32 feet high.

Cody Witt stands in front of a pile of compost at Minden's Full Circle, which is being filtered to remove large debris. This is the last step before the compost is bagged. Photo by Mary Claire Bouchér





## EDIBLE GARDEN

### STEP 1: SOIL TESTING

With Northern Nevada's notoriously nutrient-deficient soil, Cody says the first step toward garden health is getting a soil test.

"In different parts of the country, where you have a much more fertile and water-heavy environment, you have soil structures that are much better for overall growing; in the desert, what we have is just dirt," he says. "We explain dirt as soil that has no organic matter and no life, and life is biology. Why there's no life is because most of Nevada only grows sagebrush, so you don't get the decomposition."

In Lake Tahoe, for example, pine needles will fall and over time mulch and create what most people call topsoil. This is Mother Nature's version of compost. She fertilizes herself.

But with no vegetation in Nevada's deserts, the decomposition that, over years, improves soil health naturally doesn't occur. So amendments are needed. Discovering which nutrients to add starts with a simple soil test to analyze the existing nutrients in the soil.

Full Circle Soils & Compost can walk people through doing their own testing; provide information on how to send the sample to a trusted, affordable laboratory that will give test results; then analyze the results and provide guidance on how to amend the soil for the best gardening results, all for free. You don't want to add anything to the soil until you know what already exists there or is lacking.

### STEP 2: AMENDING THE SOIL

Full Circle sells a multitude of garden-ready products based on identifying the most commonly needed nutrients in Nevada soils through extensive testing and research, and its staff creates custom blends. Cody says that when armed with the test results, gardeners also can head to their local nurseries and ask questions.

Share what you plan to plant and provide the soil results, so their experts can assist you. Cody also warns against adding too much manure, which can throw the soil health out of whack, versus supplementing with appropriate, quality amendments.

### STEP 3: IMITATING MOTHER NATURE

A plant's nutrient density directly correlates to that of the soil from which it came. If you add only chemical fertilizers, it's like a bodybuilder on steroids. The plant might see quick results, but remove the steroids and the bodybuilder's size will decrease.

So, Cody says, getting soil back to what nature intended is vital, often requiring a "soil buffet." You want to start from the ground up with a full spectrum of soil nourishment to grow the most nutritious produce.

"If things are growing well, let it grow," he says. "But if things are not growing well, then understand why ... [There are] so many factors in gardening, a lot of people water incorrectly ... They might even have the nutrition, but they might not know how to water."

Want to learn how to water and garden correctly in the high desert? Visit Full Circle's website for a free, 19-page *Nevada Grower's Guide* e-book and other resources, including a blog and videos. An internet search also can provide tips.



Compost made from quality organic matter is key. Nevada typically has only 1 percent organic matter in its soil. For each percent the organic matter in soil is raised, about 27,000 gallons of water per acre are saved, says the United States Department of Agriculture's National Resources Conservation Service.

The amendment order also is important. Full Circle's team is not a fan of what it calls the "lasagna method" of layering soil; when cardboard or raw wood chips are placed on top, Nevada's arid climate will take forever to break them down.

Cody explains that Nevada soils have the digestive capacity of a baby with no teeth. Native Nevada soils need to slowly be fed biologics to properly absorb the nutrients, which is why composting is ideal. The composting process breaks down biological matter so it's easier for the soil to absorb.

He suggests doing a one-time till to combine compost with the correct mineral and nutrient mixture for your soil, getting it about six to eight inches deep. The goal is not to till your garden any further after the initial process. Once the soil is ready, further tilling can destroy any newly established roots, break up soil that doesn't want to move, and disturb its newly balanced biology, plus damage any helpful worms that are present.

Nature builds organic matter from the top down, creating a necessary carbon sink. If soil needs to be broken up, Cody suggests gently wiggling a spade into the dirt but not flipping the soil over, as it will disrupt the stasis you just worked so hard to achieve.

It's now time to move to mulching. One to two inches of mulch (composted is preferred) should go on top of the tilled soil to protect it from the sun, increase its water-holding capacity, and eventually turn into nutritious, organic matter.

"The whole point of this is that you're increasing the nutrient density of your food by looking at a holistic, sustainable approach to soil fertility, and then the results are real," Cody says. "You can grow big in Nevada. We average 100 pounds of tomatoes per plant in a four-month growing season in Carson City." 🐔

Full Circle owner/founder Craig Witt demonstrates the incredible growing results of using compost and healthy soil. Photo courtesy of Full Circle Soils & Compost

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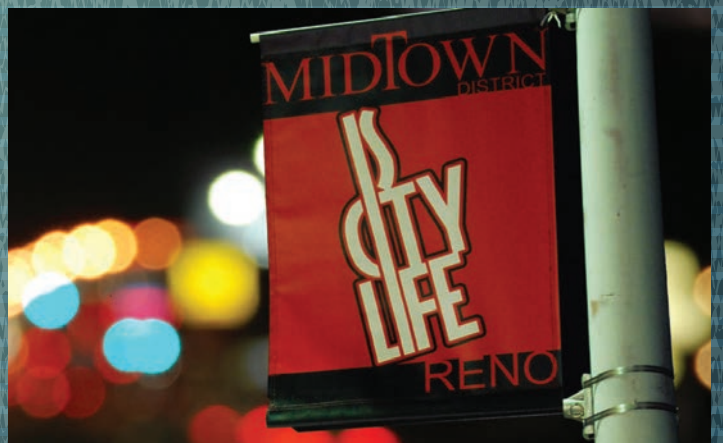
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# LOW-HANGING FRUIT

Cherry Dog Orchards is a labor of love in Fallon.

STORY AND PHOTOS BY MIKE HIGDON

Six years ago, Karen Nichols and her husband, Louie Adame, were looking for a new place to live. They had no idea, as they drove to Fallon to see a house, that they would end up owning an orchard two months later.

“We moved in and immediately were picking fruit,” Nichols says. “There was no honeymoon period. Thank goodness the kids were here because it was full-on harvest.”

Today, Cherry Dog Orchards sells fresh fruit in the spirit of organic — without United States Department of Agriculture certification — to Great Basin Community Food Co-op in Downtown Reno. The small homestead on the southwestern edge of Fallon grows 170 fruit trees that bear:

Several varieties of cherries, including Bing and Rainier; apples; peaches; pears, table grapes; plums; and apricots.

The farm also is home to 50 chickens, which produce eggs that the family sells.

Nichols follows organic pest-control rules, waters the trees daily with a sprinkler, and recently started beekeeping to ensure healthy pollination for the orchard. In addition to managing the orchard, Adame and Nichols commute to Reno and Sparks for their day jobs. Nichols owns Red Carpet Events & Design in Sparks.

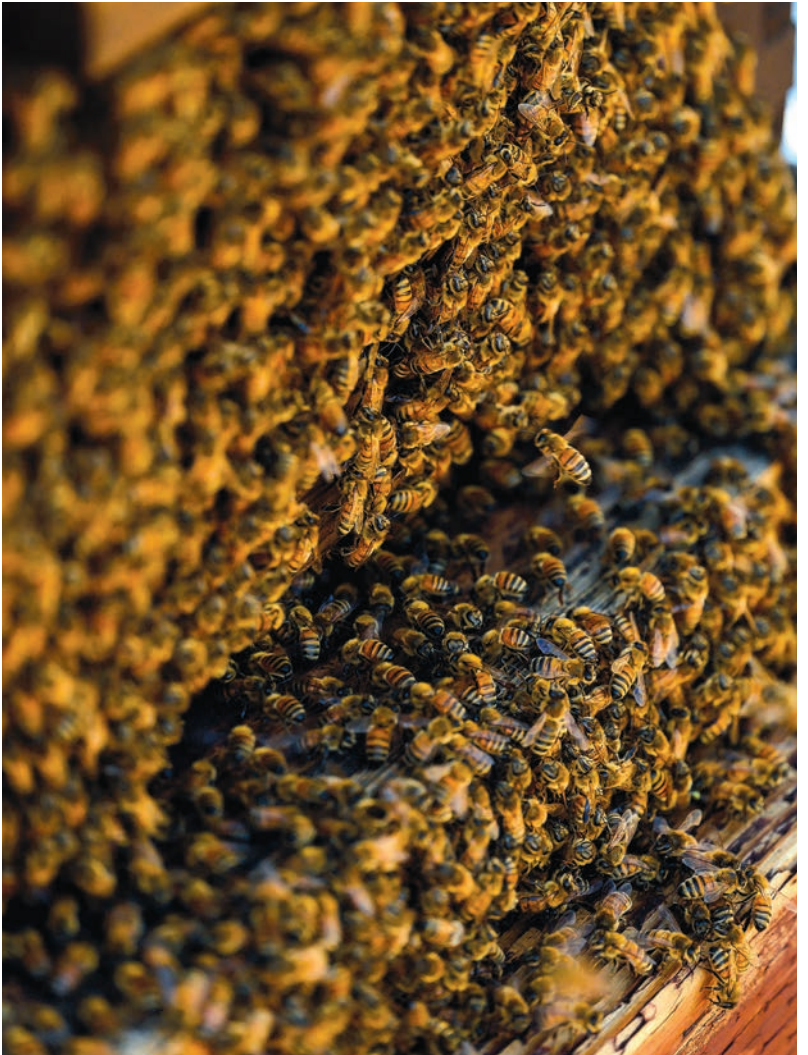


Karen Nichols, co-owner of Cherry Dog Orchards in Fallon, picks peaches from a tree













Opposite: Cherry Dog Orchards in Fallon is owned and operated by Karen Nichols and Louie Adame. The couple maintains cherry, pear, apple, and plum trees, as well as bees and chickens. They sell the produce and chicken eggs to the Great Basin Community Food Co-Op in Reno while maintaining their day jobs; This page: The family gathers in front of the farm's peach trees. From left, Karen Nichols, Brynna Nichols, Louie Adame, Andy Sieracki, Adrienne Adame, Justin Norton, Maggie Nichols, and Brad Nichols

“It’s tough because in the events world, your busy time is the summer, and in an orchard, your busy time is the summer,” she says. “May through October is a balancing act between the two businesses. I’m glad I have such an amazing team at Red Carpet.”

Nichols and Adame harvest early in the mornings before work when the fruit still is cool. By 9 a.m., sugars in the fruit are high enough to make them more susceptible to bruising. Family, friends, and neighbors help them harvest because of the limited window.

“We hand harvest every single cherry,” Nichols says. “The price is so high because of how long it takes. And that’s what makes them different. They’re only traveling 50 miles instead of the average 1,100 miles.”

Most of the harvesting happens two weeks after the Fourth of July. But despite the rush and inevitable stress, Nichols loves it all. She’s even considering opening a second event business in Fallon.

“Last weekend when I had to be on the John Deere at midnight watering these trees, I was like, ‘I love this. This is fun to me,’” she says. “There’s something about it. You feel like you’re taking care of something really important. Farming is not a huge money-making endeavor. I do this because I love it, not because it’s how I earn my living. It’s important to provide people with food that’s local and good for them and teach kids where food comes from instead of just getting produce in the grocery store.” 🐔

## Shortbread Cherry Bars

(courtesy of Karen Nichols, co-owner, Cherry Dog Orchards in Fallon.)

Makes 16 bars)

- 1 stick, plus 5 tablespoons butter, at room temperature
- 1 cup sugar
- 2 cups all-purpose flour
- 1 teaspoon salt
- 3 cups pitted Cherry Dog Orchards cherries
- ½ cup sugar
- 2 tablespoons fresh lemon juice
- ½ teaspoon coarse salt

Preheat oven to 375 degrees F. Spray an 8-by-8-inch pan with cooking spray, then line with parchment paper, leaving a 2-inch overhang on two sides. Spray the parchment paper.

Beat the butter with sugar in a bowl until light and fluffy, about 3 minutes. Scrape down the bowl. Add flour and salt, and beat until dough forms clumps but doesn’t completely hold together.

Press 2½ cups of the dough mixture into the bottom of the prepared pan to form a crust.

In a bowl, stir together cherries, sugar, flour, lemon juice, and salt. Pour cherry mixture on top of crust.

Crumble remaining crust mixture evenly over the top, squeezing to create clumps. Put pan in oven and bake until bubbling in the center and crust is golden, about 1 hour. If it’s browning too quickly, tent the top with foil.

Remove from oven and let cool for 20 minutes. Remove from pan and let cool completely on a wire rack, about 1 hour. Cut into 2-inch squares and serve.





# Frosé All Day

Cool down with an icy version of your favorite summer wine.

WRITTEN BY **CLAIRE MCARTHUR** • PHOTO COURTESY OF **PJ'S RESTAURANT AT GRAY'S CROSSING**

Rosé has a reputation as an easy-drinking, warm-weather wine that, to quote the oft-repeated rhyming chant at boozy lunches and bachelorette parties, is ideal for drinking all day. The latest version of the pink-hued vino is at the intersection of wine and slushie — the unwaveringly popular frosé.

While some frosé recipes keep the ingredients simple, with just rosé and strawberry syrup to enhance the color and flavor of the wine, restaurants and bars around Reno-Tahoe have transformed the vibrant frozen beverage into a summery cocktail.

At PJ's, a restaurant at Gray's Crossing Golf Course in Truckee, you'll find frosé swirling in its slushie machine, artfully mixed with a bright lemon gin liqueur and house-made strawberry purée, and garnished with fragrant, fresh mint.

Regardless of how you plan to dress up your frosé, it all starts with choosing the right wine, according to Lindsay Gwin, general

manager at Tahoe Mountain Club, which operates PJ's, and a certified sommelier. Gwin recommends using a dry rosé from the Provence region of France, such as Mirabeau Pure Provence Rosé, which retails for about \$22.

"Like any dish that you make, you want the base ingredient to be very high quality," Gwin explains. "Provence rosé is really crisp and refreshing. It's the perfect summer wine. It's dry, so you can adjust the sugar levels in the frosé as you like — you're not starting with this base that's really high in residual sugar. It typically has these beautiful strawberry, rose petal, and melon notes in it."

To brighten the cocktail and complement the strawberry notes of the wine, Gwin crafts and adds strawberry purée with fresh berries, lemon, and sugar. But the real "secret weapon" in PJ's frosé is a small amount of Sheringham Distillery Lemon Gin Liqueur.



“It’s this very cool distillery on Vancouver Island, owned by a couple with a strong culinary background,” she says. “It mirrors the Provence rosé; it’s really sunny and very summery. It’s made with a gin base specifically crafted to pair with juice of beautiful lemons. It brings this citrus note to the frosé that’s really bright and adds depth. Most commercial frosés have a spirit component to them, and I think this one is really special.”

While most restaurants and bars make their frosés with commercial machines that freeze and agitate the beverage to keep it in the perfect slushie form, you can recreate the icy cocktail at home with a blender and ice. Alternatively, you can pour the rosé into ice cube trays and let it freeze overnight. Though the wine won’t be solid due to the alcohol content, it will be frozen enough to get a good slushie texture. Another option is skipping the strawberry purée and blending frozen berries with a chilled rosé.

Personalize your at-home frosé recipe by playing with different types of spirits, fruit purées, and garnishes. Use outlandish straws and fancy glassware to add to the experience.

“I would encourage people who are making it at home to have fun with it,” Gwin adds. “Garnish it with a strawberry or a lemon twist. Get some fresh mint and use that as a garnish because that adds another note that you’re smelling as you drink. I would get fun straws. If you’re going to jump through the hoops of making frosé at home, make it fun.” 🍓

## *PJ's Frosé*

(courtesy of PJ's Restaurant at Gray's Crossing Golf Course in Truckee. Serves 6)

- 1 750 milliliter bottle of dry rosé, ideally from the Provence region
- 100 milliliters Sheringham Distillery Lemon Gin Liqueur
- 2 to 3 tablespoons strawberry purée (instructions below)
- Simple syrup, to taste

Blend fresh strawberries with a squeeze of lemon and dash of sugar, then strain to create a simple strawberry purée. Blend ingredients with ice cubes until you get your desired frozen slushie texture.



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# Catfish Pond

A Chinese legacy in the Sierra.

WRITTEN BY SHARON HONIG-BEAR

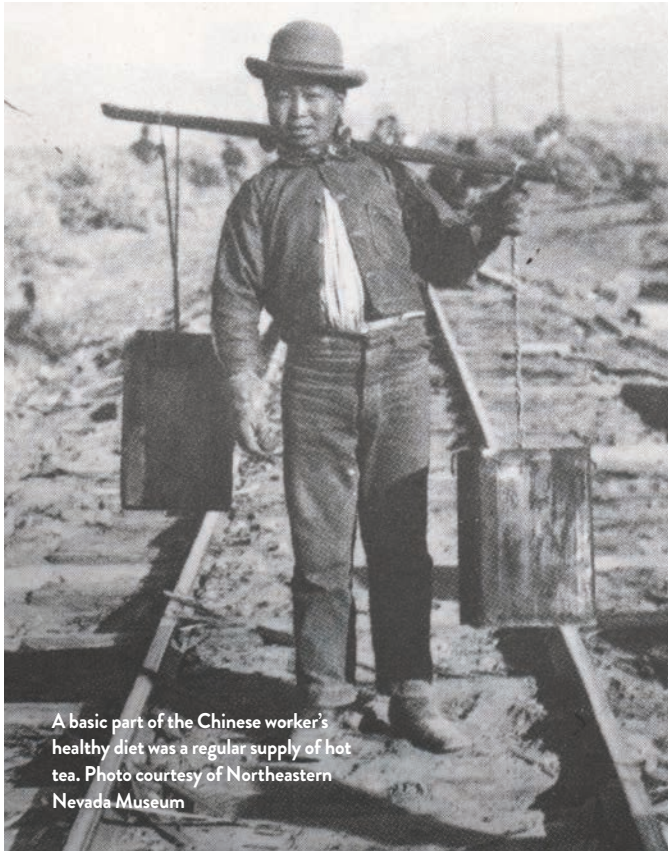
Inspiration for this column can come from unlikely places, even a summer hike. Near Truckee, almost by accident, my companion and I discovered Catfish Pond. This green pool of water in the Tahoe National Forest (see sidebar to follow) is home to dozens of small, whiskered catfish. These primordial-looking creatures come to the surface, seeming to ask for handouts from our lunch.

The whole scene was odd enough to demand research. I found that catfish aren't native to the Sierra — so how did the fish get there? That's when I discovered the connection to food history: It's believed the pond was stocked in the late 1860s to feed Chinese workers building a nearby stretch of the Transcontinental Railroad. The descendants of these stocked fish have survived for more than 150 years, waiting to greet any hikers passing by.



Mian Situ's painting realistically recreates tea being brought to the Chinese railroad workers in 1866. Painting courtesy of the artist, Mian Situ





A basic part of the Chinese worker's healthy diet was a regular supply of hot tea. Photo courtesy of Northeastern Nevada Museum

## CHINESE CUISINE ALONG THE RAILS

During the height of railroad construction, there were more than 10,000 Chinese working on the Central Pacific's Sierra section. The health and diet of these men were considered better than Irish and German laborers, due in part to their varied diets. The Chinese rejected the standard Western fare of beans and beef, preferring to eat foods they were familiar with, including dried fish, dried vegetables, dried oysters, and rice. It was evident from the fish bones found at camps that the Chinese supplemented their diet with fish from local waters — including Catfish Pond.

All evidence points to Chinese railroad workers adapting and maintaining their food traditions, even while laboring in a foreign land. The cooks brewed barrels of tea each day, allowing the laborers to avoid drinking water from communal dippers, which were commonly used by white laborers. The tea reduced the incidence of dysentery and other illnesses since many microbes were killed during the boiling process.

Another question remained: Where did Chinese cooks get these exotic provisions high in the mountains? The answer came from railroad tycoon Charles Crocker, who contracted with the Sacramento firm of Sisson, Wallace & Co. Their first task was to recruit workers, mostly from Canton's Guangzhou province. Then the company received exclusive rights to provide food and other provisions for the railroad workers. Groups of 12 to 30 men would pay a Chinese cook to prepare their meals. These cooks were highly valued and often were paid better than the laborers.

## CELEBRATING THE CHINESE LEGACY

Not interested in hiking to Catfish Pond? Take advantage of other ways to share the Chinese experience. It's an easy detour from Interstate 80 to Donner Memorial State Park. Its museum is filled with interactive displays about the Donner Party, as well as information and artifacts on the role the Chinese played in the region, including their effect on food traditions.

For a time, Truckee boasted the Pacific Coast's second-largest Chinatown. It's easy to stop at the Museum of Truckee History to view an impressive Chinese herb cabinet. It was constructed in the late 1870s and contained herbs and information on how to use its contents. The Herb Shop was once located in Downtown Truckee, and the cabinet's 29 drawers still are marked with the healing and culinary herbs central to Chinese well-being.

Railroad industrialist Leland Stanford said, "Without the Chinese, it would have been impossible to complete the Western portion of this great national highway." The workers pushed on through the Sierra, and by June 18, 1868, the first eastbound passenger train arrived in Reno from Sacramento, taking 12 hours. Oblivious to the hard labor needed to lay the railroad tracks, a century and a half later, the catfish swim on, a living tribute to the Chinese who were nourished by them. 🍲

**Want to experience the history and culture of the Chinese and the railroad? Try these:**

### Getting to Catfish Pond:

On I-80, exit at Soda Springs – Norden (Exit #174) to Donner Pass Road. Travel 3.6 miles and park at the Donner Ski Ranch. Begin hiking east along Donner Pass Road for about 0.1 mile until you see the Pacific Crest Trail on your left. Turn left, and hike on the famous trail for about 0.3 mile toward the northeast. Depart the Pacific Crest Trail on another trail toward the north, and travel another 0.2 mile until you reach a small pond. Take bread for the fish!

### Museum of Truckee History

The museum is a nonprofit collaboration between the Truckee-Donner Historical Society and the Truckee Donner Railroad Society. It is located at 10065 Donner Pass Road in Truckee. Open 10 a.m. – 4 p.m. Fri. – Sun. For details, visit [Museumoftruckeehistory.org](http://Museumoftruckeehistory.org).

### Donner Memorial State Park and Emigrant Trail Museum

The Visitor Center features interactive exhibits illuminating the Chinese construction of the railroad (including their food), the emigrant experience, the Donner Party, and more. 12593 Donner Pass Road, Truckee • [Parks.ca.gov/?page\\_id=503](http://Parks.ca.gov/?page_id=503)





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# Summer

Ripe and ready produce growing in the Reno-Tahoe region.

ARTWORK BY LEIRE URBELTZ

## July

Beets, chard, cucumbers, dill, fennel, garlic, garlic chives, green onions, leeks, mint, onions, oregano, parsley, potatoes (new), rosemary, sage, tarragon, thyme, and turnips

## August

Basil, blackberries, bulb onions, bush and pole beans, corn (sweet), dill, eggplants, garlic chives, grapes (table), ground cherries, hearts of gold melons, lavender, marjoram, mint, oregano, peaches, pears, peppers, plums, raspberries, rosemary, sage, summer savory, summer squash, tarragon, thyme, tomatillos, tomatoes, watermelons, and zucchinis



### About the Artist: Leire Urbeltz

Leire Urbeltz is a PhD candidate at the William A. Douglas Center for Basque Studies at the University of Nevada, Reno. She holds a master's degree in fine arts from the University of the Basque Country. Additionally, she has studied creative illustration, visual communication techniques, and children's picture books at schools in Barcelona and Madrid, Spain, and has held art residencies in Mexico, South Korea, and China. Find Leire Urbeltz on Facebook and Instagram to see more of her work.





WHAT'S IN SEASON

# Basil

First appeared in *edible* Jersey in Summer 2023

Whether picked fresh from your garden or purchased by the bunch at a local farmers' market, basil is a favorite Reno-Tahoe summer treat.

**Origins:** An annual herb of the mint family, basil is native to central and tropical Asia and Africa. It is believed by many to have originated in India.

**Types of basil:** The most common type is sweet basil; other types include purple basil (less sweet than common basil), lemon basil (lemon flavor), and Thai basil (licorice flavor).

**Healing:** Basil has a long history of use as a healing herb. In traditional Chinese medicine, it is considered beneficial to lifting the spirits and promoting digestion, and as an antidote to poisons, including snake bites.

**Height:** 6 to 8 inches of plant when leaves are usually ready to harvest.

**Season:** June through September

**Grow:** Basil is easy to grow in containers or raised beds, and plants often are available at farmers' market tables. If growing from seed, sow seeds after last chance of frost when soil temperature nears 60 degrees F. Plants need full sun or partial shade and frequent watering. As plant grows, pinch off center tips to create a thicker plant and avoid early flowering.

**At the market:** Look for fresh basil with roots still attached. Make sure leaves are not wilted, dried out, or bruised.

**Store:** Rinse well and place in a jar or vase of water, similar to the way you would treat cut flowers. Store at room temperature in a light area, but out of direct sunlight. If you change the water daily, basil will last for a week or more.

**Wash:** When ready to use, rinse leaves and gently pat dry with a towel.

**Cook:** Basil is extremely versatile and works well with meat, poultry, and seafood recipes. It also provides a bright flavor when snipped and used in salads or pasta. 🍷



## Green Pesto Quinoa Salad

(courtesy of Janna Morishima, a volunteer at the Metuchen Farmers Market. Originally appeared in *Edible Jersey's Farmers' Market Cookbook*. Serves 4 as side dish)

This recipe can easily be doubled for larger groups. Pesto freezes well, so consider making the pesto portion of this recipe ahead of time and freezing it for future use.

Prep time: 15 minutes

2 cups cooked quinoa (prepared in advance)  
1 cup basil, coarsely chopped  
1 clove garlic, peeled and coarsely chopped  
2½ tablespoons pine nuts (optional: toasted)  
¼ cup extra-virgin olive oil  
2½ tablespoons grated Parmesan cheese  
Salt  
1 cucumber, peeled, seeded, and diced  
½ pint cherry tomatoes  
Freshly ground black pepper

Combine the basil, garlic, pine nuts, olive oil, Parmesan, and a pinch of salt in a blender and whiz until you have a smooth, glistening pesto. You should have about ½ cup. Start by folding just a couple of tablespoons of pesto into the cooked quinoa and have a taste. Add more until it's just right for you. Throw in the cucumber and cherry tomatoes, toss the whole lot together well, and season to taste with salt and pepper. We have found that chopped red onions, bell peppers, chickpeas, feta, and grated lemon zest are fun additions if you fancy adding some more crunch and zip to this salad.



## Caprese Salad

(courtesy of Jersey Fresh, Findjerseyfresh.com)

A favorite – and easy – summer meal, this simple salad features Reno-Tahoe's freshest flavors. It's also a beautiful showcase for heirloom tomatoes at their peak.

Fresh mozzarella cheese, sliced  
Tomatoes, sliced  
Basil leaves, whole or julienned  
Extra-virgin olive oil  
Freshly ground black pepper  
Sea salt

Layer mozzarella, tomatoes, and basil in a circular pattern. Be creative! Drizzle with olive oil or balsamic dressing. Season with salt and pepper and serve.





NOTE: Some markets may have schedule changes. Check website or social media before visiting.

COMPILED BY NATASHA BOURLIN

## FARMERS' MARKETS

### TUESDAYS

#### Esmeralda Farmers Market

4 – 8 p.m.  
Through Sept. 24  
1604 Esmeralda Ave., Minden  
[Visitcarsonvalley.org/events/esmeralda-farmers-market-tuesday-nights-2](http://Visitcarsonvalley.org/events/esmeralda-farmers-market-tuesday-nights-2)

#### South Lake Tahoe Certified

##### Farmers Market

8 a.m. – 1 p.m.  
Through Oct. 8  
American Legion South Lake Tahoe, 2732 Lake Tahoe Blvd., South Lake Tahoe  
[Eldoradofarmersmarket.com](http://Eldoradofarmersmarket.com)

#### Sparks United Methodist Church

##### Farmers' Market

8 a.m. – 1 p.m.  
Through Sept. 24  
1231 Pyramid Way, Sparks  
[Facebook.com/sparksumcevents](https://Facebook.com/sparksumcevents)

#### Truckee Certified

##### Farmers' Market

8 a.m. – 1 p.m.  
Through Oct. 15  
Truckee River Regional Park, 10500 Brockway Road, Truckee  
[Truckeecertifiedfa.wixsite.com](http://Truckeecertifiedfa.wixsite.com)

### WEDNESDAYS

#### Susanville Certified

##### Farmers' Market

5 – 8:30 p.m.  
July 3, Aug. 21, Sept. 11  
Pancera Plaza, 50 S. Gay St., Susanville  
[Facebook.com/susanvillefarmersmarket](https://Facebook.com/susanvillefarmersmarket)

### THURSDAYS

#### Dayton Farmers Market

3 – 6 p.m.  
Through Sept. 28  
60 2nd Ave., Dayton  
[Facebook.com/daytonfarmersmarketnv](https://Facebook.com/daytonfarmersmarketnv)

#### Incline Village

##### Farmers' Market

3 p.m. – 6 p.m.  
Through Aug. 29  
Incline Village Library, 845 Alder Ave., Incline Village  
[Laketahoemarkets.com](http://Laketahoemarkets.com)

#### Tahoe City Farmers Market

8 a.m. – 1 p.m.  
Through Oct. 24  
Commons Beach, 400 N. Lake Blvd., Tahoe City  
[TahoeCityfarmersmarket.com](http://TahoeCityfarmersmarket.com)

### FRIDAYS

#### Romano's Certified

##### Farmers Market

10 a.m. – 1:30 p.m.  
Through Sept. 13  
1329 County Road A23, Beckwourth  
[Sierravalleyfarm.com](http://Sierravalleyfarm.com)

#### Stagecoach Junction

##### Farmers' Market

Noon – 3 p.m.  
Through Sept. 29  
5955 Apache Drive, Stagecoach  
[Healthycomm.org](http://Healthycomm.org)

#### Yerington Early Bird

##### Farmers' Market

8 a.m. – 1 p.m.  
Through Sept. 27  
45 N. Main St., Yerington  
[Facebook.com/earlybirdfarmersmarket](https://Facebook.com/earlybirdfarmersmarket)



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# AMERICA'S FARMERS MARKET CELEBRATION™

by American Farmland Trust

Vote for a local Reno-Tahoe farmers' market to be recognized in America's Farmers Market Celebration™ (AFMC).

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Learn more at [Markets.farmland.org](http://Markets.farmland.org).



Scan to vote for your favorite market

### SATURDAYS

#### Carson Farmers Market

8:30 a.m. – 1 p.m.  
Through Sept. 28  
1111 E. William St., Carson City  
[Carsonfarmersmarket.com](http://Carsonfarmersmarket.com)

#### Fernley Poolside

##### Farmers Market

8 a.m. – noon  
Through Sept. 28  
Fernley Swimming Pool, 300 Cottonwood Lane, Fernley  
[Facebook.com/fernleypoolsidefarmersmarket](https://Facebook.com/fernleypoolsidefarmersmarket)

#### Local Harvest Farmers Market

##### at The Outlets at Legends

9 a.m. – 1 p.m.  
Through Nov. 23  
1310 Scheels Drive, Sparks  
[Reddevelopment.com/outlets-at-legends/events](http://Reddevelopment.com/outlets-at-legends/events)

#### Susanville Certified

##### Farmers' Market

8 a.m. – noon  
Through Sept. 28  
Pancera Plaza, 50 S. Gay St., Susanville  
[Larpcooperative.com/susanville-farmers-market](http://Larpcooperative.com/susanville-farmers-market)

#### Tamarack Junction

##### Farmers' Market

8 a.m. – noon  
Through Sept. 28  
13101 S. Virginia St., Reno  
[Shirleysfarmersmarkets.com/markets](http://Shirleysfarmersmarkets.com/markets)

#### The Market at Markleeville

10 a.m. – 2 p.m.  
July 27, Aug. 24, Sept. 21  
Downtown Markleeville  
[Sierrachef.com](http://Sierrachef.com)

#### The Village Shops Market

Through Oct. 5  
8 a.m. – noon  
1119 California Ave., Reno  
[Shirleysfarmersmarkets.com](http://Shirleysfarmersmarkets.com)

### SUNDAYS

#### Riverside Farmers Market

9 a.m. – 1 p.m.  
Year-round  
Idlewild Park Ponds, Reno  
[Renofarmersmarket.com](http://Renofarmersmarket.com)



## FARM STANDS

### Andelin Family Farm

8100 Pyramid Hwy., Sparks  
5 – 8 p.m. Tues. – Fri.;  
10 a.m. – 8 p.m. Sat.  
Aug. 3 – 19

September and October dates  
and times available online  
U-pick sunflowers and pumpkins  
available seasonally  
Andelinfamilyfarm.com

### Atlas Berry Farm

263 Artesia Road, Wellington  
Strawberries and eggs  
Order online, pickup at farm, or  
locations available online  
Atlasberryfarm.com

### Custom Gardens Organic Farm

3701 Elm St., Silver Springs  
June – September pickup at farm,  
by appointment  
Ginger, garlic, turmeric  
Find Custom Gardens Organic  
Farm on Facebook

### Eagle Valley Farm

4900 Carson River Road,  
Carson City  
10 a.m. – 2 p.m. Sat.  
Meat, eggs, honey  
Year-round, free delivery for \$35+  
orders within Carson City area  
Eaglevalleylivestock.square.site

### Jacobs Berry Farm

1335 Centerville Lane,  
Gardnerville  
August stand offering berries,  
pears, apples, peaches, apricots,  
and grapes  
Check website for dates and times  
Jacobsberries.com

### Lattin Farms

1955 McLean Road, Fallon  
9 a.m. – 5 p.m. Mon. – Sat.  
Vegetables, fruits, baked goods,  
honey, jams, condiments,  
and more  
Call for seasonal availability  
Lattinfarms.com

### Reno Food Systems Farm Stand

3295 Mayberry Drive, Reno  
3 – 7 p.m. Sun.  
Through Nov. 3  
Vegetable seedlings, perennial  
plants, dried herbs, fresh produce,  
plants, flowers, merchandise,  
u-picks  
Renofoodsystems.org

### Smith Valley FFA

20 Day Lane, Smith Valley  
Flowers, plants, succulents  
Ordering and pickup schedule  
available online  
Svffagreenhouse.square.site

## COMMUNITY SUPPORTED AGRICULTURE PROGRAMS

Connective roots grow deeply when you purchase your food from local farmers. You help keep your community growing and thriving ... quite literally. Plus, knowing where your food comes from, who grew it, and how is invaluable. Farmers put their bodies, minds, hearts, and souls into producing foods for your family and friends. And when you taste the fruits (and vegetables, herbs, etc.) of their labors, you'll understand that there's simply nothing like fresh, local food.

We have a few Community-Supported Agriculture, or CSA, programs in our region. You're sure to find an ideal CSA to suit your needs, be it through a weekly home delivery, a pickup of your weekly or monthly bounty at designated locales, or a special-occasion order of some freshly picked ingredients.

Check out these CSA providers and uplift your cuisine, community, and health this summer.

### FALLON

#### Carson Valley Meats Ranch Boxes

Meats, eggs, coffee, chocolate, condiments, jams, honeys, herbs, olives  
Pickup locations available in Reno, Sparks, Truckee, Tahoe, Carson City, Gardnerville  
Carsonvalleymeats.com

#### Fallon Food Hub Farm Share

Vegetables, fruits, herbs  
Order online; pickup available in Reno, Sparks, Carson City, Gardnerville, Fernley, Fallon  
Harvie.com/profile/fallon-food-hub

#### First Fruits Sustainable Farms

Vegetables, herbs, meats  
Order online; pickup locations available in Carson City, Fallon, Minden, Reno, Sparks  
Firstfruitssustainablefarms.com

### LAKE TAHOE

#### Lake Tahoe Markets

Fruits, vegetables, eggs, meats, honey  
Free home delivery to select Lake Tahoe and Carson Valley locations  
Laketahoemarkets.com

#### Tahoe Food Hub Harvest to Order

Build your box from more than 50 local farms  
Pickup available in Truckee and Reno  
Tahoefoodhub.org/harvest-to-order

### LYON COUNTY

#### Custom Gardens Organic Farm

Vegetables, herbs, fruits  
CSAs available for volunteers working the farm seasonally  
Order and schedule pickup by phone  
775-577-2069  
Find Custom Gardens Organic Farm on Facebook

### RENO

#### Lazetich Ranch

Grass-fed black Angus beef  
Pickup at ranch, order online  
Lazetichranch.com

#### Prema Farm

Vegetables, fruits, herbs  
Delivery, or pickup at the Riverside Farmers Market or The Village Shops Market  
Premafarm.com/csa

### OTHER CSAS

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#### Kennedy Ranch [Lamoille]

Beef, chicken, turkey, eggs  
Pick up at farm, or delivery available to Reno and Sparks  
Facebook.com/kennedyranch

#### Mountain Bounty Farm [Nevada City]

Vegetables, fruits, flowers, mushrooms  
Pickup available in Truckee, Lake Tahoe, Reno, Western Nevada County  
Mountainbountyfarm.com

#### rLm Ranch | NeuDay Farm

Meats, vegetables, eggs, dairy, baked goods  
Pickup available at Desert Trails Vet Mon. – Fri., delivery in Winnemucca  
Gleanwinnemucca.square.site





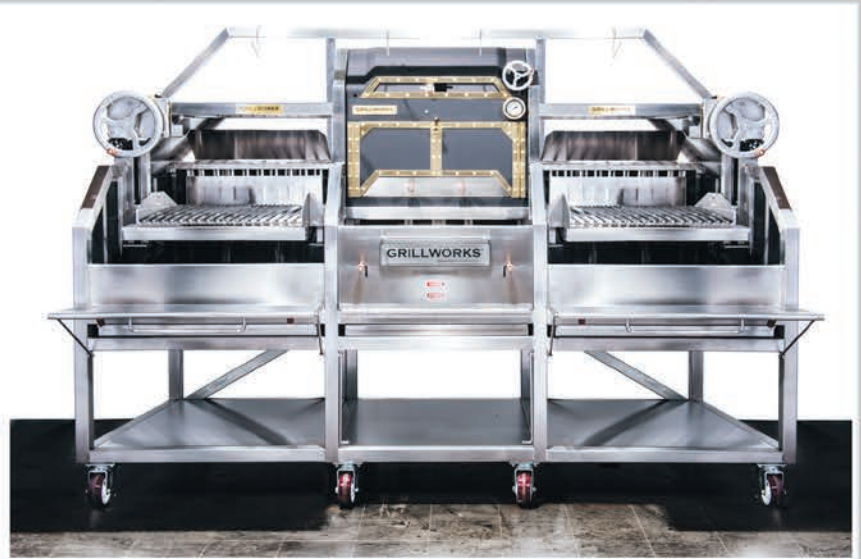
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SPECIAL ADVERTISING FEATURE

# eat (drink) local

Your guide to Reno-Tahoe's  
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Note: For hours, please visit the establishments' websites or social media platforms.

## CARSON CITY

**Bank Saloon** A collaboration between the Nevada Builders Alliance and restaurateur Richard Bragiel brings Bank Saloon to Carson City. It offers an extensive menu of superior handcrafted cocktails made with premium and local spirits — including 35 whiskeys alone — as well as fresh fruits, herbs, and delicious bitters and tonics. As you sip, enjoy the historic downtown location with walls adorned with The McFadden Art Collection featuring renowned Nevada artists. 418 S. Carson St.; 775-301-6710; Banksaloonnv.com; Find Bank Saloon NV on Facebook.

**Cucina Lupo** Focused on creating seasons-inspired Italian cuisine sourced from local farms and purveyors in Northern Nevada, Cucina Lupo delivers delicious dishes using house-made pastas, bread, salumi, and more. From the same team that created The Union, Liberty Food & Wine Exchange, and the Overland Restaurant & Pub, Cucina Lupo is a community gathering place located in the heart of Historic Downtown Carson City. 308 N. Curry St.; 775-461-0441; Cucinalupo.com; Find Cucina Lupo on Facebook.

**Great Basin Brewing Co.** Nevada's most award-winning brewery has been creating imaginative craft beers since 1993 in Sparks, including such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as hand-tossed pizzas, burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. 302 N. Carson St.; 775-885-7307; Greatbasinbrewing.com; Find Great Basin Brewing Co. on Facebook and Instagram.

**L.A. Bakery Café & Eatery** The restaurant's philosophy is nothing but the best. L.A. Bakery has established itself as one of the most distinctive, chic bakeries in Northern Nevada. European and Mediterranean pastries (such as amazing baklava), cakes, cupcakes, and other artistically baked creations are freshly made daily from natural and organic ingredients. You'll find breakfast and lunch menus as well. Many varieties of gluten-free, vegan, and sugar-free products are available. Locally roasted, low-acid coffee and espresso; locally raised, grass-fed beef patties; all-natural and gluten-free breads; and vegan and gluten-free soups all are served here. Catering is offered as well. 1280 N. Curry St.; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook and Instagram.

**The Fox Brewery & Pub** Situated in the historic St. Charles Hotel in Downtown Carson City, this traditional English-style pub serves up a refreshing assortment of The Fox's own craft brews along with an expansive menu of delicious appetizers, wings, fresh salads, huge burgers and sandwiches, steaks, traditional fish and chips, pot pies, and housemade desserts. Enjoy dining with a "capitol" view on the patio! 310 S. Carson St.; 775-883-1369; Foxpubs.com; Find The Fox Brewery & Pub on Facebook.

## CARSON VALLEY

**Great Basin Brewing Co.** The newest addition to the Great Basin Brewing Co. brewpub family carries on the tradition of being Nevada's most award-winning brewery, with such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as hand-tossed pizzas, burgers,

sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. This location features a gourmet food and butcher shop with local Park Ranch Meats. 1573 Hwy. 395, Minden; 775-375-0486; Greatbasinbrewing.com; Find Great Basin Brewing Co. on Facebook and Instagram.

**J.T. Basque Bar & Dining Room** This Nevada institution embodies Old World Basque culture in the American West. Feast on savory steak, lamb, chicken, or seafood entrées. Pace yourself. The multi-course, family-style meals are plentiful. Voted Best Basque Restaurant in the Carson Valley for more than two decades, this historic locals' favorite is festive, family oriented, and fun. Locally sourced specials include Carson Valley grass-fed beef and locally raised lamb. Local food by local people! 1426 Hwy. 395, Gardnerville; 775-782-2074; Jtbasquenv.com; Find JT Basque Bar & Dining Room on Facebook.

**Overland Restaurant & Pub** This cozy, family-friendly eatery serves up lunch, dinner, drinks, and coffee in a fun and welcoming atmosphere. The menu features Basque-inspired Americana dishes, including Basque shrimp, sausage platters and sandwiches, burgers, freshly made pastas, fish and chips, ribs, and steaks. 1451 Hwy. 395, Gardnerville; 775-392-1369; Overland-restaurant.com; Find Overland Restaurant & Pub on Facebook.

**Sierra Chef** Located in historic Genoa, Sierra Chef offers freshly made Italian pastas, sauces, breads, pastries, and specialty imported items, including cheeses, meats, spices, condiments, pastas, and jams in the Gourmet Market. Chef Cynthia Ferris-Bennett owns and operates this culinary center, which provides private cooking classes for children and adults. Enjoy an espresso or other coffee drink at Sierra Chef's full-service coffee bar, which features locally roasted Alpen Sierra coffee. Visit the Sierra Chef Farmers Market May – Sept. in Gardnerville for the best fresh and locally sourced food. Sierra Chef also provides catering. 2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

## INCLINE VILLAGE

**Lone Eagle Grille** Inside the Hyatt Regency Lake Tahoe Resort, Spa & Casino, you'll find Lone Eagle Grille, where you can enjoy an unforgettable dining experience in a spectacular setting. With the sparkling blue waters of Lake Tahoe and a cozy fireplace as your backdrop, select from a seasonal menu of expertly prepared steaks, chops, poultry, seafood, pastas, and vegan dishes, as well as house-made specialty desserts. Pair your selection with a glass of wine from sommelier-curated list of Napa Sonoma vintages. 111 Country Club Drive; 775-886-6899; Loneeaglegrille.com; Find Lone Eagle Grille on Facebook.

**Osteria Sierra** This new dining destination inside the Hyatt Regency Lake Tahoe Resort, Spa & Casino offers authentic Italian cuisine and ambiance, but with an alpine flair. Enjoy fresh pastas, steaks, seafood, and desserts, along with a curated menu of wines and cocktails. Reservations recommended. 111 Country Club Drive; 775-832-1234; Laketahoe.hyatt.com; Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.



## RENO

### DOWNTOWN RENO

**Belleville Wine Bar** This wine bar takes its inspiration from the Belleville neighborhood in Paris. Take in the charming French ambience as you sip from a selection of sommelier-curated wines. Pair them with any of an assortment of tapas, including foie gras and olive tapenade, bruschetta, salmon tartine, fresh salads, charcuterie, an assortment of delicious hard and soft cheeses, and desserts. Enjoy happy hour Tuesday to Sunday, including brunch and seafood happy hour each Sunday. The patio is now open! 400 W. Fifth St., Ste. 101; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

**Café Whitney** Inside the Whitney Peak Hotel sits this elegant yet unfussy eatery offering an array of cuisines — Asian, Mexican, Italian, American, and more. Whether you're in the mood for steaks and seafood, pasta, pizza, salad, or a good old-fashioned diner burger, Café Whitney's chefs will delight you with unique approaches to classics and the highest quality ingredients for robust flavor. 255 N. Virginia St.; 775-398-5456; Cafewhitney.com; Find Café Whitney on Facebook.

**Foodshed Cafe** Located on the second story of the Great Basin Community Food Co-op, the Foodshed Cafe is open for breakfast, lunch, and dinner, serving nourishing bowls, salads, grilled sandwiches, soups, handcrafted bakery items, burritos, smoothie bowls, and more with ingredients from more than 38 local farmers and ranchers. The café caters to a variety of dietary preferences including vegan, paleo, and gluten-free. 240 Court St.; 775-296-8068; Greatbasinfood.coop; Find Great Basin Community Food Coop on Instagram.

**Great Basin Community Food Co-op** This local-focused grocery store is home to an abundance of delicious and nutrient-dense dining options. Besides a healthy selection of organic and local produce; local, grass-fed/grass-finished meats; and local, organic eggs, you'll find hundreds of items in bulk, beer and wine, wellness products, and supplements. 240 Court St.; 775-324-6133; Greatbasinfood.coop; Find Great Basin Community Food Coop on Instagram.

**IMBIB Custom Brews** Imbibe in this relaxing taproom, where you can view the brewing process while enjoying a variety of craft beers, including barrel-aged, malty, hoppy, and sour. 785 E. Second St.; 775-470-5996; Imbibreno.com; Find IMBIB Custom Brews on Facebook.

**Liberty Food & Wine Exchange** Chef Mark Estee brings his creative and culinary talents to this friendly neighborhood artisan eatery and bar in Downtown Reno. Enjoy handcrafted, shareable plates that blend international cuisine with organic, sustainable, Northern Nevada-raised ingredients. Sip a creative cocktail, beer, or wine, or head to the boutique market for house-cured meats and house-made breads, pastas, and sauces. Special events and catering available. 100 N. Sierra St.; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

**Marcolino's Italia** This locally owned restaurant situated in Reno's Riverwalk District offers classic Italian cuisine made with the freshest possible ingredients. The staff strives to provide a warm, inviting atmosphere and a memorable experience. Choose from an array of pasta, meat, and seafood dishes, as well as salads and traditional desserts. Special event catering and food truck service also are available. 254 W. First St.; 775-800-1693; Marcolinositalia.com; Find Marcolino's Italia on Facebook.

**Noodle Box Kitchen/Rice Box Kitchen** From Perapol Damnernpholkul, self-taught cook and founder of Gossip Kitchen in San Francisco, come these two restaurant concepts in one, offering Asian-style comfort foods built to serve in boxes. Each eco-friendly to-go box is packed with fresh, natural ingredients, organic meats, and incredible flavor and fragrance. Gluten-free and vegetarian items available. Some of the dishes you'll find include rice dishes, Thai boat noodles with pork, tom yum seafood noodles, yen ta fo noodle soup (also known as pink noodle soup), and char siu/wonton egg noodle soup. In addition, you can enjoy shabu hot pot and high tea dim sum. 490 S. Center St. (next to The Discovery museum); 775-622-4379; Riceboxkitchen.com; Find Rice Box Kitchen on Facebook.

**Papa What You Cooking** At this soul food café located in The Basement, enjoy such Southern specialties as red beans and rice, shrimp and grits, greens and sweet cornbread, po' boys, fried bologna, and even sweet potato pies. Be sure to check the Facebook page for daily specials! 50 S. Virginia St.; 775-622-0020; Papawhatyoucookingnv.com; Find Papawhatyoucooking on Facebook and Instagram.

**Pignic Pub & Patio** The concept was born from the owner's fond memories of relaxing on a deck or porch, eating barbecue with close friends and family members while enjoying a frosty beer or a delicious cocktail. Bring your own meat or veggies to grill on the outdoor community grill-yard patio and deck, or order from Pignic's menu of Southern-inspired entrées, chef's choice soups and chilis, weekly seasonal specials, and shareable items, all made from locally sourced meat, poultry, or veggies. There's also a menu specializing in house-smoked meats and inspired dishes from around the globe! While there, sip on one of Pignic's 28 draft beers or a specialty cocktail. Or enjoy a drink inside while lounging in the turn-of-the-century sports parlor with multiple TVs. Upstairs, find the Revision Brewing Taproom. 235 Flint St.; 775-376-1948; Pignicpubandpatio.com; Find Pignic Pub & Patio on Facebook.

**Royce** At this neighborhood bar, take a seat on one of the couches by the fireplace to get comfy; watch a game; order a drink from the expansive bar; and dive into a mouthwatering specialty Royce cheeseburger, perfectly toasted grilled cheese, or snack. Bring your friends to eat, drink, and be merry inside the cozy lounge or out on the large patio. Enjoy weekday food and drink specials. 115 Ridge St.; 775-440-1095; Roycereno.com; Find Royce on Facebook.

**Smith and River** This American bistro situated right on the Truckee River is another concept from the team behind Roundabout Catering, chef Colin and MaryBeth Smith. Expect fresh ingredients in its menu of seafood, pasta dishes, pizzas, steaks, mouthwatering desserts, and more. All are served with Smith and River's friendly service in a vibrant atmosphere. Ask about hosting your special event. 50 N. Sierra St.; 775-357-8019; Smithandriver.com; Find Smithandriver on Instagram.

**The Fe** Enjoy Basque pintxos for lunch and dinner or grab a drink and watch your favorite sports games at the bar at this newly revived historic spot. 235 Lake St.; 775-360-6400; Thefereno.com; Find The Fe Reno on Facebook.

**Washoe Public House** Enjoy from-scratch dishes featuring local, seasonal ingredients. Dishes include appetizers to share, such as Irish nachos or poke lettuce wraps, as well as salads, soups, burgers, sandwiches, locally made sausages, pork chops, steaks, seafoods, pastas, and desserts. And, of course, enjoy unique, handcrafted cocktails, beer, and wine. Families are welcome; bring your furry friend to join you on the patio! Banquet room and catering available for special events. 275 Hill St.; 775-322-2710; Washoepublichouse.com; Find Washoe Public House on Facebook.

### EAST RENO

**Charlie Palmer Steak** Inside the Grand Sierra Resort, you'll find the Reno flagship of this renowned steakhouse created by Charlie Palmer. In a contemporary setting, enjoy neo-traditional versions of steakhouse classics, including seafood, chops, short ribs, and, of course, the exceptional steaks that built the restaurant's reputation, all sourced from small producers for incomparable flavor and quality. Grand Sierra Resort, 2500 E. Second St.; 775-789-2456; Grandsierraresort.com/restaurants/charlie-palmer-steak-reno; Find Charlie Palmer Steak Reno on Facebook.

**Full Belly Deli** Enjoy gourmet sandwiches, homemade soups and breads, and catering services for your office meetings and more. You can also enjoy a tasty, homemade breakfast with a cup of joe. 3064 Mill St.; 775-657-8448; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

**Rim Asian Bistro** This unique restaurant features an array of classic Asian specialties, from wonton or hot and sour soup to Mongolian beef, honey-glazed walnut prawns, kung pao chicken, chow mein, and more, as well as an extensive sushi menu available at your table or the Rim bar. Grand Sierra Resort, 2500 E. Second St.; 775-789-2332; Grandsierraresort.com/reno-restaurants/rim-asian-bistro; Find The Rim Sushi Restaurant At The Grand Sierra on Facebook.

**Uno Más Street Tacos + Spirits** Experience the vibrant flavors of Mexico at this taqueria featuring street and gourmet tacos, all made from scratch with only the freshest ingredients. You'll find fire-grilled meats, warm tortillas, freshly made salsa, seasonal vegetables, and delicious drinks, including handmade, ice-cold margaritas. Grand Sierra Resort, 2500 E. Second St.; 775-789-2332; Grandsierraresort.com/reno-restaurants/uno-mas-street-tacos-spirits; Find Uno Más at Grand Sierra Resort on Facebook.



## FOURTH STREET DISTRICT

**Abby's Highway 40** One of Reno's original dive bars, Abby's is back, under new ownership! In the beloved bar's classic setting, try one of its signature cocktails, play a game of pool, or catch a game on one of the bar's TVs — either inside or on the eight-foot LED screen on the renovated outdoor patio. Enjoy daily happy hour, bar snacks, and dumplings from Dumpling Queen, located on the patio of Abby's. 424 E. Fourth St.; 775-440-1211; Abbyshighway40.com; Find Abbyshighway40 on Instagram.

**Dumpling Queen** Located on the Abby's Highway 40 patio, this 1948, 20-foot Airstream Trailwind serves up Chinese dumplings, including three types of xiao long bao soup dumplings, spicy peanuts, ice creams, and Asian drinks, both alcoholic and non, for the late-night crowd. 424 E. Fourth St.; 775-440-1211; Dumplingqueenreno.com; Find Dumplingqueenreno on Instagram.

**Estella Tacos Y Mezcal** At this lively, modern Mexican cantina in the heart of the Fourth Street Brewery District at The Jesse hotel, enjoy street tacos, salsas, mezcal-inspired cocktails, and more, made with ingredients from local, seasonal ingredients whenever possible. All tacos are served on corn tortillas made in house with non-GMO, organic corn. Vegetarian, gluten free, and other dietary accommodations available. 350 Evans Ave.; 775-219-0220; Estellareno.com; Find Estella Reno on Facebook.

**Louis' Basque Corner** Enjoy a fun, engaging communal dining experience you won't forget at this historic eatery (open since 1967). Authentic, large-portioned, well-prepared Basque dishes include top sirloin steak, roasted leg of lamb, salmon, sweetbreads, tongue, and oxtail stew. Louis' also is home to the famously powerful Basque cocktail picon punch. This is a great spot for all your holiday parties, whether with colleagues, family, or friends. 301 E. Fourth St.; 775-323-7203; Louisbasquecorner.com; Find Louis Basque Corner on Facebook.

**Nevada Sunset Winery** Located in Reno's Brewery District on East Fourth Street and sharing a building with Lead Dog Brewery and Basin and Range Cellars, Nevada Sunset Winery currently offers tastings, glasses, and bottles of wines it has made, blended, or aged with grapes from Nevada and California. Bottles can be ordered online! 415 E. Fourth St., Ste. B; Nevadasunsetwinery.com; Find Nevada Sunset Winery on Facebook.

**The Bar at The Jesse** Inside a historic building that houses stylish hotel The Jesse, in Downtown Reno's Fourth Street District, you'll find this warm, inviting, comfortable bar. Choose from seasonal craft cocktails, beer, and wine, or stop by in the morning for a coffee or espresso drink from Forged Coffee Roasting Co., or pie from Sugar Pie. 306 E. Fourth St.; Thejesserenoreno.com; Find The Jesse Reno on Facebook.

**The Depot** Nestled inside a beautifully restored historic property (the former Nevada-California-Oregon railroad depot designed in 1910 by Frederic DeLongchamps), the state's first brewery-distillery also offers a great restaurant and bar. The owners have paid special attention to local sourcing, quality, and the creation of traditional and innovative products in all four entities (the brewery, distillery, restaurant, and bar). Menu items range from rotisserie chicken, scallops with cauliflower purée, and flat iron steak to burgers, fish and chips, and hearty appetizers. Come in to taste the cocktails, beers, snacks, or dinner, and take in Reno's history, which surrounds you. A big events space is available as well. 325 E. Fourth St.; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

## MIDTOWN RENO

**Arario** This Korean cuisine and Asian-fusion-inspired restaurant in Midtown offers bite-sized delights such as pot stickers, kimchee fries, and shrimp tempura, as well as entrées that fuse Korean dishes with international cuisine in interesting ways — take, for example, the bulgogi pasta, poke bowl, and Seoul cheesesteak sandwich. Stop in for lunch, dinner, or drinks. 777 S. Center St., Ste. 200; 775-870-8202; Arariomidtown.com; Find Arario MidTown on Facebook.

**Batch Cupcakery** The world is changing, and people are becoming more health conscious. Batch provides the perfect baked goods for your dietary needs. You'll find organic, gluten-free, vegan, and paleo cupcakes, brownies, cookies, and scones. 555 S. Virginia St., Ste. 104; 775-336-1622; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

**Beefy's** This industry-favorite restaurant serves up great hot dogs, shakes, and the best little burger in Reno, made with local beef from Ponderosa Meat Co. in Reno. Beefy's offers a selection of 40 craft beers as well! 1300 S. Virginia St.; 775-870-1333; Beefysreno.com; Find Beefy's Reno on Facebook.



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**Black Rock Desserts** This premium artisanal creamery specializes in handcrafted, seasonally inspired ice creams made with locally sourced ingredients (when available). Enjoy a scoop or two in a cup, a sundae, a shake, a banana split, or a house-made waffle cone and cover them with an array of delicious sauces and toppings. Or savor something else sweet, such as a cupcake, cannoli, bread pudding, mini pie, mousse, cheesecake, or cookie! 100 California Ave., Ste. 106; 775-221-7069; Brcreamery.com; Find Black Rock Dessert on Facebook.

**Bricks Restaurant** This fine-dining establishment is an unwavering pillar of Reno's gastronomic scene, serving timeless American cuisine in a sophisticated space with impeccable service and an exceptional wine program. Dishes include grilled wagyu New York steak, risotto with diver scallops and prawns, and enticing wild game specials. The restaurant's cozy bar offers an enchanting ambience to enjoy an exquisite cocktail. 1695 S. Virginia St.; 775-786-2277; Bricksrestaurant.com; Find Bricks Restaurant on Facebook.

**Brothers Barbecue** This Texas-style, dry-rubbed, and wood-smoked barbecue is pulled from two generations of family recipes. Enjoy beer and wine on the premises. Brothers Barbecue's mobile barbecue-smoking trailer serves lunch and dinner for events and catering around Northern Nevada as well. 618 S. Center St.; 775-384-3547; Bbqreno.com; Find Brothers Barbecue LLC on Facebook.

**Calafuria** This restaurant is open for Italian popup dinners from 5:30 p.m. Thurs. – Sat. unless booked for private events. Reservations recommended. Available to book entire property for special events and micro-weddings. 725 S. Center St.; 775-360-5175; Calafuriareno.com; Find Calafuria Reno on Facebook.

**Cluckers** This locally owned, independent fried chicken shack specializes in hand-breaded fried chicken sandwiches, whole wings, and freshly cut fries, all made with only the best ingredients, with the goal of creating one of the best fried chicken sandwiches in Reno-Tahoe. 600 S. Center St., Ste. 200; 775-800-1997; Cluckersreno.com; Find Cluckers MidTown on Facebook.

**DOPO Pizza & Pasta** As the wild child of Coffeebar, DOPO serves up an exciting menu of mouthwatering appetizers, house-made pasta dishes, delectable craft pizzas, and iconic desserts. Pair your meal with a glass of wine, a refreshing Italian-inspired cocktail, or a cold craft beer. With a local reputation as a favorite spot, DOPO Pizza & Pasta is a must-try destination for Italian cuisine in Midtown! 18 St. Lawrence Ave.; 775-848-8180; Reno Public Market, 299 E. Plumb Lane; 775-313-4130; Dopopizzapasta.com; Find Dopa Pizza + Pasta on Instagram.

**Elixir Superfood & Juice** It's all in the name. Elixir is defined as "a preparation supposedly able to prolong life indefinitely." While we may not live forever, Elixir wants its customers to live happy and healthy lives. Its owners want to change the way people look at food. They believe the choices people make about what they eat has a direct and powerful impact on the well-being of individuals, the community, and environment. They believe in eating clean. They use organic, whole-food ingredients; no GMOs, no preservatives, no refined oils, and no refined sugars. The kitchen is 100 percent naturally gluten-free. The mission is to provide the community with convenient access to healthy superfood energy for life in the mountains. 24 California Ave.; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook.

**Full Belly Deli** Enjoy gourmet sandwiches, homemade soups and breads, and catering services for your office meetings and more. You can also enjoy a tasty, homemade breakfast with a cup of joe. 517 Forest St.; 775-657-8448; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

**Great Full Gardens Café & Eatery** Enjoy menu items from mostly organic and local sources as well as all-natural meats at this café. Indulge in the greatest-tasting vegan and gluten-free selections as well. Gino the Soup Man soups available on site. Breakfast, lunch, and dinner served. 555 S. Virginia St.; 775-324-2013; Greatfullgardens.com; Find Great Full Gardens Midtown on Facebook.

**Mexcal** This taco- and tequila-focused restaurant in Midtown serves an array of distinctive dishes featuring braised chicken, quesabirria, lamb, carnitas, octopus, shrimp, mahi mahi, or mushroom. Savor them with a handcrafted cocktail, including one of six innovative margaritas, on Mexcal's covered, comfy patio. 516 S. Virginia St.; 775-433-1080; Mexcalreno.com; Find Mexcal Reno on Facebook.

**Moo Dang** Nestled in the heart of Midtown, Moo Dang serves a wide selection of Thai fare and a selection of more than 20 craft beers. Every dish is made to order, so you will find it easy to request vegan and gluten-free options as well as the level of spice.

Come down and see for yourself today why Moo Dang was voted one of the best Thai restaurants in Reno in 2019! Online orders for takeout available. 1565 S. Virginia St.; 775-420-4267; Thaimoodang.com; Find Moo Dang on Facebook.

**Noble Pie Parlor** This friendly gourmet pizzeria offers great pie utilizing fresh, local ingredients, craft beers, and a handpicked wine selection. Try the Resa special (sun-dried tomato, roasted garlic, jalapeño, red onion, pine nuts, spinach, and goat cheese) or the backyard chicken (house-recipe-barbecue-sauce rotisserie chicken, pepperoni, red onion, scallions, and red peppers). Also enjoy award-winning hot wings, unique strombolis, an innovative brunch menu with a build-your-own bloody mary bar on Saturday and Sunday, as well as gluten-free, vegetarian, and vegan options. Delivery is available downtown and to nearby residential areas. 777 S. Center St., Ste. 100; 775-451-2329; Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

**Piñon Bottle Co.** For the premier authority on beer in Reno, you have to check out Piñon Bottle Co. Its offerings include a beer bar with 36 taps and hundreds of bottles and cans. So what are you waiting for? Bring your growler to fill up to go or hang out on the patio any time of the year. 777 S. Center St., Ste. 101; 775-376-1211; Pinonbottlenv.com; Find Piñon Bottle on Facebook.

**PJ & Co.** A friendly staff, a full bar, and homemade freshness keep locals loving PJ's for breakfast, lunch, and dinner. Famous for classics such as eggs Benedict, huevos rancheros, juicy burgers, giant salads, and ribs so tender the meat falls off the bone, PJ's also offers special palate pleasers such as vegetarian sausage and black-bean burgers with tasty, gluten-free buns! Enjoy complimentary homemade chips and salsa after 4:30 p.m. daily with the additional TexMex dinner menu. When possible, PJ's sources from organic, natural, and local farms and serves flavor that will keep you coming back for more to hang with your old and new best friends. 1590 S. Wells Ave.; 775-323-6366; Pjandco.net; Find PJ & Co. on Facebook.

**The Arch Society** Reno's only dessert and cocktail bar is perfect for date night. Try boozy milkshakes, mini-cupcakes and Champagne, Negroni truffles, crème brûlée, trifles, and Swedish princess cakes, perfectly paired with craft cocktails. 580 S. Virginia St.; 775-800-3000; Thearchsociety.com; Find The Arch Society on Facebook.

**The Cheese Board** A locals' favorite since 1981, The Cheese Board has been serving amazing soups, grilled sandwiches, and the freshest salads as well as drop-off and pickup catering, for 40 years! Now with online ordering and local delivery options to make your life easier. Vegan and vegetarian items are available. Dine in the relaxed dining room, or sit outside and watch the world go by while enjoying the signature cheese board and hand-selected wine or a house-made dessert paired with locals' favorite Hub Coffee. 247 California Ave.; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board American Bistro & Catering Company on Facebook.

**The Fox Brewery & Pub** A Carson City favorite has come to Reno! This traditional English-style pub serves up a refreshing assortment of The Fox's own craft brews along with an expansive menu of delicious appetizers, wings, fresh salads, huge burgers and sandwiches, steaks, traditional fish and chips, pot pies, and housemade desserts. Enjoy dining with a view on the spectacular upstairs patio! 124 Wonder St.; 775-451-5010; Foxpubs.com; Find The Fox Brewery & Pub on Facebook.

**The Par by Parlay 6 Brewing Co.** Parlay 6 Brewing Co. offers a meticulously crafted selection of 24 beers on tap, including guest offerings. The Par, the bar and restaurant within Parlay 6, offers a full bar experience, inviting guests to explore a wide selection of cocktails and liquors as well as a variety of packaged beverages and non-alcoholic options. Crafted beers and beverages are complemented by elevated pub fare, with a seasonally rotating selection of house-made favorites such as burgers, sandwiches, salads, appetizers, entrées, signature pretzels, and nostalgic treats Like Bagel Bites, Hot Pockets, and Pop Tarts, each with a unique flair. Patio seating available. 1041 S. Virginia St.; 775-420-4256; Parlay6brewing.com; Find Parlay 6 Brewing Company on Facebook.

**The Wheyfarer Cheese and Specialty Foods** In the heart of Midtown Reno is The Wheyfarer, a cut-and-wrap cheese store specializing in high-quality, hard-to-find cheeses, as well as sandwiches, salads, and wines. Eat inside at the counter or in the shared patio space outdoors, or take items to go. Shop our retail store for an assortment of specialty foods, including gourmet crackers, jams, and more. 24 California Ave., Ste. B; 775-622-8320; Thewheyfarer.com; Find The Wheyfarer Cheese and Specialty Foods on Facebook and The Wheyfarer Cheese Reno on Instagram.



**Too Soul Tea Co.** You'll find a comfortable, friendly environment in this Midtown teahouse café. Choose from more than 100 fine teas and herbal blends, as well as Too Soul blend coffees. Too Soul also offers popular chai drinks, hot chocolates, smoothies, and bottled drinks, as well as monthly and holiday specials. Locally made baked goods, prepared sandwiches, wraps, and other snack choices are available with vegan and gluten-free options. Grab them to go or stay and relax (sit indoors and out, and Wi-Fi is available). Come in for tea tastings any day or create your own blend. Choose from black, green, herbal, hibiscus, rooibos, chai, white, and oolong teas. Discover extraordinary blends, such as Four Horsemen Black Tea, Blackberry Sage, 7 Seas, and Pomegranate Mojito Green. Pots, presses, and accessories also are available. 542½ Plumas St. (near California Avenue); 775-322-2001; Toosoultea.com; Find Too Soul Tea Co. on Facebook and Instagram.

## NORTHWEST RENO

**Bighorn Tavern** This neighborhood tavern offers a menu of made-from-scratch dishes, from wings and Scotch eggs to tacos, burgers, salads, fish and chips, steaks, and more. They're perfectly complemented by a wide variety of wines, spirits, and beers, with a focus on local micro-brews. Breakfast and brunch menus available. Enjoy your meal on the spacious patio! 1325 W. Seventh St.; 775-787-1177; Bighorntavernreno.com; Find Bighorn Tavern on Facebook.

**Burger Me** Indulge in real, fresh food. This tasty burger joint serves up old-fashioned big burgers, with local, natural ingredients. Diners won't find any gluten, hormones, or antibiotics in the variety of protein the restaurant offers, including beef, bison, chicken, turkey, lamb, and ahi. Other choices include house-made veggie burgers, delicious shakes, malts, hand-dipped onion rings, sweet potato fries, and savory garlic fries. A craving for a burger and fries can be both delicious and a little healthy, made from fresh, local ingredients. Rent the Burger Me truck for catering, business lunches, and private parties. 6280 Sharlands Ave., Ste. 101; 775-737-9404; 775-851-2002; Burgermeusa.com; Find Burger Me on Facebook.

## OLD SOUTHWEST RENO

**Buenos Grill** This colorful, family-friendly, Baja-themed restaurant is Reno's best place for fish tacos, patio dining, and quick service. Enjoy a fresh and unique take on classic Mexican dishes such as fish tacos with mango salsa, steak ranchero taquitos, and coconut-fried shrimp. There's a great margarita, wine, beer, and tequila selection as well. Mayberry Landing, 3892 Mayberry Drive; 775-787-8226; Buenosgrill.com; Find Buenos Grill on Facebook.

**Champagne & Chocolate** This artisanal chocolate shop selects only the finest cocoa beans and blends them with cocoa butter to craft the finest chocolates by hand, in small batches, to make every bite a joyful experience. Plus, order a flight of Champagnes, beer, wine, or a cocktail from the full bar, choose from a delightful candy selection, or even create your own candy bar, with more than 30 ingredients to choose from. Brunch options available every weekend. Plumbgate, 550 W. Plumb Lane, Ste. E; 775-264-4922; Champagnechoco.com; Find Champagne & Chocolate on Facebook.

**Dolce Caffé** This family-owned, Italian bakery opened in the Mayberry Landing shopping center in June 2022, serving breakfast and lunch. It specializes in Sicilian pastries, including bombas and graffas, which are Italian doughnut varieties, as well as raviola, filled with delicious ricotta cheese and chocolate chips. Browse the pastry case, which features specialty cakes. Savory delights also are available, including quiches, soups, scaciatta, sandwiches, and pasta dishes. Follow the website for details on exclusive, intimate, four-course dinners on select weekends. Mayberry Landing, 3886 Mayberry Drive; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé - Reno on Facebook.

**House of Bread** Breakfast and lunch dishes are available for dine-in, pickup, and catering at this bakery, where you can enjoy the aroma and taste of all-natural, preservative-free breads made from the heart. Choose from more than 30 varieties of sweet and savory breads, including garlic cheese twists, challah, jalapeño cheese bread, pumpkin bread, zucchini bread, squaw bread, honey whole wheat bread, and cinnamon twists. The establishment also offers beer, wine, coffee, and wholesale service to restaurants. 1185 California Ave., Ste. B; 775-322-0773; Reno.houseofbread.com; Find House of Bread, Reno on Facebook.



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**Mix Bakeshop** For a sweet treat, enjoy cupcakes, handcrafted pies, and beautiful cookies, made from scratch with the finest ingredients on site daily. Mix's menu features a broad selection of delicious flavors, including triple chocolate and classic red velvet cupcakes, salted caramel apple and banana cream pies, and freshly baked cookies like chocolate chip and frosted pumpkin, as well as decorated sugar cookies — perfect for any occasion. Mix's staff members are happy to work with you on custom orders. Gluten-free and vegan options available. 1117 California Ave.; 775-329-1748; Mixreno.com; Find Mix Bakeshop Reno on Facebook.

**The Kitchen Table** This neighborhood eatery features country-style Italian food for the entire family. Enjoy homemade pastas, pizzas, fresh seafood, and more, prepared with fresh, seasonal ingredients sourced from local purveyors. Best of all, watch the chef prepare your meal in the open-concept kitchen, which invites guests to interact with each other and the kitchen staff, like family gathering around the kitchen table. Enjoy outdoor dining when the weather's nice. Plumgate, 530 W. Plumb Lane, Ste. A; 775-384-3959; Thekitchentablereño.com; Find The Kitchen Table on Facebook.

## SOUTH RENO

**Batch Cupcakery** The world is changing, and people are becoming more health conscious. Batch provides the perfect baked goods for your dietary needs. You'll find organic, gluten-free, vegan, and paleo cupcakes, brownies, cookies, and scones. 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

**Bighorn Tavern** This neighborhood tavern added a second location in the Shops at Bartley Ranch. It offers a menu of made-from-scratch dishes, from wings and Scotch eggs to tacos, burgers, salads, fish and chips, steaks, and more. They're perfectly complemented by a wide variety of wines, spirits, and beers, with a focus on local micro-brews. Breakfast and brunch menus available. 6135 Lakeside Drive, Ste. 113; 775-737-9067; Bighorntavernreno.com; Find Bighorn Tavern on Facebook.

**Burger Me** Indulge in real, fresh food. This tasty burger joint serves up old-fashioned big burgers, with local, natural ingredients. Diners won't find any gluten, hormones, or antibiotics in the variety of protein the restaurant offers, including beef, bison, chicken, turkey, lamb, and ahi. Other choices include house-made veggie burgers, delicious shakes, malts, hand-dipped onion rings, sweet potato fries, and savory garlic fries. A craving for a burger and fries can be both delicious and a little healthy, made from fresh, local ingredients. The Summit, 13963 S. Virginia St., Ste. 901; 775-851-2002; Burgermeusa.com; Find Burger Me on Facebook.

**Great Basin Brewing Co.** Nevada's most award-winning brewery has been creating imaginative craft beers since 1993, including such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as hand-tossed pizzas, burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. 5525 S. Virginia St.; 775-284-7711; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook.

**Great Full Gardens Café & Eatery** Enjoy menu items from mostly organic and local sources as well as all-natural meats at this café. Indulge in the greatest-tasting vegan and gluten-free selections as well. Gino the Soup Man soups available on site. Breakfast, lunch, and dinner served. 748 South Meadows Pkwy., Ste. A-14; 775-324-2016; Greatfullgardens.com; Find Great Full Gardens South Meadows Reno on Facebook.

**High Mark Distillery & Barrel House** Head distiller Felicia Keith-Jones, a former teacher and bush pilot, was trained in Ireland on Old World distilling methods before founding High Mark Distillery in Sterling, Alaska, in 2010. She has brought her award-winning operation to Reno, which utilizes Nevada-grown, organic grains and fruits in her distinctive line of spirits. Stop in at the Tasting Room and Sipping Parlor to glimpse the distillation process and enjoy a sip or two. 4690 Longley Lane, Ste. 28; 775-622-9188; Highmarkdistillery.com; Find High Mark Distillery on Facebook.

**Land Ocean** Another original concept by Mark and Karoline Platt, Land Ocean is a modern steakhouse with a swanky vibe. Enjoy a substantial menu including hand-cut steaks, fresh seafood, kobe burgers, and tempting sandwiches. Whether your appetite calls for something light, such as an ahi salad, or The Land Ocean that features a filet mignon and lobster tail, there's a delicious meal for every mood. The Summit mall, 13967 S. Virginia St., Ste. 914; 775-993-2499; Landoceanrestaurants.com/reno; Find Land Ocean New American Grill on Facebook.

**Nothing Bundt Cakes** Step inside this sweet bakery and order from four different sizes and 10 different flavors of Bundt cake. Perfect for every occasion, Nothing Bundt Cakes make great gifts or treats for anniversaries, birthdays, baby showers, office parties, and more. Ten flavors (including luscious chocolate-chocolate chip, red velvet, white chocolate raspberry, carrot, lemon, marble, and pecan praline, white-white chocolate, and cinnamon swirl) with 40 unique decorations perfect the experience. 5051 S. McCarran Blvd.; 775-827-5151; Nothingbundtcakes.com; Find Nothing Bundt Cakes (Reno, NV) on Facebook.

**Nothing To It! Culinary Center and Deli** This outstanding facility features hands-on and demonstration classes taught by master chefs. You'll also find a gourmet Napa Valley-inspired deli, as well as a fabulous kitchen store for all your cooking needs. Owners/operators Jay Bushman and Lara Ritchie have a passion for giving people the tools to be great chefs in their own homes. Catering is available. 225 Crummer Lane; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

**Piñon Bottle Co.** For the premier authority on beer, you have to check out Piñon Bottle Co. Its offerings include a beer bar with 36 taps and hundreds of bottles and cans. So what are you waiting for? 15415 Wedge Pkwy., Ste. 100; 775-376-1211; Pinonbottlencv.com; Find Piñon Bottle on Facebook.

**Smiling with Hope Pizza** The beloved pizza parlor serves award-winning New York-style pizza that locals crave! Enjoy fresh salads and house-made desserts, including cannoli, in this friendly, family-style pizzeria that owner Andrew Silvaroli remodeled and expanded, with dine-in seating and lunch options now available. Shops at Bartley Ranch, 6135 Lakeside Drive, Ste. 101; 775-825-1070; Smilingwithhopepizza.com; Find Smiling with Hope Pizza-NY style with a Social Cause on Facebook.

**SouthCreek Pizza Co.** Experience this welcoming, family-owned neighborhood restaurant that serves handcrafted, wood-fired, brick-oven pizza cooked in an imported Italian oven. Also enjoy chef Ian Madan's fresh salads, house-made meatballs, garlic shrimp, wood-roasted vegetables in a house-made chili oil, and pork spareribs. The charcuterie and cheese plates are terrific additions to the menu and change periodically. Another treat is the mozzarella, which is made daily in house. Choose from a carefully selected wine and beer list that includes four beers and two wines on tap. Be sure to check out the daily lunch and dinner specials. Enjoy the patio. Download the mobile app to order online. South Creek Shopping Center, 45 Foothill Road; 775-622-1620; Southcreekpizza.com; Find Southcreek Pizza Co. on Facebook.

**The Cheese Board** This is the brand-new second location for a locals' favorite since 1981. You'll enjoy amazing soups, grilled sandwiches, and the freshest salads as well as drop-off and pickup catering. Online ordering and local delivery options make your life easier. Vegan and vegetarian items are available. Dine in the relaxed dining room, or sit outside and watch the world go by while enjoying a signature cheese board and hand-selected wine or a house-made dessert paired with locals' favorite Hub Coffee. 15435 Wedge Pkwy., Ste. 100; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board American Bistro & Catering Company on Facebook.

**The Kitchen by Great Full Gardens** Serving up the same quality you've come to expect from Great Full Gardens, this South Reno location is a self-serve, organic salad, soup, and hot bar featuring Gino the Soup Man soups, rotating specials including lasagna and grab-and-go wraps, often made with locally sourced ingredients. Vegan and gluten-free options available. 5220 Longley Lane, Ste. 100; 775-384-6420. Greatfullgardens.com; Find The Kitchen by Great Full Gardens on Facebook.

**Zephyr Wine Bar** This new wine bar promises a comfortable wine experience in a beautiful setting. Select wines by the glass, bottle, or refillable carafe, and find unique gifts in the shop's selection of mid- to high-end wine accessories. Enjoy a variety of in-house events in the bar's private event space, including tastings with visiting winemakers, educational programs, parties, and more. 15415 Wedge Pkwy.; 775-741-8110; Zephyrwinebar.com; Find Zephyr Wine Bar on Facebook.

## SOUTH LAKE TAHOE

**Burger Me** Indulge in real, fresh food. This tasty burger joint serves up old-fashioned big burgers, with local, natural ingredients. You won't find any gluten, hormones, or antibiotics in the variety of protein the restaurant offers, including beef, bison, chicken, turkey, lamb, and ahi. Other choices include house-made veggie burgers, delicious shakes, malts, hand-dipped onion rings, sweet potato fries, and savory garlic fries. A craving for a burger and fries can be both delicious and a little healthy, made



from fresh, local ingredients. 3838 Lake Tahoe Blvd., Ste. 100; 530-545-6433; Burgermeusa.com; Find Burger Me on Facebook.

**Champagne & Chocolate** This artisanal chocolate shop selects only the finest cocoa beans and blends them with cocoa butter to craft the finest chocolates by hand, in small batches, to make every bite a joyful experience. Plus, order a flight of Champagnes, beer, or wine, and choose from a delightful selection of unique candy bars. 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champagneschoco.com; Find Champagne & Chocolate on Facebook.

## SPARKS

**Anthony's Chophouse** This steakhouse offers a refined dining experience. Enjoy expertly sourced fresh seafood, prime cut filets, rib eyes, and New York strip steaks against a backdrop of old-school steakhouse vibes with a modern lodge feel. Nugget Casino Resort, 1100 Nugget Ave.; 775-356-3300; Cnty.com/nugget/dining/anthony-s-chophouse; Find Anthony's Chophouse on Facebook.

**BJ's Nevada Barbecue Co.** Family owned and operated since 1986, BJ's has been dishing up its unique style of barbecue with true Nevada flair. Enjoy custom meats, slowly smoked over a variety of hardwoods, including award-winning ribs. Also experience rustic, country-inspired breakfast. Catering is available as well. 80 E. Victorian Ave.; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

**Great Basin Brewing Co.** Nevada's original craft brewery first opened its doors in 1993. After 28 years, it remains Nevada's most award-winning brewery, with imaginative craft beers including such favorites as Cerveza Chilebeso, Leave No Trace Alpine Lager, and Ichthyosaur "Icky" IPA. Great Basin also serves hearty fare such as burgers, sandwiches, salads, Wisconsin-style beer cheese soup, brewmaster's mac 'n' cheese, brewery fish and chips, shepherd's pie, and other pub-style classics. 846 Victorian Ave., 775-355-7711; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook.

**Great Full Gardens Café & Eatery** Enjoy menu items from mostly organic and local sources as well as all-natural meats at this café. Indulge in the greatest-tasting vegan and gluten-free selections as well. Gino the Soup Man soups available on site. Breakfast, lunch, and dinner served. Outlets at Legends, 1330 Scheels Drive, Ste. F102; 775-440-1663; Greatfullgardens.com; Find Great Full Gardens at Sparks-Legends on Facebook.

**IMBIB Custom Brews** Imbibe in this Sparks taproom in The Outlets at Legends next to Cantina Los Tres Hombres, across from Galaxy Theatres. Choose from more than 20 craft beers, and enjoy them with a small bite from the snack menu, either inside or on the patio. The Outlets at Legends, 1180 Scheels Drive, Ste. B-113; 775-470-5996; Imbibreno.com; Find IMBIB Custom Brews on Facebook.

**Sip of Saigon** A taste of Vietnam, redefined. Step into this cozy eatery and experience a modern twist on authentic Vietnamese cuisine. From delectable banh mi sandwiches to hearty pho and handcrafted lattes, indulge in bold flavors and quality ingredients that celebrate the essence of Saigon, crafted to delight all year round. Now open for dinner! 1272 Disc Drive; 775-384-2517; Sipofsaigon.com; Find Sip of Saigon on Facebook.

## TRUCKEE

**Burger Me** Indulge in real, fresh food. This tasty burger joint serves up old-fashioned big burgers, with local, natural ingredients. You won't find any gluten, hormones, or antibiotics in the variety of protein the restaurant offers, including beef, bison, chicken, turkey, lamb, and ahi. Other choices include house-made veggie burgers, delicious shakes, malts, hand-dipped onion rings, sweet potato fries, and savory garlic fries. A craving for a burger and fries can be both delicious and a little healthy, made from fresh, local ingredients. 10418 Donner Pass Road; 530-587-8852; Burgermeusa.com; Find Burger Me on Facebook.

**Full Belly Deli** Enjoy gourmet sandwiches, homemade soups and breads, catering services, and patio dining (weather permitting). 10825 Pioneer Trail Road, Ste. 103; 530-550-9516; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

For details on listing your restaurant in *edible* Reno-Tahoe's Eat Local Guide in print and online, email Jaci@ediblerenotahoe.com.

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## AGRICULTURAL ORGANIZATIONS

### Nevada Dairy Farmers

Nevadamilk.com; Find Nevada Dairymen & Dairy Council of Nevada on Facebook.

## ARBORETUMS

### May Arboretum Society

1595 N. Sierra St., Reno; 775-234-8040; Mayarboretumsociety.org; Find May Arboretum Society on Facebook.

## ARTS ORGANIZATIONS/ EXHIBITS

### Nevada Museum of Art

160 W. Liberty St., Reno; 775-329-3333; Nevadaart.org; Find Nevada Museum of Art on Facebook.

### Pioneer Center for the Performing Arts

100 S. Virginia St., Reno; 866-553-6605; Pioneercenter.com; Find Pioneer Center for the Performing Arts on Facebook.

## AUTOMOTIVE REPAIR

### Automotion

225 Telegraph St., Reno; 775-284-9444; Automotionreno.com; Find Automotion on Facebook.

## BAKERIES

### Batch Cupcakery

Midtown Reno: 555 S. Virginia St., Ste. 104; 775-336-1622; South Reno: 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

### Dolce Caffé

3882 Mayberry Drive, Reno; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé – Reno on Facebook.

### House of Bread

1185 California Ave., Ste. B, Reno; 775-322-0773; Reno.houseofbread.com; Find House of Bread, Reno on Facebook.

### L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

### Mix Bakeshop

1117 California Ave., Reno; 775-329-1748; Mixreno.com; Find Mix Bakeshop on Facebook.

### Nothing Bundt Cakes

5051 S. McCarran Blvd., Reno; 775-827-5151; Nothingbundtcakes.com; Find Nothing Bundt Cakes (Reno, NV) on Facebook.

## BOOKS

### Recipes and Rambles

This book by Charlie Abowd and Karel Ancona benefits The Greenhouse Project in Carson City; Carsoncitygreenhouse.org; Find The Greenhouse Project on Facebook.

## CANNABIS DISPENSARIES/CBD PRODUCTS

### Deep Roots Harvest

12240 Old Virginia Road, Reno; 775-245-2540; Deeprootsharvest.com; Find Deep Roots Harvest on Facebook.

## CASINOS

### Grand Sierra Resort and Casino

2500 E. Second St., Reno; 775-789-2000; Grandsierraresort.com; Find Grand Sierra Resort and Casino on Facebook.

### Nugget Casino Resort

1100 Nugget Ave., Sparks; 888-868-4438; Cnty.com/nugget; Find Nugget Casino Resort on Facebook.

## CATERERS

### Batch Cupcakery

Midtown Reno: 555 S. Virginia St., Ste. 104; 775-336-1622; South Reno: 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

### BJ's Nevada Barbecue Co.

80 E. Victorian Ave., Sparks; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

### L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

### Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

### Marcolino's Italia

254 W. First St., Reno; 775-800-1693; Marcolinositalia.com; Find Marcolino's Italia on Facebook.

### Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

### Sierra Chef

2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

### Sip of Saigon

1272 Disc Drive, Sparks; 775-384-2517; Sipofsaigon.com; Find Sip of Saigon on Facebook.

### The Cheese Board

Midtown Reno: 247 California Ave., South Reno: 15435 Wedge Pkwy., Ste. 100; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board Catering Co. on Facebook.

## CHEESE SHOPS

### The Wheyfarer Cheese and Specialty Foods

24 California Ave., Ste. B, Reno; 775-622-8320; Thewheyfarer.com; Find The Wheyfarer Cheese and Specialty Foods on Facebook.

## CHOCOLATIERS

### Champagne & Chocolate

Reno: Plumgate, 550 W. Plumb Lane, Ste. E; South Lake Tahoe: 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champagnechocolate.shop. Champagnechoco.com; Find Champagne & Chocolate on Facebook.

### Tandem Chocolates

7111 S. Virginia St., Ste. A15, Reno; 775-227-8735; Tandemchocolates.com; Find Tandem Chocolates on Facebook.

## COOKING SCHOOLS

### Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

### Sierra Chef

2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

## CSAs

### Mountain Bounty Farm

11438 Birchville Road, Nevada City; 530-292-3776; Mountainbountyfarm.com; Find Mountain Bounty Farm on Facebook.

## DESSERTS

### Black Rock Desserts

100 California Ave., Ste. 106, Reno; 775-221-7069; Brcreamery.com; Find Black Rock Dessert on Facebook.

### The Arch Society

580 S. Virginia St., Reno; 775-800-3000; Thearchsociety.com; Find The Arch Society on Facebook.



## DRINKS PRODUCERS/ ESTABLISHMENTS

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### Abby's Highway 40

424 E. Fourth St., Reno; 775-440-1211; [Abbyshighway40.com](http://Abbyshighway40.com); Find Abby's Highway 40 on Facebook.

### Bank Saloon

418 S. Carson St., Carson City; 775-301-6710; [Banksaloonnv.com](http://Banksaloonnv.com); Find Bank Saloon NV on Facebook.

### Belleville Wine Bar

400 W. Fifth St., Ste. 101, Reno; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

### Cooper Wines

21365 Shenandoah School Road, Plymouth, Calif.; 209-245-6181; [Cooperwines.com](http://Cooperwines.com); Find Cooper Wines on Facebook.

### Drams & Smoke

1400 E. Peckham Lane, Reno; 775-444-9240; [Dramsandsmoke.com](http://Dramsandsmoke.com); Find Drams & Smoke Reno on Facebook and Instagram.

### Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368; [Enjoyelixir.com](http://Enjoyelixir.com); Find Elixir Superfood & Juice on Facebook and Instagram.

### Great Basin Brewing Co.

Reno: 5525 S. Virginia St.; 775-284-7711; Sparks: 846 Victorian Ave.; 775-355-7711; Carson City: 302 N. Carson St.; 775-885-7307; Minden: 1573 Hwy. 395; [Greatbasinbrewingco.com](http://Greatbasinbrewingco.com); Find Great Basin Brewing Company on Facebook.

### IMBIB Custom Brews (Brewery)

Reno: 785 E. Second St.; 775-470-5996; Sparks: 1180 Scheels Drive, Ste. B-113; [Imbibreno.com](http://Imbibreno.com); Find IMBIB Custom Brews on Facebook.

### Nevada Sunset Winery

415 E. Fourth St., Ste. B, Reno; [Nevadasunsetwinery.com](http://Nevadasunsetwinery.com); Find Nevada Sunset Winery on Facebook.

### New West Distributing

325 E. Nugget Ave., Ste. 101, Sparks; 775-355-5500; [Nwdreno.com](http://Nwdreno.com); Find New West Distributing on Facebook.

### Parlay 6 Brewing Co.

1041 S. Virginia St., Reno; 775-420-4256; [Parlay6brewing.com](http://Parlay6brewing.com); Find Parlay 6 Brewing Company on Facebook.

### Piñon Bottle Co.

Midtown Reno: 777 S. Center St.; South Reno: 15415 Wedge Pkwy., Ste. 100; [Pinonbottlennv.com](http://Pinonbottlennv.com); Find Pinon Bottle on Facebook.

### Royce

115 Ridge St., Reno; 775-440-1095; [Roycereno.com](http://Roycereno.com); Find Royce on Facebook.

### The Bar at The Jesse

306 E. Fourth St., Reno; [Thejessereno.com](http://Thejessereno.com); Find The Jesse Reno on Facebook.

### The Depot

325 E. Fourth St., Reno; 775-737-4330; [Thedepotreno.com](http://Thedepotreno.com); Find The Depot Craft Brewery Distillery on Facebook.

### The Fe

235 Lake St., Reno; 775-360-6400; [Thefereno.com](http://Thefereno.com); Find The Fe Reno on Facebook.

### The Fox Brewery & Pub

Carson City: 310 S. Carson St.; 775-883-1369. Reno: 124 Wonder St.; 775-451-5010; [Foxpubs.com](http://Foxpubs.com); Find The Fox Brewery & Pub on Facebook.

### Zephyr Wine

15415 Wedge Pkwy., Reno; 775-741-8110; [Zephyrwinereno.com](http://Zephyrwinereno.com); Find Zephyr Wine Bar on Facebook.

## EVENTS/EVENT VENUES/SERVICES

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### Atelier Reno (Art Workshops)

2135 Dickerson St., Reno; [Atelierinreno.com](http://Atelierinreno.com); Find Atelier in Reno on Instagram.

### Calafuria (Event Venue, Pop-up Restaurant, and Cooking Classes)

725 S. Center St., Reno; 775-360-5175; [Calafuriareno.com](http://Calafuriareno.com); Find Calafuria Reno on Facebook.

### Epics Photo Booth

316 California Ave., Ste. 1965, Reno; 530-536-0455; [Epicsphotobooth.com](http://Epicsphotobooth.com); Find Epics Photo Booth on Facebook.

### The Corner Barn (Event Venue)

8929 CA-89, Graeagle; 530-836-2523; [Graeaglebarn.com](http://Graeaglebarn.com); Find Graeagle Corner Barn on Facebook.

### Grand Sierra Resort and Casino (Event Venue)

2500 E. Second St., Reno; 775-789-2000; [Grandsierraresort.com](http://Grandsierraresort.com); Find Grand Sierra Resort and Casino on Facebook.

### Grateful Harvest Dinner

Enjoy food, music with soul, and joyful giving with a goal at this Sept. 23 event at Nashville Social Club in Carson City. Money raised supports The Greenhouse Project. For details, visit [Carsoncitygreenhouse.org](http://Carsoncitygreenhouse.org).

### Hyatt Regency Lake Tahoe Resort, Spa & Casino

111 Country Club Drive, Incline Village; 775-886-6899; [Laketahoe.hyatt.com](http://Laketahoe.hyatt.com); Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

### Lake Tahoe Shakespeare Festival

Amphitheater at Sand Harbor at Lake Tahoe Nevada State Park, Incline Village; 800-747-4697; [Laketahoeshakespeare.com](http://Laketahoeshakespeare.com); Find The Lake Tahoe Shakespeare Festival on Facebook.

### Martin Gunderson Events

775-741-0777; [Martingunderson.com](http://Martingunderson.com); Find Martin Gunderson Events on Facebook.

### May Arboretum Society

1595 N. Sierra St., Reno; 775-234-8040; [Mayarboretumsociety.org](http://Mayarboretumsociety.org); Find May Arboretum Society on Facebook.

### Northern Nevada Pride Festival and Community Parade

The parade is taking place at a new time of year — Sat., Sept. 7. For details, visit [Northernnevadapride.org](http://Northernnevadapride.org) and find Northern Nevada Pride Festival and Community Parade on Facebook.

### Pignic Pub & Patio (Event Venue)

235 Flint St., Reno; 775-376-1948; [Pignicpubandpatio.com](http://Pignicpubandpatio.com); Find Pignic Pub & Patio on Facebook.

### Pioneer Center for the Performing Arts

100 S. Virginia St., Reno; 866-553-6605; [Pioneercenter.com](http://Pioneercenter.com); Find Pioneer Center for the Performing Arts on Facebook.

### Quick Space (Event Restrooms)

820 Marietta Way, Sparks; 775-359-4688; [Quickspacenevada.com](http://Quickspacenevada.com); Find Quick Space on Facebook.

### River School Farm (Events Venue)

7777 White Fir St., Reno; 775-747-2222; [Riverschoolfarm.org](http://Riverschoolfarm.org); Find River School Farm on Facebook.

### Riverside Farmers Market

Sundays year-round. Idlewild Park, Reno; [Renofarmersmarket.com](http://Renofarmersmarket.com); Find Riverside Farmers Market on Facebook.

### Shirley's Farmers Markets

Saturdays through Sept. 28 for both Tamarack Casino Market and The Village Market. 775-746-5024; [Shirleysfarmersmarkets.com](http://Shirleysfarmersmarkets.com); Find Shirley's Farmers Markets on Facebook.

### The Depot (Event Venue)

325 E. Fourth St., Reno; 775-737-4330; [Thedepotreno.com](http://Thedepotreno.com); Find The Depot Craft Brewery Distillery on Facebook.

### Whitney Peak Hotel (Event Venue)

255 N. Virginia St., Reno; 775-398-5400; [Whitneypeakhotel.com](http://Whitneypeakhotel.com); Find Whitney Peak Hotel on Facebook.

## FARMERS

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### Peri & Sons Farms

430 State Route 339, Yerington; 775-463-4444; [Periandsons.com](http://Periandsons.com); Find Peri & Sons Farms on Facebook.

## FLORISTS

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### Reno Wholesale Flowers

1440 Hymer Ave., Sparks; 775-284-3338; [Renowholesaleflowers.com](http://Renowholesaleflowers.com); Find Reno Wholesale Flowers on Facebook.

### Sparks Florist

Reno: 5000 Smithridge Drive; Sparks: 1001 Pyramid Way; 775-358-8500; [Sparksflorist.com](http://Sparksflorist.com); Find Sparks Florist on Facebook.

## FOOD DISTRIBUTORS/ PRODUCERS

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### Flocchini Family Provisions (Sausage)

259 Sage St., Carson City; 775-882-8110; 800-854-7877; [Flocchinisausage.com](http://Flocchinisausage.com); Find Flocchini Sausage on Facebook.



### Horney Toad Meats

775-866-8286; Hornytoadmeats.online; Find Horney Toad Meats on Facebook.

### Nevada Brining Co.

775-501-4001; Nevadabrining.com; Find Nevada Brining Co. on Facebook.

### Sierra Gold Seafood

1335 Greg St., Ste. 105, Sparks; 775-352-9595; Sierragoldseafood.com; Find Sgs Nevada on Facebook.

### Sierra Meat & Seafood

1330 Capital Blvd., Ste. A, Reno; 775-322-4073; 800-444-5687; Sierrameat.com; Find Sierra Meat & Seafood on Facebook.

## GARDENING SUPPLIES

### Full Circle Soils & Compost

775-267-5305; Fullcirclecompost.com; Find Full Circle Compost on Facebook.

## GROCERY STORES

### Great Basin Community Food Co-op

240 Court St., Reno; 775-324-6133; Greatbasinfood.coop; Find Great Basin Community Food Coop on Facebook.

## HEALTH/ WELLNESS PROVIDERS

### Coolsculpting by Marci

1351 Corporate Blvd., Reno; 775-825-6450; Bodysculptingbymarci.com; Find Coolsculpting by Marci on Facebook.

### Deep Roots Harvest

12240 Old Virginia Road, Reno; 775-245-2540; Deeprootsharvest.com; Find Deep Roots Harvest on Facebook.

### Evoke Fitness

9744 S. Virginia St., Ste. A, Reno; 775-827-1995; Evokefit.com; Find Evoke Fitness on Facebook.

### Northern Nevada Health System

Nnhs.com/faster.

### Renown Health

775-982-4100; Renown.org; Find Renown Health on Facebook.

### Revive Health

6135 Lakeside Drive, Ste. 119, Reno; 775-984-4200; Dillonlambert.com; Find Thrive Integrative Health & Hydration on Facebook.

### Sierra Smiles, Dentistry by John Bocchi, DDS

Reno: 5465 Kietzke Lane; 775-786-1911; South Reno: 10595 Double R Blvd.; 775-443-4305; Zephyr Cove: 308 Dorla Court, Ste. 202; 775-515-8930; Sierrasmls.com; Sierrasleepwell.com; Find Sierra Smiles on Facebook.

### Silver Sage Center for Family Medicine (Dr. Andrew Pasternak and Dr. Teresa Angermann)

10467 Double R Blvd., Reno; 775-853-9394; Silversagecenter.com; Find Silver Sage Center for Family Medicine on Facebook.

### The Club at Todd's Body Shop

1351 Corporate Blvd., Reno; 775-825-6450; Toddsbodyshoppt.com/pickleball; Find The Club at Todd's Body Shop and Todd's Body Shop Physical Therapy and Rehab on Facebook.

### The Peace Offering

10075 W. River St., Ste. B, Truckee; 530-606-0803; Thepeaceoffering.com; Find The Peace Offering on Instagram.

### WestSide Dental Studio, Dentistry by Chelsea Dean, DMD

620 Humboldt St., Reno; 775-686-6029; Westsidedentalstudio.com; Find WestSide Dental Studio on Facebook.

## HOME/COMMERCIAL SERVICES/AMENITIES

### Czyz's Appliance (Appliances, Cabinets, and Design Services)

Reno: 9738 S. Virginia St.; 775-322-3451; Truckee: 10960 W. River St., 530-582-4400; Incline Village: 774 Mays Blvd., No. 11; 775-831-1300; Czynsbrandsource.com; Find Czyz's Appliance on Facebook.

### LCDmodern

907 W. Moana Lane, Reno; 775-420-5201; Lcdmodern.com; Find LCDmodern on Facebook.

### Nova Tile & Stone

Reno: 12835 Old Virginia Road, 775-331-6682; Minden: 2548 Business Pkwy., 775-783-4970; Find Nova Tile & Stone Nevada Inc. on Facebook; Fernley: 1855 Hwy. 95A, 775-575-6682; Find Nova Tile & Stone Fernley on Facebook; Novatileandstone.com.

### Rapid Rooter

255 Distribution Drive, Ste. 203, Sparks; 775-322-4124/775-882-0808; Rapidrooternv.com.

## INSURANCE SERVICES

### Eric Olivas (Farmers Insurance Group Agent)

592 California Ave., Reno; 775-348-4700; Northernnevadainsurance.com; Find Farmers Insurance Eric Olivas' Northern Nevada Insurance Agency on Facebook.

## LIVE MUSIC

### Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

### Pignic Pub & Patio

235 Flint St., Reno; 775-376-1948; Pignicpubandpatio.com; Find Pignic Pub & Patio on Facebook.

## PET RESCUE SERVICES

### Nevada Humane Society

Carson City: 549 Airport Road; 775-887-2171; Reno: 2825 Longley Lane, Ste. B; 775-856-2000; Nevadahumanesociety.org; Find Nevada Humane Society on Facebook.

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## REALTORS/ HOMEBUILDERS

**Betsy Caron (Realtor with Chase International)**  
2848 Vista Blvd., Sparks; 775-848-6285; 775-737-5900; Bcaron@chaseinternational.com; Find Betsy Caron RED# S.0189575 on Facebook.

**Compass (Realtor Meredith Fischer)**  
110 Country Club Drive, Ste. 1, Incline Village; 415-312-1616; Compass.com; Find Compass on Facebook.

**Desert Wind Homes**  
550 California Ave., Reno; 775-626-1800; Desertwindhomes.com; Find Desert Wind Homes on Facebook.

**Engel & Völkers**  
210 Elks Point Road, Ste. 102, Zephyr Cove; 530-416-0671 (Kelly Flaherty); Evrealestate.com; Find Engel & Völkers on Facebook.

**Graeagle Associates (Realtors)**  
7421 Hwy. 89, Graeagle; 530-836-1234; Graeagleassociates.com; Find GRAEAGLE ASSOCIATES, Realtors on Facebook.

**Karen Walker Hill (Realtor with Ferrari-Lund Real Estate)**  
3770 Lakeside Drive, Reno; 775-688-4000 (work); 775-830-1770 (cell); Walkerhill@saturnnet.com.

**Sargents Appliance Sales and Repair Service**  
1190 Rock Blvd., Sparks; 775-358-4246; Sargentsoutlet.com; Find Sargent's Appliance Sales and Repair Service on Facebook.

**Sierra Sotheby's International Realty**  
Eight locations in the Reno-Tahoe region. Sierrasothebysrealty.com/eng; Find Sierra Sotheby's International Realty on Facebook and Instagram.

**The Olson Group of RE/MAX Professionals**  
1401 S. Virginia St., Ste. 100, Reno; 775-327-9935; Olsonrealestategroup.com; Find The Olson Group of RE/MAX Professionals on Facebook.

**Toll Brothers**  
775-851-9200; Tollbrothers.com; Find Toll Brothers on Facebook.

## RESORTS (LODGING)/SPAS

**Grand Sierra Resort and Casino**  
2500 E. Second St., Reno; 775-789-2000; Grandsierraresort.com; Find Grand Sierra Resort and Casino on Facebook.

**Hyatt Regency Lake Tahoe Resort, Spa & Casino**  
111 Country Club Drive, Incline Village; 775-886-6899; Laketahoe.hyatt.com; Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

**Nugget Casino Resort**  
1100 Nugget Ave., Sparks; 888-868-4438; Cnty.com/nugget; Find Nugget Casino Resort on Facebook.

**The Jesse**  
306 E. Fourth St., Reno; Thejessereno.com; Find The Jesse Reno on Facebook.

**Whitney Peak Hotel**  
255 N. Virginia St., Reno; 775-398-5400; Whitneypeakhotel.com; Find Whitney Peak Hotel on Facebook.

## RESTAURANTS

**Abby's Highway 40**  
424 E. Fourth St., Reno; 775-440-1211; Abbyshighway40.com; Find Abbyshighway40 on Instagram.

**Anthony's Chophouse**  
Nugget Casino Resort, 1100 Nugget Ave., Sparks; 775-356-3300; Cnty.com/nugget/dining/anthony-s-chophouse; Find Anthony's Chophouse on Facebook.

**Arario**  
777 S. Center St., Ste. 200, Reno; 775-870-8202; Arariomidtown.com; Find Arario MidTown on Facebook.

**Beefy's Reno**  
1300 S. Virginia St., Reno; 775-870-1333; Beefysreno.com; Find Beefy's Reno on Facebook.

**Belleville Wine Bar**  
400 W. Fifth St., Ste. 101, Reno; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

**Bighorn Tavern**  
Northwest Reno: 1325 W. Seventh St.; 775-787-1177; South Reno: 6135 Lakeside Drive, Ste. 113; 775-737-9067; Bighornrtavernreno.com; Find Bighorn Tavern on Facebook.

**BJ's Nevada Barbecue Co.**  
80 E. Victorian Ave., Sparks; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

**Bricks Restaurant**  
1695 S. Virginia St., Reno; 775-786-2277; Bricksrestaurant.com; Find Bricks Restaurant on Facebook.

**Brothers Barbecue**  
618 S. Center St., Reno; 775-384-3547; Bbqreno.com; Find Brothers Barbecue LLC on Facebook.

**Buenos Grill**  
Mayberry Landing, 3892 Mayberry Drive, Ste. A, Reno; 775-787-8226; Buenosgrill.com; Find Buenos Grill on Facebook.

**Burger Me**  
Reno: 6280 Sharlands Ave., Ste. 101; 775-737-9404; South Reno: The Summit mall, 13963 S. Virginia St., Ste. 901; 775-851-2002; South Lake Tahoe: 3838 Lake Tahoe Blvd., Ste. 100; 530-545-6433; Truckee: 10418 Donner Pass Road; 530-587-8852; Burger Me truck 844-373-7374; Burgermeusa.com; Find Burger Me on Facebook.

**Café Whitney**  
Whitney Peak Hotel, 255 N. Virginia St., Reno; 775-398-5400; Cafewhitney.com; Find Café Whitney on Facebook.



### Calafuria

725 Center St., Reno; 775-360-5175; Calafuriareno.com; Find Calafuria Reno on Facebook.

### Charlie Palmer Steak

Grand Sierra Resort, 2500 E. Second St., Reno; 775-789-2456; Grandsierraresort.com/restaurants/charlie-palmer-steak-reno; Find Charlie Palmer Steak Reno on Facebook.

### Cluckers

600 S. Center St., Ste. 200, Reno; 775-800-1997; Cluckersreno.com; Find Cluckers MidTown on Facebook.

### Cucina Lupo

308 N. Curry St., Carson City; 775-461-0441; Cucinalupo.com; Find Cucina Lupo on Facebook.

### Dolce Caffé

Mayberry Landing, 3886 Mayberry Drive, Reno; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé – Reno on Facebook.

### DOPO Pizza & Pasta

Midtown Reno: 18 St. Lawrence Ave.; 775-848-8180; Reno Public Market, 299 W. Plumb Lane; Dopopizzapasta.com; Find Dovo\_pizzapasta on Instagram.

### Dumpling Queen

424 E. Fourth St., Reno; 775-440-1211; Dumplingqueenreno.com; Find Dumplingqueenreno on Instagram.

### Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook.

### Estella Tacos y Mezcal

350 Evans Ave., Reno; 775-219-0220; Estellareno.com; Find Estella Reno on Facebook.

### Foodshed Café

240 Court St., Reno; 775-296-8068; Greatbasinfood.coop; Find Great Basin Community Food Coop on Instagram.

### Full Belly Deli

Truckee: 10825 Pioneer Trail Road, Ste. 103; 530-550-9516; East Reno: 3064 Mill St.; Midtown Reno: 517 Forest St.; 775-657-8448; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

### Great Basin Brewing Co.

Reno: 5525 S. Virginia St., 775-284-7711; Sparks: 846 Victorian Ave., 775-355-7711; Carson City: 302 N. Carson St.; 775-885-7307; Minden: 1573 Hwy. 395; 775-375-0486; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook and Instagram.

### Great Basin Community Food Co-op

240 Court St.; 775-324-6133; Greatbasinfood.coop; Find Great Basin Community Food Coop on Facebook.

### Great Full Gardens Café & Eatery

Midtown Reno: 555 S. Virginia St., 775-324-2013; Find Great Full Gardens Midtown Reno on Facebook; South Reno: 748 S. Meadows Blvd., Ste. A-14; 775-324-2016; Find Great Full Gardens South Meadows Reno on Facebook; Sparks: 1330 Scheels Drive, Ste. F102; Find Great Full Gardens at Sparks-Legends on Facebook; Greatfullgardens.com.

### House of Bread

1185 California Ave., Ste. B, Reno; 775-322-0773; Reno.houseofbread.com; Find House of Bread, Reno on Facebook.

### J.T. Basque Bar & Dining Room

1426 Hwy. 395, Gardnerville; 775-782-2074; Jtbasquenv.com; Find JT Basque Bar & Dining Room on Facebook.

### L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

### Land Ocean

The Summit mall, 13967 S. Virginia St., Ste. 914, Reno; 775-993-2499; Landoceanrestaurants.com/reno; Find Land Ocean New American Grill on Facebook.

### Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

### Lone Eagle Grille

Hyatt Regency Lake Tahoe Resort, Spa & Casino, 111 Country Club Drive, Incline Village; 775-886-6899; Loneeaglegrille.com; Find Lone Eagle Grille on Facebook.

### Louis' Basque Corner

301 E. Fourth St., Reno; 775-323-7203; Louisbasquecorner.com; Find Louis Basque Corner on Facebook.

### Marcolino's Italia

254 W. First St., Reno; 775-800-1693; Marcolinositalia.com; Find Marcolino's Italia on Facebook.

### Mexcal

516 S. Virginia St., Reno; 775-433-1080; Mexcalreno.com; Find Mexcal Reno on Facebook.

### Moo Dang

1565 S. Virginia St., Reno; 775-420-4267; Thaimoodang.com; Find Moo Dang on Facebook.

### Noble Pie Parlor

Midtown Reno: 777 S. Center St., Ste. 100; 775-323-1494; Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

### Noodle Box Kitchen/Rice Box Kitchen

490 S. Center St., Reno; 775-622-4379; Riceboxkitchen.com; Find Rice Box Kitchen on Facebook.

### Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

## Nothing To It! CULINARY CENTER



## COOKING CLASSES

July 10	Kids Summer Workshop 1-day
July 11	Kids Summer Workshop 1-day
July 12	Sushi
July 16	Techniques 1
July 18	Summer in Provence
July 19	Grilling Fish & Seafood
July 20	Summer Baking Workshop
July 23	Techniques 1
July 24	Asian Noodles & Stir Fry
July 25	Taste of Cuba
July 26	Couples at the Grill
July 27	Artisan Bread Workshop
July 30	Techniques 2
Aug. 1	Brazilian Grill
Aug. 2	Girls' Night Out- Summer Fresh
Aug. 6	Techniques 3
Aug. 8	Taste of Tuscany
Aug. 9	Taste of Greece
Aug. 10	Canning & Preserves
Aug. 13	Techniques 4
Aug. 14	Cooking for One or Two
Aug. 15	Date Night- Cast Iron
Aug. 16	Paella on the Grill
Aug. 17	Culinary Basics Workshop
Aug. 20	Techniques 5
Aug. 21	Taste of Morocco
Aug. 22	Gumbo Jambalaya Beignets
Aug. 23	Taste of Thailand
Aug. 27	Techniques 6
Aug. 28	Tacos & Tequila
Aug. 29	Tacos & Tequila

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11:30 a.m. – 1:30 p.m. Sat.

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775-284-COOK  
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at Nothingtoit.com



### **Osteria Sierra**

Hyatt Regency Lake Tahoe Resort, Spa & Casino, 111 Country Club Drive, Incline Village; 775-832-1234; [Laketahoe.hyatt.com](http://Laketahoe.hyatt.com); Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

### **Overland Restaurant & Pub**

1451 Hwy. 395, Gardnerville; 775-392-1369; [Overland-restaurant.com](http://Overland-restaurant.com); Find Overland Restaurant & Pub on Facebook.

### **Papa What You Cooking**

50 S. Virginia St., Reno; 775-258-6862; [Papawhatyoucookingnv.com](http://Papawhatyoucookingnv.com); Find Papawhatyoucooking on Facebook.

### **Pignic Pub & Patio**

235 Flint St., Reno; 775-376-1948; [Pignicpubandpatio.com](http://Pignicpubandpatio.com); Find Pignic Pub & Patio on Facebook.

### **PJ & Co.**

1590 S. Wells Ave., Reno; 775-323-6366; [Pjandco.net](http://Pjandco.net); Find PJ & Co. on Facebook.

### **Rim Asian Bistro**

Grand Sierra Resort, 2500 E. Second St., Reno; 775-789-1661; [Grandsierraresort.com/reno-restaurants/rim-asian-bistro](http://Grandsierraresort.com/reno-restaurants/rim-asian-bistro); Find The Rim Sushi Restaurant At The Grand Sierra on Facebook.

### **Royce**

115 Ridge St., Reno; 775-440-1095; [Roycereno.com](http://Roycereno.com); Find Royce on Facebook.

### **Sip of Saigon**

1272 Disc Drive, Sparks; 775-384-2517; [Sipofsaigon.com](http://Sipofsaigon.com); Find Sip of Saigon on Facebook.

### **Smiling with Hope Pizza**

6135 Lakeside Drive, Ste. 101, Reno; 775-825-1070; [Smilingwithhopepizza.com](http://Smilingwithhopepizza.com); Find Smiling with Hope Pizza-NY style with a Social Cause on Facebook.

### **Smith and River**

50 N. Sierra St., Reno; 775-357-8019; [Smithandriverv.com](http://Smithandriverv.com); Find Smithandriverv on Instagram.

### **SouthCreek Pizza Co.**

South Creek Shopping Center, 45 Foothill Road, Reno; 775-622-1620; [Southcreekpizza.com](http://Southcreekpizza.com); Find Southcreek Pizza Co. on Facebook.

### **The Bar at The Jesse**

306 E. Fourth St., Reno; [Thejesserenov.com](http://Thejesserenov.com); Find The Jesse Reno on Facebook.

### **The Cheese Board**

Midtown Reno: 247 California Ave.; 775-323-3115; South Reno: 15435 Wedge Pkwy., Ste. 100; [Cheeseboardcatering.com](http://Cheeseboardcatering.com); Find The Cheese Board Catering Co. on Facebook.

### **The Depot**

325 E. Fourth St., Reno; 775-737-4330; [Thedepotreno.com](http://Thedepotreno.com); Find The Depot Craft Brewery Distillery on Facebook.

### **The Fe**

235 Lake St., Reno; [Thefereno.com](http://Thefereno.com); Find The Fe Reno on Facebook.

### **The Fox Brewery & Pub**

Carson City; 310 S. Carson St.; 775-883-1369. Reno: 124 Wonder St.; 775-451-5010; [Foxpubs.com](http://Foxpubs.com); Find The Fox Brewery & Pub on Facebook.

### **The Kitchen by Great Full Gardens**

5220 Longley Lane, Ste. 100, Reno; 775-384-6420; [Greatfullgardens.com](http://Greatfullgardens.com); Find Great Full Gardens on Facebook.

### **The Kitchen Table**

Plumgate, 530 W. Plumb Lane, Ste. A, Reno; 775-384-3959; [Thekitchentablerevo.com](http://Thekitchentablerevo.com); Find The Kitchen Table on Facebook.

### **The Par by Parlay 6 Brewing Co.**

1041 S. Virginia St., Reno; 775-420-4256; [Parlay6brewing.com](http://Parlay6brewing.com); Find Parlay 6 Brewing Company on Facebook.

### **Uno Más Street Tacos + Spirits**

Grand Sierra Resort, 2500 E. Second St., Reno; 775-789-1168; [Grandsierraresort.com/reno-restaurants/uno-mas-street-tacos-spirits](http://Grandsierraresort.com/reno-restaurants/uno-mas-street-tacos-spirits); Find Uno Más at Grand Sierra Resort on Facebook.

### **Washoe Public House**

275 Hill St., Reno; 775-322-2710; [Washoepublichouse.com](http://Washoepublichouse.com); Find Washoe Public House on Facebook.

## **RESTAURANT SUPPLIES (WHOLESALE)**

### **Meyer Marketing**

Reno Showroom: 555 W. Sixth St. (Plus, a mobile showroom can come to you!); [Meyermarketing.net](http://Meyermarketing.net); Find Meyer Marketing on Facebook.

## **RETAILERS**

### **BVW Jewelers**

35 Foothill Road, Ste. 3, Reno; 775-622-9015; [Bvwjewelers.com](http://Bvwjewelers.com); Find BVW Jewelers on Facebook.

### **Junkee Clothing Exchange**

Reno Public Market, 299 E. Plumb Lane, Reno; [Junkeeclothingexchange.com](http://Junkeeclothingexchange.com); Find Junkee on Facebook.

### **LCDmodern**

907 W. Moana Lane, Reno; 775-420-5201; [Lcdmodern.com](http://Lcdmodern.com); Find LCDmodern on Facebook.

### **Nevada Museum of Art Shop**

Nevada Museum of Art, 160 W. Liberty St., Reno; 775-398-7207; [Nevadaart.org/visit/plan-your-visit/shop](http://Nevadaart.org/visit/plan-your-visit/shop); Find Nevada Museum of Art on Facebook.

### **Nothing To It! Culinary Center, Deli, and Kitchen Store**

225 Crummer Lane, Reno; 775-826-2628; [Nothingtoit.com](http://Nothingtoit.com); Find Nothing To It! Cooking School & Kitchen Store on Facebook.

### **Uncle Junkee**

101 N. Virginia St., Reno; 775-322-5865; [Junkeeclothingexchange.com](http://Junkeeclothingexchange.com); Find Junkee on Facebook.

### **Way to Go (Travel Store)**

Plumgate, 538 W. Plumb Lane, Ste. F, Reno; 775-824-0440; [Waytogoreno.com](http://Waytogoreno.com); Find Way To Go on Facebook.

## **SPIRITS MAKERS**

### **Frey Ranch Estate Distillery**

1045 Dodge Lane, Fallon; 775-423-4000; [Freyranch.com](http://Freyranch.com); Find Frey Ranch Estate Distillery on Facebook.

### **High Mark Distillery & Barrel House**

4690 Longley Lane, Ste. 28, Reno; 775-622-9188; [Highmarkdistillery.com](http://Highmarkdistillery.com); Find High Mark Distillery on Facebook.

### **The Depot**

325 E. Fourth St., Reno; 775-737-4330; [Thedepotreno.com](http://Thedepotreno.com); Find The Depot Craft Brewery Distillery on Facebook.

## **TEA SHOPS**

### **Too Soul Tea Co.**

542½ Plumas St., Reno; 775-322-2001; [Toosoultea.com](http://Toosoultea.com); Find Too Soul Tea Co. on Facebook.

## **TELEVISION/RADIO BROADCASTERS**

### **KUNR**

1664 N. Virginia St., Reno; Office: 775-327-5867; Membership: 775-682-6056; [Kunr.org](http://Kunr.org); Find KUNR Public Radio on Facebook.

### **PBS Reno**

1670 N. Virginia St., Reno; 775-600-0555; [Pbsreno.org](http://Pbsreno.org); Find KNPB Public Broadcasting on Facebook.

## **TOURISM AGENCIES**

### **Visit Carson Valley**

1477 Hwy. 395, Ste. C, Gardnerville; 775-782-8145; [Visitcarsonvalley.org](http://Visitcarsonvalley.org); Find Visit Carson Valley Facebook.

### **Visit Fallon**

[Visitfallonnevada.com](http://Visitfallonnevada.com); Find Visit Fallon on Facebook and Instagram.

## **TRANSPORTATION**

### **Reno Tahoe Transportation**

3200 Mill St., Ste. A, Reno; 775-348-0868; [Renotahoelimo.com](http://Renotahoelimo.com); Find Reno Tahoe Limousine on Facebook.





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# Last Bite

## WATERMELON SNACKS

Illustrations by Alexandra Finkeldey



**PICKLED WATERMELON RIND**  
cubed rind with green skin removed + pickling liquid + spices



**WATERMELON GRANITA**  
frozen watermelon + lemon + sugar purée (alcohol optional)

**SALTED WATERMELON WEDGES**  
watermelon wedge + salt + lime juice





# BACK TO THE ROOTS

*Every Harvest tells a Story*

## DANTES INFERNO

Lineage:  
**OREOZ X DEVIL DRIVER**  
*(sweet, creamy smell & taste)*

Collaborative Breeding By:  
**CLEARWATER  
GENETICS  
& TIKI MADMAN**

Dominant Terpenes:  
**CARYOPHYLENE,  
LIMONENE,  
AND MYRCENE**

Cultivation Lighting by:



## FROM SEED TO SALE

OUR ROOTS ARE FOUND IN THESE POPULAR BRANDS:



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**REWARDS**



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# WHAT WILL YOU PLANT TODAY?

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