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Vol.15/No.5 • Fall 2024



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— Patrick Kratzer, director of Sierra Community House's hunger relief program

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- Ryan Vanderbur, program coordinator, and Patrick Kratzer, director of hunger relief, hold fresh local lettuce and chard for the Sierra Community House food pantry. Photo by Lou Manna; Noah Musni, a culinary student at the Academy of Arts, Careers and Technology in Reno, prepares bananas foster. Photo by Donna Victor; Student Erin Lewis harvests Berkeley tie-dye tomatoes at The Greenhouse Project garden at Carson High School. Photo by Mary Claire Bouchér

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EDITOR'S LETTER



Photo by Kari Hennrichsen

Today's young people are our future food leaders. And, in this issue, since fall is back-to-school time, we are focusing on local youths' involvement in the food community, from cooking and growing food to making healthy eating choices.

Currently, Reno-Tahoe restaurant owners and managers are desperately seeking staff members for jobs in their kitchens as well as other hospitality positions. That's one reason why culinary education in all grade levels is important, but particularly for high schoolers as they make college education and work decisions.

We are fortunate to have award-winning culinary education programs here, with passionate teachers behind them. Local instructors are readying students for the job market and teaching them important skills: to prepare and cook nutritious and tasty dishes for themselves and their families (page 46).

Edible gardens in schools also are important in informing students where their food comes from and how to tend burgeoning produce. They may share their skills with their families, possibly leading to them growing their own food at home. While many obstacles stand in the way of founding and maintaining school gardens, we do have successful local programs. We tell you all about them in this issue (page 54). May they inspire other schools to launch their own.

How are our college students being fed? Pretty well, when it comes to the University of Nevada, Reno. Nevada Dining offers healthy, fresh, nutritious, and sustainable choices throughout campus. We'll introduce you to four dynamic female dining workers who head up the program (page 64).

Next, we would like you to meet Cheryl and Kenny Wright, owners of Kool Kids Ranch in Spanish Springs. They teach nearly a dozen school-aged children how to work a small livestock production ranch. Youths learn about agriculture and where food comes from by collecting chicken eggs, setting up goats for milking, and feeding cows, among other lessons (page 60).

Also in these pages, we share a Chinese dessert that brings families together for the Mid-Autumn Festival (page 70), a little-known fruit being harvested from local trees this time of year (page 94), the history of the Minden Flour Milling Co. (page 85), a pumpkin patch guide (page 80), and a story about a local expert pumpkin carver (page 82). And we highlight many other wonderful local businesses and programs for you to support.

Happy reading!

*Amanda*



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## MEET OUR CONTRIBUTORS



**Megan Barnhard** is a Sparks-based storyteller, writing coach, and home cook. She's grateful for the abundance of delicious and nutritious food in the Reno-Tahoe area, and for the talented farmers and food producers who brave the high-desert climate to make it available.



**David Rodriguez**, who wrote about C&C Social Club and Prost Biergärten in this issue, is a local freelance writer obsessed with food, Michelin stars, and Zalto stemware. A former corporate marketer, he now longs only for a plane ticket and a perfect glass of pinot noir. Roam along with him at [Aspiretravelandfood.com](https://www.Aspiretravelandfood.com).



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**Jen Schmidt**, who contributed photos of Yellow Submarine in this issue, is a margarita connoisseur and sushi enthusiast who lives at Lake Tahoe with two good dogs and her husband, James (also good!). A lifestyle, wedding, and travel photographer of 15 years, she has had the pleasure of taking pictures all over the world, then happily coming home to the mountains.



**Jeff Freeman** blends an engineer's precision with his artistic eye when it comes to his photographic craft. It was his lifelong passion for photography that shifted his focus after working in tech for 17 years. Ironically, picking up the camera hasn't freed him entirely from the computer, but he likes to get his shots as perfect as possible with his camera. Learn more at [Jeffreyfreeman.com](https://www.Jeffreyfreeman.com).



**Donna Victor**, who shot our cover photo, is a Reno-based commercial photographer originally from Miami. Since moving to Reno, she has photographed numerous subjects for *edible* Reno-Tahoe and loves meeting all of the local talent in the food and hospitality industry. When Donna is not photographing her commercial work, she is usually involved with her dog-portrait business, creating fine art, black-and-white portraits of your furry friends. For more about her work, visit [Donnavictor.com](https://www.Donnavictor.com).



**Gaby Moreno** is a professional writer and content specialist with a passion for creating stories to engage cross-cultural audiences. She worked for seven years as a journalist in her hometown of Mexico City and four years as a content marketer in the global spirits and tech industry. Since 2022, she has lived in Reno, where she recently joined the marketing and communications team at the University of Nevada, Reno as a content strategist in the Advancement department.



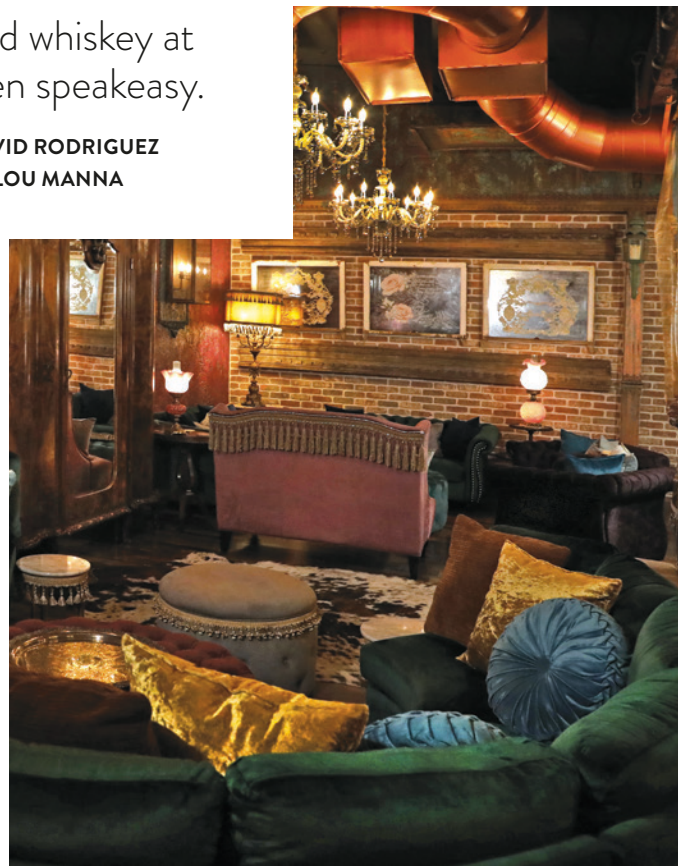
**Susan Winters**, who wrote our story about Mid-Autumn Festival mooncakes, often strays off the beaten path and talks to strangers. She has a soft spot for bakeries and vintage cookbooks. Find out more about Susan and her characters at [Createontheside.com](https://www.Createontheside.com).



# Behind the Bookcase

Whispers and whiskey at Fallon's hidden speakeasy.

WRITTEN BY DAVID RODRIGUEZ  
PHOTOS BY LOU MANNA



Often hidden behind unmarked doors and perhaps requiring whispered passwords, modern speakeasies offer a nostalgic glimpse into the country's Prohibition era. These clandestine bars blend the décor of the Roaring '20s with period cocktails, music, and effects, creating an atmosphere of mystery and excitement.

C&C Social Club in Fallon is such a place. Hidden away in the back of the Cranberry Cottage (a well-known local vintage and craft store) is a secret door designed to look like a bookcase. Upon entering, guests are immediately transported back to the 1920s. Dim lighting, antique furnishings, and bartenders in wing-collar shirts serve to reinforce the notion of a secret place, one where you are a part of something hush-hush.

In July 2023, Bret and Pam Yost, fifth-generation Fallonites, purchased the old Churchill Bank building (c. 1904) and installed their Cranberry Cottage store. "The Cottage," as it became known, turned into a social hub for the town, hosting popular weekly gatherings and patio parties. But the new location also allowed the Yosts to expand on the business' reputation and create something special.

"The vision was to create a hidden jewel for the community," Pam says, "[with] craft cocktails, music, and fun in a space that was truly memorable."

C&C is all of that and more. The room is elegant and filled with vintage furnishings central to the period. Pam herself hand-textured and painted the walls in earthy, dark tones, adding an elegant backdrop. Antique tobacco-drying racks hang from the ceiling, and custom lamps (some made from old Model A wheels) abound. Old doors, pillars, and other reclaimed pieces of Nevada history populate the space, adding a welcome connection to a bygone era. The bar itself is magnificent and made of hand-hewn redwood, its polish adding a sumptuous elegance to the space. Eucalyptus planks adorn the back of the bar, which is accented with copper pieces, valves, and gauges cut from an old boiler found under the building. Polished but with just the right amount of patina, these pieces add to a crafted effect that is, in a word, stunning.

Drinks run the gamut from expertly crafted versions of speakeasy classics such as the old fashioned to some lesser-known drinks, such as the silk stocking. Local spirits from Frey Ranch

*"The vision was to create a hidden jewel for the community, [with] craft cocktails, music, and fun in a space that was truly memorable."*

— Pam Yost



Distillery and Verdi Local Distillery are prominently featured. Weather permitting, the building's wonderful patio space often hosts local musicians, entertaining the crowd and contributing to the sense of community, which, for Pam, was a big part of the vision for the business.

"The goal was to bring people down to Maine Street," she says. She adds that her hope is that locals and visitors alike stay and shop downtown, helping other local businesses, too.

Whether you're looking to step back in time or just enjoy a fun and extraordinary night out, C&C Social Club is just a secret door away. 🐔

**C&C Social Club**  
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## Hops & Happiness

Reno bierstube serves some of Bavaria's best beers, brats, and beyond.

WRITTEN BY DAVID RODRIGUEZ  
PHOTOS BY ANDY BARRON

Gemütlichkeit is a German word that, roughly translated, means a state of cheerfulness or happiness, a place that is unhurried and pleasant. Since 2020, Prost Biergarten has offered some of the best of Bavarian bierstube culture and gemütlichkeit to Reno locals and visitors alike. The business was established in the Bavarian tradition of beer gardens or beer halls, which offer a good time and sense of community through shared tables, delicious food, and liter after liter of beer.

Owner Thomas Wetzstein, whose father was born in Germany and immigrated to Reno in the 1960s, sensed that the beer hall concept could work locally. Growing up, Wetzstein had spent many family vacations in Bavaria and became a big fan of the culture and sense of place that the local beer halls offered.



Prost's German plate, a schnitzel and gravy with spaetzle and rotkohl (red cabbage) and a glass of the German beer Weihenstephaner



“They were places for all,” he says, “communal spaces where people came together to socialize, relax, and enjoy each other’s company.”

Wanting to replicate that in Reno, Wetzstein found a space on West Peckham Lane in South Reno, and Prost was born in June 2020. His focus was on importing distinctive, premium German beers while matching them to traditional dishes. Eight taps rotate seasonally, and one usually can find a dunkel (dark beer), weissbier (wheat beer), or pilsner suited to their taste. While pints are offered, most here take their drafts in the traditional one-liter Maß (regulation or mass) size, in wooden tankards or, occasionally, in the traditional decorative steins. Ein bier, bitte!

**BEST AND WURST**

Wetzstein especially wanted to highlight certain Bavarian eats and their role in the culture.

“These foods are really meant to be shared, and they pair well with beer to support leisurely socializing,” he says.



Clockwise: Prost’s owner, Thomas Wetzstein; A signature wurst, the Prost brat, with sauerkraut and mustard; Wetzstein’s pretzel with beer cheese, bacon jam, and Dijon mustard

*“These foods are really meant to be shared, and they pair well with beer to support leisurely socializing.”*

— Thomas Wetzstein

From local vendors Flocchini Family Provisions and Sierra Meat & Seafood, he sources authentic wursts and turns out traditionally made schnitzel on a specially designed press, ensuring a consistent thickness for optimal browning and texture. House-made spaetzle, rotkohl (red cabbage), and a cheese-filled sausage called kasekraier are standouts.

But, for many, the star of beer hall food is the pretzel. Wetzstein tried about six different options locally but couldn’t find one with quite the right crust, chew, and flavor to match his memories of those in Bavaria. Not to be deterred, he worked for six months with Reno bakery Beloved’s Bread, testing recipes, tasting, and repeating the process until he was satisfied. The result is nothing short of delicious, especially when paired with a bratwurst, spicy (scharf) mustard, and perhaps an obatzda (beer cheese dip).

**WHEN IN BAVARIA**

Prost is bright and airy, with walls featuring flags, posters, antlers, and other visual cues placing guests in the beer halls of Bavaria. The atmosphere is lively, with a mix of conversation, laughter, and the constant clinking of beer mugs. Long wooden tables and benches encourage socializing, and it’s common to share tables with others, especially out on the sun-splashed and flower-bedecked patio, where one can experience beer garden etiquette (or biergarten Knigge) at its best.

Each fall, Oktoberfest brings a special energy to Prost. Live traditional music, house-made radlers (half lemonade, half beer), much toasting, and the occasional energetic rendition of traditional beer-drinking songs such as “Ein Prosit der Gemütlichkeit” make for a festive environment. Find a table on the patio; order a mass, some wursts, a pretzel (or two); and let the spirit and energy transport you to the Bavarian countryside. Prost! 🍷

**Prost Biergärten**

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# The People's House

Carson City's The White House features a historic bar and live local bands.

WRITTEN BY CHRISTINA NELLEMAN  
PHOTOS BY JEFF FREEMAN



While there is no sign out front, it's not difficult to find The White House cocktail bar in Carson City. If you need an extra hint, look for the statue of Lady Godiva astride a white horse.

"I named it The White House because it's located in Carson City," says owner Travis Legatzke. "Carson City is the capital of Nevada, and we have the legislature and the capitol building, but the one thing we didn't have was The White House."

The original building was constructed in 1898 and sits at the corner of Stewart and East Telegraph streets. Legatzke, who was born in the capital and sits on the board of the Carson City Historical Society, always wanted to find a historic home in the city and work to preserve it.

He bought the building in 2018 and lived in it while restoring and converting it into what he calls a "vintage Americana cocktail lounge with a beer garden patio." The new version opened on Nevada Day 2023, and more than 4,000 people came through its doors.

"Opening on Nevada Day was very important to me," Legatzke says. "To open a bar on any other day felt sacrilegious."

From left: A blackberry mojito at The White House; The vintage bar inherited from Charlie Abowd's Adele's Restaurant and Lounge; The inviting outdoor patio near the front door of The White House

Legatzke painted the exterior Whisper White, the actual color of the White House in Washington, D.C. The interior is painted black on some walls and a muted red and blue on other walls to match the colors on the 1700s American flags. The walls are covered with historical photos, portraits of Presidents John F. Kennedy and Abraham Lincoln, and eclectic antiques that Legatzke curated from estate sales and shops.

There are many details to take in, but the main focus of the establishment is the bar. The black-and-gold piece originally came from the beloved Adele's Restaurant and Lounge in Carson City. Owned by chef Charlie Abowd, the restaurant closed in 2019 after a fire destroyed much of the building, and Abowd gave the bar to Legatzke.

"I'm so grateful to Charlie Abowd for gifting us a portion of his legacy to live on in The White House," Legatzke

says. "In Nevada history, there have been so many political deals done at this bar. People come in and tell me stories, and I get to reminisce with them. It's added a beautiful dynamic to what this place is."

Along with creative cocktails made with local spirits from Tahoe Blue Vodka (based in South Lake Tahoe) and Minden Mill Distilling (in Minden), The White House serves local drafts and a revolving selection of West Coast IPAs. Some favorite cocktails are the hibiscus jalapeño margarita and the lovely lady cocktail with 10 Torr (based in Reno) gin and pomegranate syrup.

In the winter, the bar is a cozy lounge with board games and live music. During the summer, the music moves outside with patio games and local food trucks. The building also is available for private events.

"The White House is my love letter to Carson City," Legatzke says. 🍷

**The White House**

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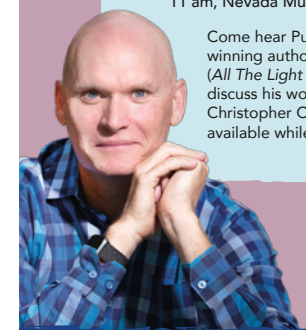
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# Sub-stantial Sandwiches

Yellow Submarine has been a South Lake favorite for nearly 50 years.

WRITTEN BY NATASHA BOURLIN • PHOTOS BY JEN SCHMIDT

Everything's bigger in Tahoe — the mountains, the snowpack, the lake ... and the sub sandwiches.

Yellow Submarine Sandwich Shop (known by locals simply as "Yellow Sub") has been a South Lake staple since 1975. Hungry sandwich seekers have sought out Yellow Sub's gargantuan hoagies for nearly 50 years, and now that the shop is under the ownership of Stefani Hartley and Sean Mullin, they can look forward to more of them for decades to come.

## WHAT'S OLD IS NEW AGAIN

The couple, who reside in nearby Meyers with their two small children, purchased Yellow Sub from its previous owner in 2021, then spent a month transforming it into a fresh, new space still serving tried-and-true favorites.

Little upgrades were made to the sandwich prep station. Original menu choices, such as the classic Yellow Sub, were retained, but the couple added a build-your-own-sandwich option, along with

*"Generally speaking, when we hand someone their sandwich, if they get a whole, they're like, 'It's like a baby; it's huge!'"*

— Stefani Hartley



the ability to make any sandwich or salad a wrap. They also added gluten-free rolls, breakfast options, weekly specials, and a chicken salad with walnuts and cranberries to their offerings.

Their pastrami sandwiches — hot or cold — are beloved by customers; they're piled high with succulent smoked meat.

## QUALITY IS KING

Every single ingredient finding its way into customers' orders is tasted by Mullin for quality control. He says they're extremely picky about what they serve, and they search for the best ingredients for their customers, no matter the price.

From left: The club sub, made with turkey, bacon, and Provolone; Exterior of Yellow Submarine in South Lake Tahoe

Breads are delivered daily from local bakers Franco and Truckee Sourdough. Lemonade is freshly squeezed and touted as some of the best around. In the winter, soups are made from scratch each morning, such as Hartley's favorite, a salami minestrone packed with beans and veggies, and the Baja enchilada soup with chipotle peppers, turkey, and corn.

Mullin makes sure the quality is top tier, and ordering gets done while Hartley takes care of the business on the back end, such as paying bills and employees, hiring, and scheduling.

The size of their subs is staggering to most diners. A whole sandwich may feed a family.

"Generally speaking, when we hand someone their sandwich, if they get a whole, they're like, 'It's like a baby; it's huge!'" Hartley says. "Their eyes get really big and they say, 'Wow, maybe I should've gotten a half.'"

But it's the customer service that really resonates with everyone entering the shop.

"We have, like, a Rolodex of names of [regulars] who come in, and it has their sandwich and how they like it," Hartley says. "We kind of offer a *Cheers* vibe, where everyone knows your name and knows you and what you like, but we're a sandwich shop and it's for everyone ... we get their sandwich right, and we make sure they feel appreciated. We get to know the people who come in here; we serve this neighborhood and the people who live in it." 🍷

**Yellow Submarine Sandwich Shop**  
983 Tallac Ave., South Lake Tahoe  
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---	---

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## Feeding a Need

Sierra Community House provides hunger relief in the region.

WRITTEN BY MEGAN BARNHARD • PHOTOS BY LOU MANNA

For some Reno-Tahoe residents, thinking about food doesn't mean deciding which delicious local dining spot to try; instead, it means wondering how they will feed themselves or their families. One of the local groups working to alleviate this is Sierra Community House, by leveraging community support in the North Tahoe-Truckee region.

Founded in 2019, SCH has roots extending back nearly 40 years. The 501(c)3 is the result of a merger of

four formerly independent organizations: Family Resource Center of Truckee, North Tahoe Family Resource Center, Tahoe SAFE Alliance, and Project MANA.

"Now that we're one organization, we really get to know people coming through. They may come for hunger relief, but there are often underlying challenges that require other services. This is a trauma-informed way to help the community as easily and seamlessly as possible," says Allison Edwards, development director of SCH.



From left: Patrick Kratzer, director of Hunger Relief; Joey Eberhardt, garden manager of Slow Food Lake Tahoe, with lettuce and chard that he donated; and Ryan Vanderbur, program coordinator, in the walk-in refrigerator at Sierra Community House's Truckee warehouse



*“We are constantly inspired by our partnerships with local food banks, grocery stores, farms, and the Slow Food Lake Tahoe community garden that donate food to us every week.”*

*— Patrick Kratzer, director of SCH’s hunger relief program*



**SERVING THE COMMUNITY**

SCH has food distribution sites in Truckee, Kings Beach, and Incline Village. Services are available to all members of the community without proof of income required.

In February, the Truckee and Kings Beach distribution centers both launched community pantries, replacing the former Blue Bag system. The new pantries allow community members to select ingredients they need and want, so they experience what Edwards calls “dignity of choice.”

Patrick Kratzer, director of SCH’s hunger relief program, acknowledges the important role that community plays in the success of SCH.

“We are constantly inspired by our partnerships with local food banks, grocery stores, farms, and the Slow Food Lake Tahoe community garden that donate food to us every week,” Kratzer says.

From left: Kratzer stocks freshly made bakery products at Sierra Community House’s Truckee warehouse; Fresh fruits and vegetables at SCH’s food pantry

“It is the best feeling to see our community members receiving healthy and balanced food to share with their families. Our volunteers are the true engine of the Hunger

Relief program, and they give me so much hope that our community will continue to flourish in a healthy and equitable way.”

**FALL FUNDRAISER**

On Oct. 19, SCH will host its popular annual fundraiser, the Tahoe Chocolate and Wine Festival (in its 34th year). This year’s theme is a masquerade ball, and attendees will enjoy music from local band Sneaky Creatures, playing a mix of rock, jazz, and Dixieland funk.

“It’s a lovely evening to celebrate what SCH provides to the community while enjoying food, chocolate, and wine,” Edwards says of the event. 🍷

For tickets, visit [One.bidpal.net/tahoechocolateandwinefestival](https://one.bidpal.net/tahoechocolateandwinefestival). For details about SCH, visit [Sierracommunityhouse.org](https://Sierracommunityhouse.org).





## “They gave me a second chance at life!” – Michael Cohn

After a recent move to the Reno area, Michael Cohn made an appointment with Interventional Cardiologist Devang Desai, MD, FACC, FSCAI, to get some routine bloodwork and a stress EKG done. When the results came back, Cohn ended up in the catheterization lab at Sierra Medical Center, where Dr. Desai told him his “widow maker” artery was blocked.

Cohn was scheduled for triple bypass surgery with Cardiothoracic Surgeon Theodore Pratt, MD, FACS. Cohn says he would not hesitate to come back to Sierra Medical Center if he ever needs care in the future. “I tell everyone about my experience, the doctors, and the care I received,” he says. “They gave me a second chance at life, and I am indebted to them. Being here truly made a difference for me, and I couldn’t be more grateful!”

Visit [nhs.com/bypass](https://nhs.com/bypass) to read Michael’s story.

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# A Recipe for Health

Community Health Alliance’s program heals through food.

WRITTEN BY GABY MORENO • PHOTOS BY BROOKE REYES, DREAMPILOT FILMS

In the heart of our community, the beauty of the Sierra Nevada contrasts with the hidden bleakness of food insecurity. But some organizations — such as Community Health Alliance, a nonprofit and federally qualified health center — are quietly but mightily contributing to a transformative approach to health care.

### HOLISTIC APPROACH TO HEALTH

Founded more than 30 years ago, CHA has long been a cornerstone of the Reno-Sparks area, providing primary care, pharmacy, and other health care services to primarily low-income patients. One way the organization stands out is its focus on addressing a root cause of poor health: inadequate nutrition. In 2017, driven by the realization that the people utilizing its services lacked access to healthy food, CHA partnered with a food bank on a pilot program to give its patients access to nutritious food.

“It is crucial that we offer comprehensive health care that addresses the complete well-being of individuals, including their nutritional needs,” says Oscar Delgado, CHA’s chief executive officer. “Healthy eating is vital for preventing and managing illnesses.”

The program also aims to reduce rates of chronic disease, which have been increasing steadily over the past few decades.



Community Health Alliance  
CEO Oscar Delgado in the  
organization’s food pantry



*“Proper nutrition plays a role not only in preventing disease, but also in treating existing ones.”*

— Dr. Travis Walker, CHA’s chief medical officer

“Proper nutrition plays a role not only in preventing disease, but also in treating existing ones,” says CHA’s chief medical officer, Dr. Travis Walker. “By having prescription food pantries ready and available, health care providers can address a range of issues, including social barriers, such as transportation and access to high-quality foods.”

The Prescription for Food program was a total success and continues to this day. This year alone, through three food pantry locations, CHA has helped more than 5,000 households encompassing more than 17,000 individuals.

**HOW DOES IT WORK?**

The process is pretty much the same as with a prescription for medication. CHA patients speak to one of the organization’s health providers and, if deemed in need, may receive a prescription for food. Patients then take the prescription to the front desk at one of the pantry locations (Nell J. Redfield Health Center in Sun Valley, Sparks Health Center, and Wells Ave. Health Center in Reno), fill out a form about their household size and the foods they would like, and then receive the food. That’s it!

**IT TAKES A VILLAGE**

This comprehensive approach to health care, in which not only physical problems are addressed but also social obstacles that may prevent an individual from maintaining healthy eating habits, has proven to be the right path forward.

“There have been times when I didn’t have much to eat at the end of the month. The food pantry is not far from my home, so I can walk if I don’t have a ride,” says one of the program’s beneficiaries who chooses to remain anonymous.



From left: Donations from local nonprofits help stock the CHA food pantry; CHA Food Pantry Coordinator Erick Reyes Lopez stocks the food pantry

But the program takes a village, which is why CHA has established partnerships with numerous organizations, such as Urban Roots, Desert Farming Initiative, Reno Gleaning Project, and Harvest NV, as well as a strong network of volunteers who believe in its work.

The Prescription for Food program exemplifies the power of innovative health care solutions. It shows how addressing food insecurity by promoting nutrition and providing access to healthy foods can literally nurture a healthier, more connected community. 🐔

For details, visit [Chanevada.org](http://Chanevada.org).

**RESOURCES**

To volunteer, email Bonnie Daugherty at [Bdaugherty@chanevada.org](mailto:Bdaugherty@chanevada.org). If you’re a potential partner looking to donate produce, email Julie Pengelly at [Jpengelly@chanevada.org](mailto:Jpengelly@chanevada.org).

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# All Ears for Elote

A Mexican corn-on-the-cob treat with history.

STORY AND PHOTO BY CLAUDIA CRUZ

Have you heard the history of corn? It's intrinsically connected to the history of Mexico. According to researchers, corn was invented — yes, conjured up and carefully harvested — by the Aztec civilization nearly 7,000 years ago, from a grain (though scientists now classify it as a fruit). While it became known as maize to the Indigenous people outside of the region, and eventually the colonizing Spaniards, in the native language of Nahuatl, the actual corn on the cob was called “elote.”

Northern Nevadans may be familiar with elote as a street food and snack. Boiled or grilled, the corn on the cob is then traditionally slathered with mayonnaise (which serves as a binding agent) and covered with Cotija cheese and chili powder or oil. That's it. Go to a local mercado to buy husked corn then prepare

it yourself, or head to one of the several Mexican eateries around Reno-Tahoe to find it.

Antojitos Colibrí on Wells Avenue in Reno is one such location. At this family-owned ice cream, smoothie, and raspados (similar to Italian shaved ice) shop in Midtown, elotes are popular. Even though the business has its own Cotija and Parmesan cheese blend to cover a portion of the corn on the cob, Mauricio Muñoz, the son of owners Maria Elena and Benjamin, shares that they actually try to accommodate customer preferences, too. Don't want mayo or chili? Let them know. Certain items can be left off or substituted — Mexican crema (similar to sour cream) instead of mayo, for example.

Mauricio Muñoz, son of the owners of Antojito Colibrí, serves elote to families who say the snack reminds them of their homelands

“We sell a lot of elotes because it brings up memories of people’s childhoods in Mexico or of their travels there,” says Muñoz, adding that some folks even ask for diced cucumbers or lime wedges on the side because that’s how they would eat it. “It gives them a sense of home.”

If you order elote, be prepared for it to be a hot, prepared snack you eat with your hands. Similarly, be careful with your hands if you order its cousin, the esquite, a treat with similar ingredients but no cob, usually served in a cup layered with the customary ingredients. Most locations serve both. However, Muñoz shares that some places use canned instead of fresh corn (ask when you order). He emphasizes that at Antojitos Colibrí, the corn used in esquite always is shaved right off the cob just before serving.

“It’s about offering the best customer experience and presentation,” he says. 🐦

## ELOTE AT HOME

If you plan to make your own elote, there are various ways to do so:

- Boil or grill the corn on the cob. Some recipes recommend smearing butter over it during the grilling process. Aim for a nice char.
- Spread a creamy mixture over the cob. Mayonnaise is the most popular ingredient, Mexican crema is another, or you can use a combination of both. If you have dietary restrictions, you may be able to substitute Greek yogurt or sour cream.
- Cover all or portions of the cob with Cotija cheese (sprinkling is common). Blend with Parmesan, feta, or Romano to add sharper flavors.
- Top with chili powder, oil, and/or a squeezed lime wedge. Antojitos Colibrí’s owners swirl Valentina hot sauce on theirs; some folks add a dash of paprika.

## RESOURCES

Find prepared elote at these local businesses:

**Antojitos Colibrí**  
880 S. Wells Ave., Reno  
775-513-0623 • Find Antojitoscolibrí on Instagram

**La Estación Neveria & Snacks**  
1185 California Ave., Reno  
775-622-4547 • Find Laestacionco on Instagram

**Palería La Michoacana**  
1295 E. Moana Lane, Ste. C, Reno  
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## EDIBLE NOTABLES

# EDIBLE UPDATES



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

WRITTEN BY NORA HESTON TARTE

ILLUSTRATION BY GREG BRADY

In this issue, we've rounded up the latest news on where to eat, drink, and explore.

### OPENINGS

Locals may remember the old **Laughing Cat Coffee**, a coffee roaster that first opened in the 1990s in South Reno. Under new ownership, the beloved coffee brand reopened on Reno's Airway Boulevard on June 7.

The popular Incline Village restaurant **Wings Korean Chicken** opened a second location this summer, bringing its menu of Korean-style wings and tenders to Sparks.

Non-alcoholic bar **4th Street Brewery** held its grand opening on June 30. The sober-lifestyle hot spot specializes in coffee and live music.

### CLOSURES & BUSINESS CHANGES

Jay Ryu shuttered his **Bab Café** in Downtown Reno on June 10. The closure came after Ryu was cited for serious and repeated health department violations since opening in 2018. His health permit was permanently revoked in May and he appealed the decision.

**Smee's Alaskan Fish Bar** closed its Downtown Reno location July 2, citing building ownership changes. On its Facebook page, Smee's announced it will reopen later this year on Kietzke Lane.

Drama surrounds the end of **Sizzle Pie** in Downtown Reno, including allegations of not paying rent for months and not informing employees of the closure. The Portland, Ore.-based brand shut its Reno location in mid-June.



Dean Smith sold South Reno's **Twisted Fork** to Joe Clements and Cindy Tietjen. Both have been with the restaurant since the beginning. The change took effect on July 1.

**Centro** in Midtown Reno changed hands in June. Alberto Gazzola sold the restaurant to his former La Vecchia chef, Travis Stehman.

### NEWSWORTHY NOTES

On July 1, **Atlantis Steakhouse** and **Bistro Napa** at **Atlantis Casino Resort Spa** in Reno received *Wine Spectator* Awards of Excellence for their wine programs. **Charlie Palmer Steak** in Reno also was honored with a *Wine Spectator* 2024 Award of Excellence.



From left: Wings Korean Chicken; Atlantis Steakhouse and Bistro Napa both received *Wine Spectator* Award of Excellence for their wine programs; Travis Stehman purchased Centro in Reno

**Whitney Peak Hotel** celebrated a big anniversary and the completion of \$12 million in renovations. After 10 years in business, the Downtown Reno hotel, which became part of the Tapestry Collection by Hilton in late 2023, hosted two special events on July 18 to commemorate the milestones.

The old **Rapsallion** building on Wells Avenue in Reno is up for sale for \$2 million. There have been interested buyers, but nothing came to fruition by the time this issue went to press.

### TAHOE-TRUCKEE NEWS

**Camp Richardson** turned 100 in 2024, and it celebrated by showing off a slew of renovations. The historic South Lake Tahoe hotel will eventually undergo \$12 million in renovations, including new furnishings and amenities, such as a lobby coffee bar. There also will be extensive changes made to **The Grove** restaurant on site.

**The Pour House** in Truckee has a new owner. Linda Baumgardner announced she would take over the wine bar on May 15. According to Baumgardner, the previous owners, Dean Schaecher and Christa Finn, still will be involved in the enterprise.

Until next time, don't forget to eat, drink, and support local! 🐔

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



## THE DISCOVERY'S 12<sup>TH</sup> ANNUAL FUNDRAISER

# CHEMISTRY of the COCKTAIL

Boogie on down to The Discovery for Chemistry of the Cocktail, the museum's 12th annual super-cool fundraising event that explores the science of mixology. Find out what's crackin' with disco-inspired libations, enjoy groovy fare created by the experts at Blend, and take part in outta sight hands-on activities designed to convey you back to the fun and funky 1970s era—all while providing crucial financial support for The Discovery. Can you dig it?

FRIDAY, NOVEMBER 8, 2024 · 6:00PM

TICKETS AND MORE INFORMATION AT [NUDM.ORG](http://NUDM.ORG)

Presented by:



490 S. Center Street · Downtown Reno · 775-786-1000 · [nvdnm.org](http://nvdnm.org)



Scan for details



# Happenings

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

COMPILED BY CHEREE BOTELER



## SEPTEMBER

7

**NORTHERN NEVADA PRIDE**  
Northernnevadapride.org  
**CARSON CITY WINE WALK**  
Downtowncarson.org  
**INCLINE WINE + FOOD**  
Inclinewineandfood.com



**DINNER IN THE BARN**  
Sierravalleyfarm.com

8

**QUEENSRYCHE & SLAUGHTER**  
Grandsierraresort.com  
**8, 15, 22, 29 RIVERSIDE FARMERS MARKET**  
Renofarmersmarket.com  
**SUNDAY MUSIC BRUNCH**  
Nevadaart.org

**RENO FOOD SYSTEMS FARM STAND**  
Renofoodsystems.org



9

**STEPHEN SANCHEZ**  
Grandsierraresort.com

12

**THE INFAMOUS STRINGDUSTERS**  
Ticketweb.com

**12 - 15 RENO TAHOE INTERNATIONAL ART SHOW**  
Rtiashow.com



13

**BEN FOLDS**  
Grandsierraresort.com

**13 - 14 THE BIGGEST LITTLE LATIN FESTIVAL**  
Caesars.com

14

**SASSABRATION**  
Sassabration.com

**RHYTHM & RAWHIDE REIMAGINED**  
Renorodeofoundation.org  
**COWGIRLS + COCKTAILS**  
Tahoedonner.com



15

**7TH RENO 10 MILER AND RELAY**  
Renorunningcompany.com

**WITCH PERFECT**  
Cnty.com/nugget

19

**DON JULIO TEQUILA DINNER**  
Atlantiscasino.com

20

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

**JASON ALDEAN**  
Cnty.com/nugget

21

**DANCING ON THE RIVER**  
Downtownreno.org

**SAMPLE THE SIERRA**  
Samplethesierra.com

**KTMB'S TRUCKEE RIVER CLEANUP**  
Ktmb.org

**THE MARKET AT MARKLEEVILLE**  
Sierrachef.com

**TAHOE CITY OKTOBERFEST**  
Visitthoecity.org

**THE SMASHING PUMPKINS**  
Grandsierraresort.com

**21, 22 ALICE IN WONDERLAND**  
Avaballet.com

22

**EXPERIENCE HENDRIX**  
Grandsierraresort.com

23

**GRATEFUL HARVEST DINNER**  
Carsoncitygreenhouse.org



26

**ANTHONY'S CHOPHOUSE WINEMAKER DINNER - CHALK HILL**  
Cnty.com/nugget

**26 - 29 STREET VIBRATIONS FALL RALLY**  
Roadshowsreno.com

**26 - 30 CORDILLERA INTERNATIONAL FILM FESTIVAL**  
Ciffnv.org

27

**THE LOVE OF ART**  
Nevadaart.org

**DIERKS BENTLEY**  
Cnty.com

**27 - Nov. 30 DRAGON LIGHTS RENO**  
Dragonlightsreno.org



28

**QUEEN OF HEARTS HIGH TEA**  
Sitmnv.org/high-tea-2024



**OKTOBERFEST**  
Palisadestahoe.com

**28, 29 SCARECROW-BUILDING CLASS**  
Railcitygardencenter.com



**GENOA CANDY DANCE**  
Genoanevada.org

## OCTOBER

3

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

4 - 6

**NUGGET CASINO RESORT OKTOBERFEST**  
Cnty.com/nugget

**OFFBEAT MUSIC FESTIVAL**  
Offbeatreno.com

**RENO AIR SHOW**  
Airrace.org



5

**TRUCKEE WINE, WALK & SHOP**  
Truckeevinewalk.com  
**DINNER ON THE BRIDGE**  
Sierraarts.org

**CARSON CITY WINE WALK**  
Downtowncarson.org

**RED SHOE GLOW GALA**  
Rmhcnnevada.org

5 - 6

**35TH WORLD CHAMPIONSHIP OUTHOUSE RACES**  
Visitvirginiacitynv.com

**THE GREAT PUMPKIN FESTIVAL**  
Greatamericancraftfairs.com



**6, 13, 20, 27 RIVERSIDE FARMERS MARKET**  
Renofarmersmarket.com



**SUNDAY MUSIC BRUNCH**  
Nevadaart.org

**RENO FOOD SYSTEMS FARM STAND**  
Renofoodsystems.org

10

**GODSMACK**  
Grandsierraresort.com

**11 - 12 BACKROADS VINTAGE MARKET**  
Backroadsvintagemarket.com

**TAHOE LITERARY FESTIVAL**  
Tahoelitfest.com

12

**NEVADA HUMANITIES LITERARY CRAWL**  
Nevadahumanities.org

**12 - 13 42ND ANNUAL GREAT ITALIAN FESTIVAL**  
Caesars.com

**MADE IN TAHOE FESTIVAL**  
Palisadestahoe.com

13

**JUDAS PRIEST**  
Grandsierraresort.com

14

**COLUMBUS DAY/ INDIGENOUS PEOPLES' DAY**

19

**A HAUNTED NIGHT AT THE MANSION**  
Artsforallnevada.org

**34TH ANNUAL TAHOE CHOCOLATE AND WINE FESTIVAL**  
One.bidpal.net

**THE PURPLE GALA**  
Domesticviolence resourcecenter.org

22

**DOMAINE SERENE WINE DINNER**  
Atlantiscasino.com

24

**ANTHONY'S CHOPHOUSE WINEMAKER DINNER - OPUS ONE & ROBERT MONDAVI WINERY**  
Cnty.com/nugget

25

**NEVADA DAY**

26

**THE SPIRITS MADE ME DO IT SALOON CRAWL**  
Visitvirginiacitynv.com

**SARAH SILVERMAN**  
Tickmaster.com

**26 - 27 ANIMAL ARK HARVEST FESTIVAL**  
Animalark.org

31

**HALLOWEEN**



## Mark Your Calendar NOVEMBER

1  
**DIWALI**

2  
**CARSON CITY WINE WALK**  
Downtowncarson.org

**PASSPORT TO DINING**  
Northtahoebusiness.org

3  
**THE PSYCHEDELIC FURS & THE JESUS AND MARY CHAIN**  
Grandsierraresort.com

3, 10, 17, 24  
**RIVERSIDE FARMERS MARKET**  
Renofarmersmarket.com

**SUNDAY MUSIC BRUNCH**  
Nevadaart.org

7  
**FIRST THURSDAY WITH LOUD AS FOLK**  
Nevadaart.org

8  
**CHEMISTRY OF THE COCKTAIL**  
Nvdm.org

**KC AND THE SUNSHINE BAND**  
Grandsierraresort.com

9  
**FANTASIES IN CHOCOLATE**  
Fantasiesinchocolate.com

**JOE BONAMASSA**  
Grandsierraresort.com

11  
**VETERANS DAY**

16  
**LITTLE RIVER BAND**  
Cnty.com/nugget

17  
**LITTLE CHEFS (PRE-K): TURN UP THE BEET ... HUMMUS COOKING CLASS**  
Urgc.org

21  
**ANTHONY'S CHOPHOUSE WINEMAKER DINNER - SHAFER**  
Cnty.com/nugget

**BEAT - ADRIAN BELEW, TONY LEVIN, STEVE VAI & DANNY CAREY**  
Grandsierraresort.com


22  
**POWER OF THE PURSE**  
Nevadawomensfund.org

23  
**DAVID SPADE**  
Grandsierraresort.com

28  
**THANKSGIVING DAY**



# Home *Guide*



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[Champagnechocolate.shop](https://Champagnechocolate.shop)

## Autumn Dwellings

Expert Home Advice for Fall.

WRITTEN BY HEIDI BETHEL

As the new school year gets into full swing and autumn sets in, Reno-Tahoe home experts are ready to share their insights into the market, suggestions for making the home show-ready, thoughts on home appliances, and more.



# Open the Door to MORE



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Sam Olson, team lead and owner of The Olson Group of RE/MAX Professionals in Reno, offers a few considerations for those looking to buy or sell their homes.

"You may have seen in the news that big changes are coming to the real estate industry," he says. "It's true, but not as it's being reported. The price you pay for a home, the inspections you get, the lender you use, and, to an extent, the rate you pay, and the amount you pay your real estate agents are always negotiable, as it always has been. It's never been more important to have qualified representation when considering making a move."

**Show Ready**

Meredith Martin Fischer, a broker associate for Compass, with offices in Reno, Incline, and Truckee, says that when you're preparing to sell your home, it's important to consider it an asset rather than just where you live.

"Depersonalizing and whitewashing the space are key in this process," she adds. "Home staging and design play a crucial role in depersonalizing a home. This involves rearranging furniture and adding décor to make the space attractive during walkthroughs and when capturing listing photos. Depersonalizing allows potential buyers to envision themselves living in your space. Focus your efforts on the living room, primary bedroom, and kitchen, as research shows these are the areas that buyers prioritize and where staging is most effective."



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Betsy Caron, Realtor with Chase International Real Estate in Sparks, encourages readers to consider using their furnishings — with a few caveats.

“You can always use your own furniture pieces if they complement the house nicely,” Caron notes. “A nice, oversized couch that places well can really show the expanse of a living room, or a custom dining room table can speak to the character of the space.”

In addition, Karen Walker Hill, residential specialist for Ferrari-Lund Real Estate in Reno, urges clients to add furnishings to empty houses on the market.

“When some of the spaces are hard to show or if the paint isn’t perfect, staging is a great way to go,” she explains. “Staging runs from not expensive to very expensive, depending upon how much you do in the house. Paying about \$4,500 for three months sounds very fair if you get top dollar for the house because now it shows so well.”



**Home Design is About Details**

Options abound for ways to customize and enhance a home. Shaun Klein, director of business development for Nova Tile and Stone, which has stores in Reno, Sacramento, Minden, and Fernley, recognizes that big projects can be intimidating.

“Folks have to pick out countertops, tile, stone veneer, and all the finishes plus select the products and make sure they match,” Klein says. “Then come the fabrication and installation elements. This process comes with a lot of decision-making and can be overwhelming. I always encourage people to visit a showroom and start exploring. From there, they can connect to other people within the industry and end up with a beautiful, finished product.”

Toll Brothers offers new luxury homes in the Reno-Sparks area, including quick move-in options and expertly curated model homes designed by professionals. Buyers can choose from homes that are ready for move-in within a few months, with designer-appointed features, or beautiful home designs ready to be built specifically for them.

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Photos of Midtown Reno showroom provided by Sol-Up



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"The worst phone call I get every holiday season is from someone getting ready for company who tried to self-clean their oven and broke it right before the gathering," explains Samantha McGlaughlin, co-owner and general manager of Sargent's Appliance Sales and Service Center in Sparks. "That's a problem. The self-clean feature can bake the control board or pull so much energy through the circuit board that it arcs it, and the circuit board fails. Fall would be a great time to do that preventively to make sure it's in working order before the holidays."

Looking to upgrade your home with energy-efficient appliances? Sol-Up, located in Midtown Reno, offers cutting-edge solar solutions that combine sustainability with top-tier performance.

Steve Hamile, the chief operating officer of Sol-Up, brings a rich family history in the restaurant and hotel industries to running the company.

"I grew up as a chef and founded restaurant groups in California and on the East Coast," Hamile explains. "I always was very much interested in bioavailability and, over the years, combined the two to run sustainable restaurant groups. The Sol-Up showroom leans on my experience to offer homeowners energy efficient and sustainable products."

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Visit Sol-Up today to explore a range of products that can help you live more sustainably and efficiently. Experience firsthand how innovation in energy efficiency can transform your home and reduce your environmental footprint.

**Get Organized**

School is back in session, and organization is top of mind. As life gets busier for families, coat racks, storage bins, and labels are great for organizing family members' items. Linda Demers, owner of LCDmodern in Reno, emphasizes that getting into a good routine is the easiest way to keep your home organized.

"Place your mail, shoes, keys, etc., in the same place daily," she says. "Make your bed each morning, and put your clothes away in the evening. These also are great tasks to teach the kids early. This will set a routine that will help your home and life and give you peace of mind when the family is busy."

Demers suggests including a coat rack near the entry, such as the one pictured here. It's available in black or white at LCDmodern at the corner of West Moana Lane and Lakeside Drive.



Photo provided by LCDmodern



**Investing in the Arts**

With offices in Reno, Truckee, and Lake Tahoe, the real estate professionals at Sierra Sotheby's International Realty love supporting clients' desire to make their houses into homes. This is one reason they seek out the finest artisans and vendors to make each home's décor an expression of its owners' lifestyle.

"As proud sponsors of the Reno Tahoe International Art Show, we understand the importance of investing in events that support our communities, the arts, and local hospitality," says Rachel Carlson, marketing director for Sierra Sotheby's International Realty. "Featuring a sculpture walk, panel discussions, bespoke furniture, cars, and over 20 musical performances, this four-day Reno event is sure to get your creative juices flowing at home."

The Reno Tahoe International Art Show takes place Sept. 12 – 15 at the Reno-Sparks Convention Center in Reno.



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### Graeagle Appeal

Leah West, Realtor/owner at Graeagle Associates, and her team have a combined 60 years of local area knowledge and expertise about Graeagle. They urge readers to visit this beautiful area.

"Have you been to Graeagle or Eastern Plumas County?" she asks. "This is the most charming, quiet, low-impact, and beautiful landscape to explore, experience, and enjoy."

Plumas County has a total population of 19,000 and only four stoplights in the entire county. "We are literally a one-hour scenic drive from Reno. Explore our local area's golf courses, the Lakes Basin Recreation Area, mountain biking, hiking, and fishing. We have it all!"

This fall, whether it's heading to an inspiring art show, getting ready for the school day, taking on a big design project, or looking into a clean-energy solution for your home, Reno-Tahoe hosts an impressive lineup of experts ready to help. Be sure to reach out to these folks for a seamless experience today! ❖

### RESOURCES

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PHOTO BY BASIN VISUAL



# The Culinary CLASSROOM

Students learn more than knife skills in local high school programs.

WRITTEN BY CLAIRE MCARTHUR

Though home economics class — or its more modern iteration, family and consumer sciences — is no longer prevalent in high schools, students are learning kitchen skills in a new way across Reno-Tahoe. Growing numbers of high school culinary arts programs not only teach students how to cook meals for themselves and their families, but also pave the way for passionate young chefs to get a head start on careers in the food industry.

At Douglas High School in Minden, Sarah Crofton teaches the culinary arts program to students who want to build a foundation for future careers in the hospitality industry.

“I actually went through the culinary program back in the late '90s/early 2000s at Carson High School, then went to culinary school and worked in the industry for many years. Eventually, I was kind of burned out and realized what I loved most about food was talking to other people about it,” Crofton explains.

Crofton uses the ProStart curriculum, a culinary roadmap developed by the National Restaurant Association Educational Foundation, to teach a two-year career and technical education program. The program gives students the opportunity to earn industry certifications, including ServSafe Food Handler and OSHA Safety and Health Fundamentals, while learning the ins and outs of a complex industry.

The program includes a large food-safety unit. Students also learn knife skills and kitchen basics, such as mise en

place (cook preparations and layouts). They learn about culinary math, food and labor costing, how to adjust recipes, how to purchase items, and what to check when receiving purchases. There also is an intro to baking segment. They make soups, stocks and sauces, sandwiches, pizza, salads, dressings, and dips. In addition, students take a whole unit on the business side of culinary careers, which includes marketing and management. In the second year, students learn more advanced techniques, including cooking meat, poultry, and seafood; preparing complicated desserts and baking techniques; and they even learn a little fermentation. Students gain knowledge about the front of house, back of house, and the kitchen brigade system. Finally, they learn about the importance of communication, teamwork, and collaboration.

Students get workplace experience by catering events and running mock restaurants for 25 to 30 school employees, handling everything from creating the restaurant theme and menu to ordering supplies and executing the service with their team.

For the eager culinary student, independent advanced studies are available to further their knowledge on topics of their choosing.

“We talk a lot about career development and the different job opportunities out there,” Crofton says. “It really opens their eyes to all that the industry encompasses.”

Noah Musni, a culinary student at Academy of Arts, Careers and Technology in Reno, prepares bananas foster. Photo by Donna Victor



**KEEP ON (FOOD) TRUCKIN'**

At Edward C. Reed High School in Sparks, students in the culinary program are getting firsthand experience in one extraordinary facet of the food industry: the food truck.

In 2023, business software company Intuit launched an educational food truck program that provides operational commercial food trucks to select high schools and a corresponding curriculum. This allows students to learn how to operate a small business and use the company's financial software tools.

After Reed was selected for the program, culinary students got to work interviewing hundreds of peers, teachers, and community members about what they would like to see in a food truck and, using that data, landed on their mission statement and food truck concept.



Clockwise from top left: Front to back, Abigail Rodriguez, Tristin Durio, and Dillon Highline prepare ingredients in the Academy of Arts, Careers and Technology culinary program commercial kitchen. Photo by Donna Victor; At Douglas High School's 2024 Best Restaurant Competition, Team Argentina served a decadent meal in its Chimichurri Grill, the eatery that students conceptualized. They sourced and cooked the food, crafted menus, and decorated the space. Photo courtesy of Douglas County School District; Adan Martinez stirs a steam kettle in the AACT commercial kitchen. Photo by Donna Victor; The Global Street Foods truck donated by Intuit to Reed High School in Sparks. Photo courtesy of Washoe County School District

Last December, the students unveiled the food truck, Global Street Foods, featuring a wrap created by graphic design students at Spanish Springs High School in Sparks.

"The [Reed] students will be handling all of the running of the business," explains Michelle Peterson, the instructor behind the culinary program at Reed. "They'll do all the scheduling, purchasing, and cooking. This fall, they will get going on their QuickBooks certification. I'm basically just there to fill up the truck and drive."

Though the food truck has not officially launched yet as the school awaits certification from the health department, the students have been workshoping menu items in the classroom kitchen, including the social-media-trending Korean corn dog.

"This is so important because they are learning real-world applications in the classroom," Peterson says. "When they graduate, they are ready for a job on day one. They don't need to be trained. They have industry-recognized certifications. And a lot of them could go into managerial positions when they are finished."



**JOB READY**

Job development is the name of the game at the Academy of Arts, Careers and Technology (aka AACT) in Reno, and the school's Culinary & Hospitality Academy Program is committed to it.

AACT is one of just two high schools in Nevada and a dozen high schools on the West Coast accredited by the American Culinary Federation.

"Here's the funny thing," says Fred Wright, a culinary arts teacher at AACT and treasurer of the American Culinary Federation High Sierra Chefs Association. "A couple of years ago, I finished a master's degree in career and technical education — a graduate-level degree for the sole purpose of teaching kids they don't need to go to college to be successful."

Despite the irony, Wright strongly believes in the power of career and technical education when it comes to preparing students for future job opportunities — or giving them the freedom to pursue advanced degrees at their own pace.

"I think the No. 1 benefit to these programs is the fact that kids need to be able to explore different career opportunities and see whether that career is for them or not, and learn how they can get into that industry," Wright says. "They are not only learning what the industry is about, but they're getting the skills to be a part of it right out of high school. I have past students right now working in the industry who are going to college. They're slowly going to college, one or two classes, but they're working full time making \$75,000 a year."

Over his 15-year tenure at AACT, Wright has experienced a surge in the number of students wanting to join his culinary program. Currently, he has a waitlist of 150 students.

The rise of the celebrity chef and Instagram- and TikTok-famous food "content creators" has certainly put culinary careers on a higher platform. Many students also have become more aware early on about the struggles that can result from college student loan debt, particularly when there is no guarantee of work after graduation.

"I have the Food Network and shows like *Chopped* and even *Hell's Kitchen* on Fox and other shows that promote culinary arts. I don't have to go out and promote my program," he explains. "I tell them when they come to my program, 'You think you want to





*“There are a lot of kids growing up who don’t know what they want to do. Having courses like the culinary program teach you work skills and how to actually jump into a career fresh out of high school is really helpful.”*

— *Kaylend Villalon, culinary alum from McQueen High School in Reno*

learn how to cook, and that’s good. I’ll give you some steps. I’ll try to teach you how to cook, but if you really want to learn how to cook, watch YouTube videos and make a mess out of mom’s kitchen. I’m going to teach you how to do the business side of things. I’m going to teach you the financial part of it. I’m going to teach you how to become a professional, how to show up to work on time, and how to put the cell phone away.”

Wright estimates that anywhere from 30 to 50 percent of his students stay in the culinary arts after completing his four-year program. And the Reno-Tahoe food industry needs every last one of them.

“There’s always a need for employees. I’m always getting phone calls [from employers]. Truckee Meadow Community College culinary program is always getting phone calls,” Wright says. “And at the [High Sierra Chefs Association], we always sit at meetings, and we talk about the shortage of staff in restaurants and where we are going to get this next generation of staff. And that’s why programs like these are super important.”

#### NEXT STEPS

In fact, the culinary arts program at TMCC in Reno recently expanded in response to the growing demand.

“During Covid, enrollment was low, but now we are booming,” says Karen Cannan, the program coordinator. “We have increased our class enrollments 100 percent, so we’ve had to add extra classes and increase class sizes quite a bit. It’s exciting.”

Through the ACF Chef and Child initiative, TMCC works closely with local high schools (and other schools), matching students with chef mentors and sending instructors into the schools for demonstrations.

“We have articulations with the high schools so that students who acquire experience in their time there are able to come in and bypass our very basic-level courses,” Cannan notes. “So they’re able to come into our program with as many as nine to 11 credits toward our degree.”

#### INDUSTRY REALITIES

Mentoring students is a part of Kawai Garrido’s job that is near and dear to his heart. With 19 years of teaching under his belt, the last 10 of which have been at Robert McQueen High School in Reno, Garrido has seen all sorts of students come through his classroom kitchen.

“When they first come in, most of them just want to learn how to cook. But then I have a select few that say they want to own their own bakery or own their own food truck or own their restaurant or even work in one of the big hotels,” says Garrido, who also runs his own catering company, Cane Fire. “Whether they want to learn how to cook to survive or they have a bigger dream, they get the same effort from me.”

But Garrido is not shy about sharing the realities of the food industry with his students, several of whom have gone on to get work experience through his catering business.

“If we don’t guide them with excitement, they’re not going to go all the way through because it’s going to get rough,” Garrido admits. “I don’t sugarcoat that either. I let them know how rough it can be in some of the kitchens, how hot it gets, how the chef can yell, how the tension can be between the cooks, the pace, the long 16-plus-hour days that you’re working. They have to know that. So I don’t hide that at all.”

Statewide cooking competitions, such as NRAEF’s annual National ProStart Invitational, are another way high school culinary students get exposed to the pressures of professional kitchens.

In ProStart’s culinary contest, each high school team is tasked with creating a three-course meal in 60 minutes using only two butane burners; they’re judged on taste, skill, teamwork, safety, and sanitation. In the management competition, teams face off against each other in developing the best restaurant concept.

From left, Kyle Moyer and Laisha Sanchez, students in the culinary program at AACT in Reno, prepare baked goods in the kitchen. Photo by Donna Victor



Eighth graders from Carson Valley and Pau-Wa-Lu middle schools try their hands at cooking in Sarah Crofton's culinary arts kitchen as part of Douglas High School's CTE Open House, which gives incoming students a taste of programs they can enroll in next year. Photo courtesy of Douglas County School District

Kaylend Villalon is one such McQueen culinary alum who benefited from Garrido's mentorship as well as the demands of the culinary competitions.

"Doing the competition cooking, those are some of the skills that I carry with me into the industry right now — cooking under a set time with people watching, an expectation of the plate that's going out, what's expected from you when you are working inside of the kitchen, like teamwork and communication. And when you're in the fire, you have to keep your cool. I feel like those are things I learned and took with me," Villalon says.

After graduating from McQueen in 2017 and heading to TMCC for a four-year culinary education, Villalon worked in Reno at the Oyster & Sushi Bar at the Atlantis Casino Resort Spa and Wild River Grille before landing at Lulou's Restaurant.

"I didn't know what I wanted to do. I didn't want to go to a big university and study some basic stuff; I really just fell in love with cooking," Villalon recalls. "There are a lot of kids growing up who don't know what they want to do. Having courses like the culinary program teach you work skills and how to actually jump into a career fresh out of high school is really helpful. For a lot of kids, it makes more sense than paying to go to a four-year college, where they don't know what they want to do and they keep bouncing around."

#### BEYOND THE KITCHEN

Over her 19 years of teaching, Katie Martin has found that the skills she learned in restaurants — and those she passes on to her culinary students in grades six to 12 at George Whittell High School in Zephyr Cove — are not limited to the kitchen.

"The restaurant business is not for the faint of heart. It's long

hours. It's on your feet. It's hot. It's fast paced. It really challenges people in a lot of ways. I think that having that self-discipline and being able to follow your leadership and understand your role and work together as a team to accomplish a goal — all of those things are not only skills to have in the industry, but those are valuable life skills," Martin says.

For some students, culinary class may be an elective to meet graduation requirements; for others, it's a stepping stone to a career in the hospitality industry. However, the lessons taught in problem solving and teamwork are the same, according to Martin.

"If you teach your child to cook, sure, they're going to be able to cook. But if you teach a child to work together with other people to design a menu or to plate a dish using the fundamentals of the 'rules of the culinary field,' now kids are problem-solving. They are critically thinking," Martin explains.

In addition to learning cooking fundamentals and the business side of running a restaurant, Martin teaches students about where their food comes from. In her middle school classes, students focus on trying cuisines from different cultures. In her high school course, they learn about the differences between sustainable and industrial food systems and their impacts on the planet.

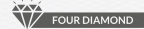
In a *Chopped*-style scenario in class, Martin will give four groups of students the same ingredients and get four completely different dishes.

"That, to me, is powerful because it's not about the food anymore. It's about, how do you work together? How do you take what you've learned and then evolve it into something beautiful that's your own?" Martin says. "That is what we need kids to have more of when they walk out of our doors with those caps and gowns on." 🐔

## Fall Into Luxury This Season



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# Growing Gardeners

School gardens in Reno-Tahoe sow knowledge about food and our environment.

WRITTEN BY NORA HESTON TARTE

Learning doesn't always have to happen inside a classroom. An activity, including one that gets students outside in nature, can enrich students' lives and set them on the path toward careers. School gardens are heralded for the many benefits they give students, from kindergarten through 12th grade (and sometimes even before). Not only can a school garden help a child explore the world around them and provide an outdoor space for interdisciplinary learning, but it also introduces young people to important concepts such as food insecurity and food deserts, nutrition, and more.

In fact, experts at the Nevada Department of Agriculture cite a correlation between school gardens and healthy habits and behaviors in children, including improved student health, nurtured curiosity, a desire to explore the world, and increased consumption of fruits and vegetables. And studies also show a connection between working with plants and reduced stress levels, supporting the emotional development of students exposed to school gardens.

"Besides straightforward skills like weeding, planting, composting, and harvesting, students also learn to tune in to the rhythms of the season; they get comfortable taking risks, they experience accomplishment over short and long periods of time, and they learn responsibility and cooperation as they plan projects in the garden and greenhouse," says Mary Levy, head of school at Mountain View Montessori in Reno. "Our hope is that they feel a sense of belonging in the natural environment."

Carson High School student Kiawna Lavery harvests granadero tomatoes at the garden created with the help of The Greenhouse Project. Photo by Mary Claire Bouchér

Founded in 1970, the school serves 230 students on its grounds, ages 1 through 14. The garden features raised vegetable, herb, and botanical beds; a stan-

dard and hydroponic greenhouse; a fruit orchard; an environment for sheep; a year-round hoop house; a full-cycle compost system; 190 solar panels; a wind turbine; and diverse varieties of plants and trees. Prior to the pandemic, the school also supported and twice hosted the annual school garden conference in cooperation with the NDA. The school employs two full-time gardening specialists to assist students in the gardens, lead hands-on projects, and maintain the spaces.

Throughout the year, the crop yields change. There are almost always roots and leaves, including herbs, lettuce, kale, chard, beets, carrots, and radishes, in the garden beds. Then, warm-season crops, such as tomatoes, peppers, and squash, are planted in spring. When the students come back to school in the fall, they can enjoy this bounty along with orchard fruits, such as apples, blackberries, currants, and pears.

"Outdoor work can incorporate all of the educational disciplines of mathematics, science, language, humanities, microeconomic[s], and service leadership; the list goes on and on," Levy says. "Working with the land develops confident, resourceful, self-directed individuals who gain life skills to become direct contributors to our community's future."

What's grown in the garden goes into school lunches and, when there is a surplus, into the greater community to support local non-profit Reno Food Systems and homeless shelters. Each year, an edible schoolyard dinner is held as a fundraiser, and the meal contains food grown in the garden.

"Folding the garden into the culture of our school at a pace that makes sense has made it possible and natural for teachers to incorporate the garden and the outdoors into their classrooms," Levy says.

**GARDEN EDUCATION**

In West Reno, Caughlin Ranch Elementary School’s garden features four 4-by-8-foot garden beds, four picnic tables, and a native plant area. Students not only work in the garden, but also use the space for science activities and other subjects such as writing and social/emotional learning.

“I love that Caughlin Ranch is lucky enough to have a garden,” says Rachel Miller, a third-grade teacher at the school. “Almost every classroom goes out to use the space for outdoor education, and the kids love it.”

Each year, the garden features perennials, including strawberries, chives, lavender, and more, according to Miller. Many years, beans, corn, and squash are planted together to teach students about how certain plants grow better near each other, but sometimes the emphasis is put on tomatoes, peppers, cucumbers, kale, and spinach.

Reno-based nonprofit Urban Roots had a heavy hand — or (green) thumb — in getting the garden up and running in 2016. In fact, it has supported 24 school gardens in Washoe County. Its involvement in Caughlin Ranch’s garden included developing a full year’s worth of lessons and providing hands-on assistance in the garden. After that, parent volunteers stepped in to help teachers with lesson planning.

Mostly, though, students run the garden.

“The adults might be doing the planning, but the kids are the ones doing the work,” Miller says.

From left: A Green Our Planet farmer teaches second-graders at Eileen Connors Elementary School in Las Vegas about hornworms they found in the school’s garden. Photo courtesy of Green Our Planet; Kiawna Lavery shows her garlic harvest at the Carson High garden. Photo by Mary Claire Bouchér



**A NONPROFIT’S ASSISTANCE**

Many school gardens are maintained in house by students, faculty, and staff, often in partnership with state programs; however, some charitable organizations, such as Urban Roots, have gotten involved with both school and community gardens to increase their reach and educational impact.

Another such nonprofit is The Greenhouse Project in Carson City. It operates the garden and related programs at Carson High School as well as a second community garden behind the Carson Tahoe Cancer Center. The group’s mission is growing, giving, and teaching for a healthier, more sustainable community.

“The giving part of that mission is that everything we grow and harvest gets donated to the food banks in town,” says Christin Cohee, director of programs at The Greenhouse Project.

The organization leases the land for the Carson High garden from the school district that then, as agreed to, funnels all rent monies into the school’s agriculture education program. As a result, the program has grown from 15 students and one part-time teacher to 300-plus students (and a waiting list) and three full-time teachers supporting three educational tracks.

The Greenhouse Project recently expanded the garden, adding another site behind the high school to start a plant nursery and compost operation. Schools and restaurants provide food scraps that are then composted, with the goal being that the school could then sell that compost to local residents. This space also will allow for an increase in production of the program’s native plants, which are sold at the Carson Farmers Market and through an annual plant sale, and which may help to support the petunia baskets The Greenhouse Project already provides to beautify Downtown Carson City.

Most of the high school students’ interactions with the garden are through its agriculture program, but other science teachers bring their classes out throughout the year as part of those curricula. In addition to students and teachers, AmeriCorps members help manage the gardens, most of whom are from Carson High (two graduates and one student). Once a month, the gardens open to community volunteers, which sometimes include University of Nevada, Reno students.

“A lot of people in general don’t realize that you can actually make a career from agriculture,” Cohee says.

Exposing youths to related career options and sparking an interest in gardening are two of the best outcomes of the program. Gardening also teaches patience, exposes students to the processes related to gardening and food production, and forces them to be present in the outdoors, thanks to the no-phones policy in force within the garden.

**FROM CLASSROOM TO MARKET**

Green Our Planet is another organization that is heavily involved with school gardens throughout Nevada, as well as 43 other states and four other countries. The organization, based in Nevada, works with 427 schools in The Silver State, representing 15 of 17 counties. For 100 of those gardens, Las Vegas farmers help with maintenance,





while for others, Green Our Planet works as a liaison between schools and other local programs (such as Big Green, headed by Kimbal Musk and volunteers from local Elks Lodges and Rotary Clubs) and as a provider of educational materials.

Green Our Planet runs two programs in schools: HydroConnect and GardenConnect. The programs, which cost \$17,500 and \$3,500, respectively (and \$2,500 per year after that for each), can be purchased by schools or given as gifts from corporations that purchase HydroHealth hydroponics systems for offices. Grant funding recently enabled 250 schools in Nevada to acquire the HydroConnect hydroponics system free of charge, including 19 tabletop units and one large unit per system.

The educational videos created for students in grades K to 12 are the crux of the business model because the material not only works with the Green Our Planet systems operating in schools, but also meets Next Generation Science Standards, Common Core State Standards, and Nevada Academic Content Standards for Science.

“School gardens and hydroponics offer numerous benefits ... They foster a classroom community where students learn essential skills about feeding themselves and their families, promoting self-sufficiency and healthy eating habits,” says Woody Worthington, Green Our Planet’s director of National Partnership and Special Envoy to Northern & Rural Nevada.

To take the lessons beyond the classroom, Green Our Planet hosts an annual farmers’ market in Northern Nevada, where

students get to sell what they have grown in their gardens. Because different schools produce different items — including popular farmers’ market staples such as leafy greens, onions, lavender, pumpkins, squash, tomatoes, and more — there is a varied selection of goods sold at these events.

This model helps young people to see the reality of working in agriculture careers as they consider profits, final products, marketing, sales goals, and more.

“Participating in farmers’ markets allows students to share their projects with the broader community, building relationships between community members and schools, and showcasing the positive impact of these programs on both education and local connections,” Worthington says. “It takes a village, it really, really does ... to get these kids locked in and ready to go.”

Levy says, “School gardens provide an opportunity for schools — our school and any school — to find ways to become more self-sufficient, provide a prepared environment for students to connect with nature, and give students opportunities to be creative thinkers [and] problem solvers.” 🐣

Clockwise from top left: A student “farmpreneur” at one of Green Our Planet’s biannual Giant Student Farmers’ Markets in Southern Nevada. Photo courtesy of Green Our Planet; A bee on a coneflower at the Carson High School garden. Photo by Mary Claire Bouchér; Students at Nate Mack Elementary School in Henderson prepare their school garden to grow food for the Spring 2024 Giant Student Farmers’ Market. Photo courtesy of Green Our Planet; Harvest of mixed tomato varieties at Carson High. Photo by Mary Claire Bouchér

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# FREE RANGE *Ranchers*

Kool Kids teaches school-aged children how to manage animals.

STORY AND PHOTOS BY MIKE HIGDON

On a sunbathed hillside overlooking Spanish Springs, children roam free on Kool Kids Ranch — free to chase chickens, milk goats, and feed miniature cows. Owners Cheryl and Kenny Wright teach nine school-aged children (including their own) how to work a small live-stock production ranch, and it all started because of the pandemic.

“Before Covid, we lived on a 1.5-acre property, and I just did a licensed in-home daycare,” Cheryl says. “When Covid hit, there was such a need for school-age programs, so I started teaching distance learning with the kids. That’s how my farm school got started. It really took off.”

The now-10-acre ranch started with miniature cattle that produce A2 protein milk. A2 protein cows are most common in Europe, while larger A1 protein cows, such as Holsteins, make most of the milk Americans buy from the grocery store. A2 protein milk advocates claim it is healthier and easier on the stomach.

Kool Kids Ranch also produces raw goat milk and treats for dogs in addition to chicken eggs, beef tallow, pork lard, and ice cream for humans. The couple sells all of it out of a restored vintage mail truck at farmers’ markets and events.

Ella Wright, daughter of owners Cheryl and Kenny, pets a miniature cow on the Kool Kids Ranch



Clockwise, from left: Cheryl and Kenny Wright stand with their after-school program students and three of their daughters, who all participate in managing animals at Kool Kids Ranch. They sell eggs, ice cream, and dog treats out of the converted mail truck; Ella Wright joins eight other students at the egg-cleaning machine on Kool Kids Ranch. The students say egg cleaning is their favorite activity; ShayLynne Brown milks a goat at the ranch



“At Riverside Farmers Market, people will get ice cream and eggs and get something for their dogs, and it’s all locally made,” Cheryl says.

The Wright family and the children work the farm daily to fill the truck with all the products that keep the farm running. The children especially love the large egg-cleaning machine. The youths line up at the front, putting freshly laid eggs on the conveyor belt while others receive them on the other side and place them neatly into large egg crates. Cheryl moves them into the fridge for safekeeping before selling them.

“To see a five-year-old city slicker milk a goat is a blessing,” Kenny says. “It’s amazing how much the kids enjoy doing it; it’s not really work to them.”

The young participants wear safety helmets while on the ranch to protect their heads from animals and other objects as they make their way through the various pens. They all know what tasks to finish every day: collect chicken eggs, clean them in the big fancy machine, set up the goats for milking, clean the chicken coop, pet the dogs, feed the cows, and so on.

“All of this has really exploded in the last seven months,” Cheryl says. “The Riverside Farmers Market has opened many doors for us because chefs walk through looking for certain things, like grass-fed beef, they can’t find elsewhere.”

Chefs pay for live shares, which allows the ranch to raise beef cattle for specific restaurants. The chicken eggs go to the Great Basin Community Food Co-Op in Reno and even helped fill a critical need during the pandemic. In June of this year, the ranch started raising 250 additional chickens to produce enough eggs for The Shore restaurant inside the Renaissance Reno Downtown Hotel & Spa.



The Wrights follow organic practices but are not officially certified organic by the United States Department of Agriculture. The chickens all eat organic food outside while running free. Five dogs guard the animals and keep them safe from birds of prey and coyotes.

“I feel like we’ve created an opportunity to be creative and to make food more viable and stop it from being harvested in a big facility,” Cheryl says. “We’re just different from a big rancher who might have 300 head of cattle running the range.”

As the ranch grows, the children grow with them. Many started as youngsters and return every day after school for years. Because of that, Kool Kids Ranch is not taking any new students until someone ages out. Kenny says they’ve built relationships with all the families, too.

“It’s become like a second home for them. It’s not just a facility,” Cheryl says. “I treat everyone like they’re my own kids. I wouldn’t treat my kids a different way. It’s more than just a job to me. I care about each family.” 🐔



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# CHEFS *to the* SCHOLARS

The women behind UNR's campus dining.

WRITTEN BY NATASHA BOURLIN • PHOTOS BY DONNA VICTOR

Gone are the days of relying on vending machines and ramen for sustenance at the University of Nevada, Reno. Like the students matriculating here, campus dining has grown up in recent years to make UNR a campus not just for scholars, but for anyone seeking affordable, nutritious, from-scratch meals.

About 300 employees comprise the Nevada Dining team that feeds university students, faculty, and visitors year-round. Among them are four hardworking women who find immense joy in ensuring the foods eaten on campus enrich both bodies and minds, in earth-conscious fashion.

## FEEDING FRENZY

Chartwells Higher Ed, a division of Compass Group USA Inc., is the organization in charge of UNR's campus dining program operations, as well as more than 300 other colleges and universities nationwide.

Pack Place, the dining hall known previously as Downunder Café in Argenta Hall on the UNR campus, opened in August 2022. Today, it features 13 different food stations serving about 2,500 diverse dishes daily during the academic year to the university's nearly 22,000 students, not to mention faculty members and visitors.

In the buffet-style setting, diners find stations such as the vegan eatery Rooted; full-service salad bar Chop'd; Mongolian grill Hot Top, which also serves other international cuisines; Comfort, serving homestyle dishes; and trendy eatery Street Eats, among other options.

For anyone with food allergies, Thrive is a dining option that avoids nine major allergens in its menu items and has its own prep kitchen and serving line to avoid cross-contamination. At Nook — a popular spot offering cereals, waffles, juices, and other goods — more than 90,000 servings of ice cream have been provided since its opening in 2022.

Daily menus can be perused online or on an app, and everything dished up is made from scratch; you won't find canned or boxed items in the Pack Place pantry.

Additionally, with the help of resident dietitian Lisa Carlson, the ingredients and nutritional content of each item are published online, so diners are aware of their calorie and macronutrient intake while navigating safely around any food sensitivities.

Here, sustainable dining practices are used, and waste is even tracked by the Nevada Dining team. Eco-friendly to-go containers are offered for transporting foods home from campus, and students are encouraged to use reusable containers for food and drinks.

Also satisfying hunger across UNR are roughly 20 retail locations, such as Habit Burger and Panera, along with several grab-and-go vending machines placed around campus and refilled daily; these serve fresh meals ranging from soups and sandwiches to Asian entrées. Feedback from students about what they'd like to eat on campus is encouraged and heeded; such feedback recently resulted in a newly opened restaurant concept called Mad Macs, offering customizable macaroni and cheese dishes.

From left, residential sous chef Erin Stoneback and Daniela Dupkala, retail leader, are two of the women helping to elevate Nevada Dining for University of Nevada, Reno students

FEATURE



*“We work really hard here. We work together and make a good team ... [W]e work for a very demanding company, and we have to execute. There can’t be a day when we come in and we’re like, ‘We’re not feeling good, we have to take the day off.’ It doesn’t work like that around here.”*

— Nancy Roman, assistant director of residential dining

Several meal plans are offered to students each academic year, running from fall through spring, as well as during summer sessions. Purchasing a plan brings individual meal costs to between \$10 and \$13.66. Once a dish is purchased, a simple swipe of the student’s WolfCard (student ID) grants them access to Pack Place’s “all-you-care-to-eat” food stations. The card also is loaded with a predetermined amount of FoodBucks that act as tax-exempt cash at other campus dining locations, and users receive 10 percent off their meals. Guest passes to Pack Place also can be loaded onto the card.

Meal plans enable students access to wide-ranging and nutritious meal options while also helping them be food secure during the semester and budget-minded to manage their plans through the year.

**YOUR MOM AWAY FROM HOME**

Heading up this higher education culinary concept are four female powerhouses who keep students and staff members well fed, performing what might be thought of as the motherly duty of providing sustenance to students while away from home.

Residential sous chef Erin Stoneback begins work at 5 a.m. daily. After 30 years in the culinary world, having graduated from Le Cordon Bleu College of Culinary Arts (formerly the Western Culinary Institute) in Portland, Ore., Stoneback strives to overcome the “cafeteria mindset” left over from students’ high school days, which new students joining UNR often bring to campus — the belief

that Pack Place foods aren’t going to taste good. However, Nevada Dining’s talented chefs soon prove them wrong.

“I think we’ve created a really great team here,” Stoneback says. “We have to be highly organized and make sure that we’re executing all of these stations all at once, so [we need] a really coordinated team to make everything work the way it’s supposed to, that the food’s hot and tastes great ... I feel like we have a really good grasp on all of that to make sure we’re executing at a high level every day.”

She also explains that the Nevada Dining crew puts on fun events and cultural celebrations throughout the year to help further shift that cafeteria-food mentality.

Wide-ranging events include teaching demonstrations that show students how to cook specific items. Each semester before finals, the crew hosts a themed late-night breakfast after hours in Pack Place; a recent fair-themed event featured carnival games and caramel-apple dipping along with the breakfast fare. Before Thanksgiving break, students are treated to Nevada Dining’s Thankful event, featuring traditional dishes and pies prepared by the team.

New students with food anxieties or sensitivities are encouraged to text the Nevada Dining team to assuage any concerns. The chefs will make dishes personally for those students to ensure they feel safe and comfortable in their first year.

“We’re here for the students,” Stoneback says. “Culturally, I think with every generation that’s graduating [and] the students coming in, there’s more of an emphasis on nutrition and what they are eating. It doesn’t mean they’re going to eat healthy all the time, but I just think that they’re driving toward getting all the info they can.”

From left: Nancy Roman, assistant director of residential dining, serves a plate of food; Stoneback serves an ice cream cone





From left: Dupkala, Stoneback, Shelby Decker, and Roman, the women of Nevada Dining

**DIVERSE DUTIES**

Speaking of desserts, Nevada Dining’s resident baker Shelby Decker loves how her colleagues encourage her creativity, giving her room to experiment with students’ beloved sweet treats. Her peers rave about her dessert creations, Decker seemingly singlehandedly raising the bar for baked goods on campus.

“Desserts are the last thing students taste before they leave,” Decker says. “So if the dessert’s good, they leave with a good impression.”

Nevada Dining’s retail leader, Daniela Dupkala, is in charge of dining outside of Pack Place. As a lead cook for Mad Macs and previously a pizza place called Wild Pie, she proudly asserts how fresh the food is at UNR.

She wants to bust the student myth that campus dining is expensive. She says fast food is more expensive than most fare found on campus these days, and, for all diners, the quality of food for the price is unparalleled.

In fact, anyone can enjoy the offerings at Pack Place. It is open to the public, and the Nevada Dining team says it’s hard to beat the flavors or freshness found at Pack Place’s stations, whether you’re studying, teaching, or just on a lunch break from your off-campus employment.

Dupkala also touts the vending machines serving hot meals, which are found in several of UNR’s buildings and are relatively rare in general.

“To me, cooking is an art, and you really have to know a lot about food,” Depkala says. “I’m proud of the whole team, that we’re crafting fresh food for our students. We provide nourishing food because it’s important to them so they can focus on their studies and have the power to do it.”

Attendance or employment at UNR is not required to relish the gastronomic array available on campus. The students especially have plenty to celebrate with the Nevada Dining team, and these women at the helm, and their contributions to higher education through nourishment. 🍷

Assistant director of residential dining Nancy Roman has been using her chef background at Nevada Dining since 2021, when the culinary crew was working in makeshift tents after an explosion rocked Argenta Hall two years prior. Now, among her numerous responsibilities, she’s in charge of inventory, Pack Place’s front of house, the back-of-house scheduling, and hiring the roughly 60 students who help make meals daily.

“We work really hard here,” Roman says. “We work together and make a good team ... [W]e work for a very demanding company, and we have to execute. There can’t be a day when we come in and we’re like, ‘We’re not feeling good, we have to take the day off.’ It doesn’t work like that around here.”

Roman explains that keeping menus fresh for students is critical; her team rotates menu options every 16 weeks so diners don’t get bored. It’s an immense job. Each of the 13 stations in Pack Place can serve 10 to 20 items. The facility is massive, Roman says, to accommodate this magnitude of offerings.

Along with her boss, director of residential dining David Griffith, Roman strives to better the dining hall concepts regularly. The concept of made-to-order desserts is one new idea launching this semester, with items such as peach cobbler à la mode, bananas foster, and walking dessert tacos.

“I’m excited to see how the students react to the changes we’re going to be making for them,” Roman says.





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# OVER THE MOON

Legendary Chinese dessert draws families together.

WRITTEN BY SUSAN WINTERS  
PHOTOS BY OLGA MILLER

According to legend, thousands of years ago, renowned archer Hou Yi shot down nine of the 10 suns scorching the earth. In gratitude, the Goddess of the Heavens bestowed to Hou Yi an elixir of immortality. When Hou Yi's apprentice attempted to steal the elixir, Hou Yi's wife, Chang'e, drank the potion, ascending to the heavens to become the moon goddess. During a full moon, the grieving Hou Yi filled a table with Chang'e's favorite fruits and cakes. Moved by Hou Yi's devotion, the Mother of the Moon allowed the pair to unite once per year, during the Mid-Autumn Festival, when the moon is at its fullest.

Celebrated on the 15th day of the eighth lunar month (a period generally between Aug. 23 and Sept. 23), the Mid-Autumn Festival has traditionally been when families gathered to feast and honor the moon in hopes of a bountiful harvest. This major Chinese holiday, second only to the Lunar New Year in its importance, also is celebrated in Japan, Korea, and Vietnam.

## MARVELOUS MOONCAKES

While each province may have its own regional specialty dishes, the mooncake is an integral part of the feast and China's history. Another legend credits secret messages hidden in the mooncake's filling for Chinese rebels' success in their uprising against the Mongol rulers during the Yuan Dynasty.

The sweet golden pastry of traditional mooncakes often is molded with the Chinese characters for longevity and harmony and packed with a dense red bean or lotus seed paste with a salted duck yolk. Representing the full moon, the yolk's saltiness counters the cake's sweetness. Modern varieties of mooncakes feature cheesecake, macaroon, chocolate, or other savory fillings such as roast pork or chicken.

"Most people like the red bean or the green tea flavors," says Dennis Lei, master baker/owner of Honey Bakery in Reno.

Though mooncakes typically are seasonal pastries, lotus-shaped mooncakes are available year-round at Honey Bakery, along with other Cantonese dishes. Lei explains that the process for making traditional mooncakes is time consuming, especially in the sugar preparation.

Many home cooks opt for snow skin mooncakes — a no-bake, simpler alternative. Dubbed "snow skin" due to their white, mochi-like coating, these mooncakes, with their creamy custard filling, have grown in popularity since their Hong Kong debut in the 1960s.

"The mooncake signifies harvest in the fall. The shape of the moon is round, a homophone to 'family reunion' in the Chinese language," explains Lin Li Hall, senior lecturer/faculty adviser and Chinese language program chair at the University of Nevada, Reno.

Hall adds that mooncakes packaged in beautiful boxes are exchanged among family and friends prior to the festival.

"Time to gather with family and friends and think of those far away," says Lily Rao, owner of Yee Chong Hon, a distributor of Asian food, in Reno.

From left: Raw, or snow skin, red bean mooncakes at Honey Bakery in Reno; Some of Honey Bakery's most popular mooncake flavors include (clockwise from top right) single-yolk mung bean, single-yolk red bean, green tea, white lotus seed, red bean, and mung bean



Though wrapped in myth and despite years of evolving techniques and diverse ingredients, richly dense mooncakes have remained constant as a token of remembrance and are meant to be shared among loved ones.

## TIPS FOR MAKING MOONCAKES

Though mooncakes often can be difficult or time-consuming to create, there are a few easier recipes online. If you plan to give it a try, here are a few tips offered by our sources:

- Nut or seed paste may be substituted for red bean paste.
- Place mooncakes in the freezer for about 10 minutes prior to baking. This helps the mooncake retain its design and shape.
- Avoid using too much flour to dust the mooncake molds as it may alter the pattern.
- Use food-grade gloves and plastic wrap to handle the sticky dough of the snow skin mooncake.
- Baked mooncakes may be stored in an airtight container at room temperature for three days or in the refrigerator for a week.
- Snow skin mooncakes should be kept chilled and are best eaten within a few days to a week. 🍡

## RESOURCES

If you'd prefer to purchase your mooncakes in time for Mid-Autumn Festival, try these local businesses:

**168 Asian Market**  
3090 S. Virginia St., Reno  
775-823-9918

**Asian Mart**  
115 E. Moana Lane, Reno  
775-622-8641

**Honey Bakery**  
403 Keystone Ave., Reno  
775-322-6668

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WRITTEN BY HEIDI BETHEL

## THE CLUB AT TODD'S BODY SHOP

Attention picklers! The folks at The Club at Todd's Body Shop in Reno are excited to announce their pickleball facility is now open. Come in for fun and competitive games on state-of-the-art courts in a climate-controlled environment. The team 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 The Club at Todd's Body Shop. "Are you ready to take your pickleball game to the next level? Look no further than our private pickleball club. Our facilities will help you improve your skills and dominate the court."

Joining the club gets you 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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For details, visit [Bodysculptingbymarci.com](http://Bodysculptingbymarci.com).



### EVOKE FITNESS

Fall is the perfect time for outdoor activities. With the temperatures getting cooler, it's the best weather for hiking, biking, and running.

"Begin your day with an early morning hike and end it with a sunset post-dinner walk," says Mena Spodobalski, owner of EVOKE Fitness in Reno. "Your goal is to move 10,000 steps daily and get at least 30 minutes of exercise daily."

According to the Centers for Disease Control and Prevention and the American Institute for Cancer Research, 150 minutes of moderate-intensity physical activity per week for adults (that's 30 minutes, five times per week) and 10,000 steps total per day (about five miles) are excellent daily goals. An active lifestyle, partnered with healthy eating, will help you fight chronic illnesses, including cancer, heart disease, diabetes, and more. So add another serving of fruits and veggies to your diet!

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

### THE PEACE OFFERING

Be sure to visit The Peace Offering in Truckee this September and October for one or more of its inspiring events:

- Aug. 15 – Oct. 3, 6 – 8 p.m.: Vivid Visions: A 6-Week Acrylic Painting Exploration (drop-in class)
- Sept. 12, 6 – 7:30 p.m.: Prenatal Yoga + Adjustment Flow class with Marissa Mignone and Dr. Abbe Gage
- Sept. 13 – 15: Himalayan Kriya Breathwork and continuing education training, an introduction to pranayama/meditative technique
- Oct. 5 – 6: Birth Prep course
- Oct. 24 – 27: The Regenerative Retreat

For details about these classes and more at The Peace Offering, visit [Thepeaceoffering.com](http://Thepeaceoffering.com).




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**SIERRA SLEEP AIRWAY AND WELLNESS CENTER & SIERRA SMILES**

Sleep divorce is a real thing. According to the American Academy of Sleep Medicine, more than one-third of people say they occasionally or consistently sleep in another room to accommodate bed partners. Men are most likely to hit the sofa or guest room, with 45 percent reporting they occasionally or consistently sleep in another room, compared with just 25 percent of women. Dr. John Bocchi, owner of Sierra Sleep Airway and Wellness Center and Sierra Smiles Complete Health Dentistry in Reno and Lake Tahoe, recognizes that snoring causes not only health and sleep issues, but it also can play a large role in sleep divorce situations.

“At Sierra Sleep Airway and Wellness Center, we can use a laser, along with other therapies and mouth appliances, that can help people stop snoring — allowing better sleep and sharing the bed with their partner again,” Bocchi explains. “The QuietNite laser procedure provides our patients with a pleasant, safe, and effective treatment experience that can improve their quality of sleep in as little as 10 minutes.”

The Sleep Foundation reports that snoring affects nearly 50 percent of men, 40 percent of women, and 20 percent of children in the United States; the prevalence increases with age. Often, snoring or mouth breathing can cause other health issues. Mouth breathing can lead to snoring, which also causes dry mouth and

increases the risk of cavities. Breathing through your nose while sleeping is extremely important as it produces nitric oxide, lowers airway resistance, results in quiet breathing, promotes better sleep, improves circulation, and offers additional benefits such as lowering blood pressure and reducing dry mouth.

According to the Cleveland Clinic, people who breathe through their mouth and not their noses are more likely to develop sleep disorders, including sleep apnea. Children who breathe through their mouth are more likely to have dental problems, such as malocclusion and facial differences.

“Snoring is a very common and often overlooked issue in many adults and children today,” Bocchi says. “Snoring is a form of sleep-disordered breathing that often can lead to sleep apnea and other serious chronic diseases and should be taken very seriously. At Sierra Sleep, we have a wide range of non-invasive treatments for mouth breathing, snoring, and sleep apnea, along with habit correction, health, wellness, and sleep coaching to tailor to the individual needs of our patients.”

Sleep divorce is a real thing, but it doesn't have to affect your marriage or quality of life. With help from Sierra Sleep Airway and Wellness and Sierra Smiles, patients become healthier and get better rest. Schedule a consultation today! 🐔

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# Picking the PERFECT PUMPKIN

Your guide for finding all the farmyard fun this fall.

WRITTEN BY ALI DICKSON

When the golden colors and crisp temperatures of autumn envelop the Reno-Tahoe area, nothing says fall fun more than a trip to a pumpkin patch. As you stroll through bountiful fields dotted with vibrant orange hues, the hunt is on to find your perfect pumpkin pal. Whether you make a friendly jack-o-lantern or a delicious dessert, the joy found in the field lasts all season long.

Local farms offer more than just pumpkins, though. Wind your way through puzzling corn mazes, take a scenic hayride, shop for arts and crafts, pick up fresh produce for the week, and say hello to your favorite barnyard animals. And if you feel inspired, dive into the Halloween spirit as you take on spooky haunted mazes or even zombie paintball.

Our pumpkin patch guide highlights fabulous farms and autumnal excitement for all ages.

## ANDELIN FAMILY FARM

Find daytime fun and nighttime thrills at Andelin Family Farm in Spanish Springs. By day, explore the u-pick pumpkin patch and market, as well as a corn maze, a zip line, the Andelin Express Train, pony rides, and barnyard animal fun that includes (rubber) duck races! On Saturday nights, get in the true Halloween spirit with zombie paintball and the spooky corn creepers path. Pro tip: Purchase tickets online for a discounted price, and plan to spend two to four hours at the farm to take in all the activities.

8100 Pyramid Hwy., Sparks  
 Andelinfamilyfarm.com  
 Wed. – Sat., Sept. 25 – Nov. 2  
 Pumpkin patch: Wed. – Thurs. 10 a.m. – 6 p.m.,  
 Fri. – Sat. 10 a.m. – 7 p.m.  
 Corn maze with game inside:  
 Wed. – Sat. 10 a.m. – 10 p.m.  
 Zombie paintball and corn creepers:  
 Thurs. – Sat. 7 – 10 p.m.

## CORLEY RANCH

The year 2024 marks the 20th anniversary of the Corley Ranch Pumpkin Patch and Harvest Festival in Gardnerville. Grab a wagon and head to the patch to find pumpkins, gourds, and squash in all sizes, shapes, and colors. Every day is Harvest Festival Day at Corley Ranch, with its corn maze, farm animals, mini golf, and more. Food and craft vendors are available on weekends, as well as fun activities such as pig races, train rides, and a giant slingshot.

859 Hwy. 395, Gardnerville  
 Corleyranch.com/pumpkin-patch  
 Daily, Oct. 1 – 31 • 10 a.m. – 5 p.m.

## FERRARI FARMS

Ferrari Farms offers a taste of the country in The Biggest Little City. Take a pumpkin patch stroll to find your perfect match before indulging in treats from food vendors, hayrides, farm animals, corn mazes, and corn walks. At night, dare to partake in the haunted corn maze. The country store offers everything from apparel to homemade candles and soaps. Stay tuned for details on special events such as the Down Syndrome Network fundraiser and the Pups in the Patch doggy costume contest.

4701 Mill St., Reno  
 Ferrarifarms.org  
 Daily, Sept. 28 – Nov. 3  
 Sun. – Thurs. 10 a.m. – 8 p.m.,  
 Fri. – Sat. 10 a.m. – 10 p.m.

## LATTIN FARMS

Celebrate the autumn season at Lattin Farms in Fallon. Each Saturday, the Fall Festival offers a picturesque hayride to its abundant pumpkin patch; for an easier pumpkin hunt, visit the market to find your favorite orange ornament. Additionally, spend the day enjoying a corn maze, craft vendors, farm animals, and the growers' market featuring fresh produce, baked goods, and canned favorites. The Country Kitchen also offers smoked pork, gourmet hot dogs, and salads to fuel all your fall fun.

1955 McLean Road, Fallon  
 Lattinfarms.com  
 Saturdays, Sept. 28 – Oct. 26  
 Pumpkin Patch: 10 a.m. – 6 p.m.  
 Maze: 10 a.m. – 8 p.m.

## LIL' MEG'S PUMPKIN PATCH (WHITTEMORE FAMILY FARM)

Looking for a day of fun and an opportunity to explore some of the best local produce around? Lil' Meg's Pumpkin Patch at Whittemore Family Farm in Sierra Valley offers plenty for all ages. Harvested pumpkins await in the pumpkin patch area, ready to become the perfect jack-o-lanterns, while sweet baked goods and farm-fresh produce are ready to elevate your dinner. Top it off with savory barbecue offerings and activities such as pumpkin tic-tac-toe, face painting, a pumpkin wagon, and more.

4118 Segundo Road, Beckwourth  
 Whittemorefamilyfarm.com  
 Sat. – Sun., Sept. 28 – Oct. 27 • 10 a.m. – 4 p.m.

## RENNER FARM

Discover the rustic charm of Renner Farm in Smith Valley this season. Explore more than 15 varieties of pumpkins in the sprawling patch, ensuring the perfect pick for every family member. Afterward, create lasting memories with a corn maze adventure, a scenic hayride, or a bounce house session. Seasonal produce will be available, including cantaloupe,

watermelon, winter squash, and hopefully even summer crops such as tomatoes and peppers. Best of all, admission is free.

2493 State Route 208, Smith Valley  
 Rennerfarms.co  
 Tues. – Sun., Sept. 28 – Nov. 3  
 Tues. – Thurs. 9 a.m. – 6 p.m., Fri. – Sat.  
 9 a.m. – 9 p.m., Sun. noon – 7 p.m.

## VERDI PFA PUMPKIN PATCH

Fill your autumn with a burst of fun and excitement at the Verdi Parent Faculty Association Pumpkin Patch. For one day only, gather the whole family for adventures that excite all ages. After you hunt for your pumpkin, explore arts and crafts by talented local vendors, thrilling live entertainment, and an adorable petting zoo for the little ones. Plus, try your luck at the raffle and silent auction. Funds raised go directly toward school improvements, student enrichment, and support for teachers.

250 Bridge St., Verdi  
 Verdipfa.com • Sun., Oct. 20  
 10 a.m. – 4 p.m. • Free admission

## BONUS PUMPKIN PATCH, ART EDITION

### ARTSY FARTSY ART GALLERY PUMPKIN PATCH EXHIBIT

If you prefer a pumpkin that won't spoil, check out this event at the Artsy Fartsy Art Gallery in Carson City. You'll find a show-stopping collection of glass, metal, pottery, and jewelry pumpkins crafted by local artists. Admission is free.

405 N. Nevada St., Carson City  
 Artsyfartsyartgallery.com  
 Sat., Sept. 21 • 10 a.m. – 3 p.m.

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[mayarboretumsociety.org](https://mayarboretumsociety.org)

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May Arboretum Society

The Heart of Your Arboretum

# MASTER CARVER

Marlene Hild turns a childhood ritual into a part-time career.

WRITTEN BY NORA HESTON TARTE • PHOTOS COURTESY OF MARLENE HILD



Carving pumpkins, for many, is an annual tradition — one we took up as children and pass along when we start having children of our own. For most, it's a single, simple design completed each year. For Marlene Hild, it's a profession.

Also known by her business name, the Marlfox (Marlfox.com), Hild first became interested in carving pumpkins, like most of us, as a child.

"I've been carving pumpkins for fun my entire life, starting around age 6," she says, crediting her parents for shaping how Hild perceived the annual event.

"My parents always encouraged me to put whatever design I wanted on my jack-o-lantern. We never used stencils or someone else's idea," she explains. "Whatever I was into that year, I had to figure out how to make that idea into a design that worked on a pumpkin."

Now, others pay Hild to carve pumpkins for them. She drew on personal connections, heralded by her friends, to launch a seasonal business making the ephemeral art.

Hild says her work is different from that of other carvers, in large part because of its uniqueness.

"I don't have an interest in making an exact replica of another piece of art or making a super-realistic carving of something else to trick people," she explains.

Instead, the inspiration comes from the pumpkin itself. Hild

doesn't choose a design until she's examined her canvas — in this case, large gourds — and decided what will fit best and how the light will shine through.

"I do most of my carving freehand. I'll sketch a few guidelines on it, but mostly just carve straight into the pumpkin," Hild says. "It's high risk, but high reward. Each piece is totally unique and organic, in the truest sense."

Perhaps her biggest challenge has been carving into a long of Naples gourd, a long, green gourd with bright orange flesh. It makes for a great color contrast, but the work itself is taxing due to the squash's hard skin and thick walls.

"I ended up turning it into a carving inspired by Klimt's painting, *The Kiss*," she says.

She's also previously carved a 300-pound pumpkin, the largest she's ever done. However, Hild dreams of getting her hands on a 1,000-pound pumpkin one day.

"As a child, I was exposed to all sorts of art through museums, camps, and free-time exploration," Hild shares. "I'm always trying new things, like calligraphy or screen printing. Some things stick, others fade, but every experience builds on itself. However, pumpkin carving has always been a yearly ritual!" 🍂

From left: Marlene Hild as a young pumpkin carver; One of Hild's masterpieces; Hild with some of her work

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# Agricultural Landmark

Minden Flour Milling Co. was Nevada's breadbasket.

WRITTEN BY SHARON HONIG-BEAR

You may have heard the term “adaptive reuse,” which is lingo for rehabbing a structure for a new purpose. It’s recycling on a grand scale, and perhaps no other location in the Reno-Tahoe area exemplifies the idea better than the original Minden Flour Milling Co. site. Once a landmark of Carson Valley’s importance as a breadbasket, more than 100 years later, the distinctive buildings now are home to Minden Mill Distilling.

## MAKINGS OF THE MILL

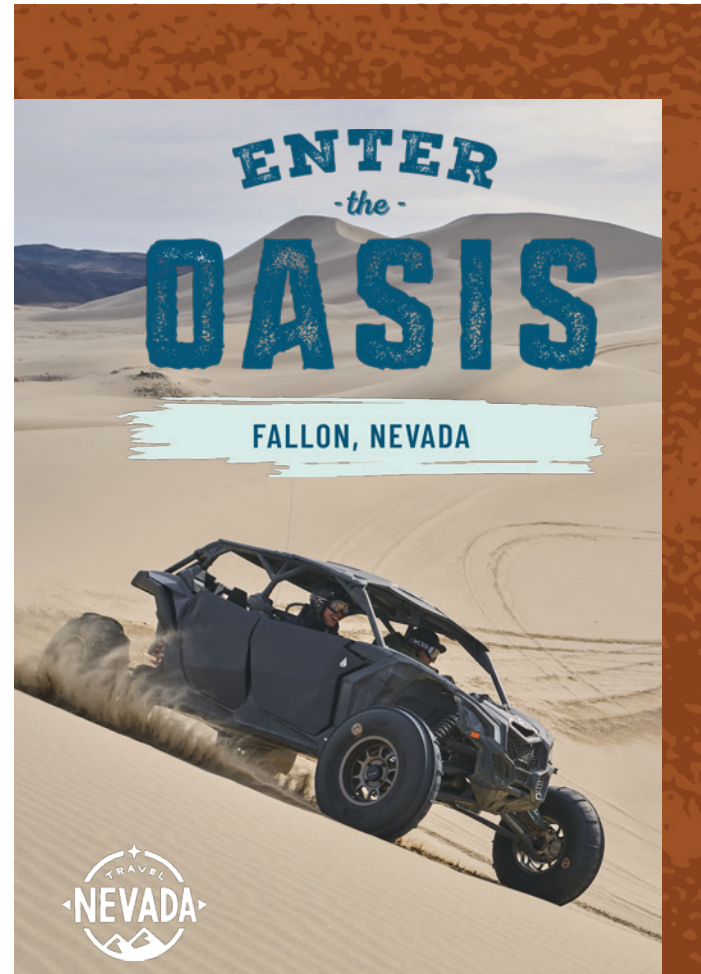
When you’re driving on Highway 395 through Minden, it’s hard to miss the silos on the eastern side of the road. They were built for the Minden Flour Milling Co., and the silos and buildings are the only remaining evidence of five flour mills erected in the Carson Valley between 1854 and 1906. Grist (or flour) mills were among the first manufacturing establishments constructed in this agricultural valley. Such mills played an important role in early Nevada history, not only providing flour for

emigrants heading west along the Carson River route of the Mormon Trail, but also helping settlers to establish a local industry. The mill had an initial production capacity of 100 barrels of flour per day, and the adjoining storage silos were able to hold 2,000 tons of grain.

The story behind the Minden Flour Milling Co. structures began in 1906, with area pioneer H. F. Dangberg. He was instrumental in bringing the V&T Railroad to the area, to transport the abundant hay and grain production out of the valley. The mill was built for the Dangberg company, in two sections: a three-story brick building and a cluster of four, 45-foot-high, steel silos. A 3.5-story enclosure connected the silos to the mill building. Additions on the south and east sides of the brick structure were completed in 1908. During the first decade of Minden’s existence, the mill was the town’s tallest building. In 1921, it was described as “one of the biggest milling concerns in the state, with a reputation for excellence.” Besides flour, lines of chicken mash and cattle feed were produced.



A 1910 view of the Minden Flour Milling Co., looking north, when the roads still were dirt. Three teams of horses with wagons are piled with full sacks of wheat. Photo courtesy of the Dangberg Home Ranch Historic Park



*This fall, Enter the Oasis in Nevada. Whether it's events, arts, activities, food, history, or natural beauty, the oasis of Fallon has something for everybody.*



The bricks were locally fired. The mill was built by F. G. Wezer of Oakland, Calif., who received the contract in 1906 to build both it and the Dangberg warehouse, five months after the first train arrived in town. The power to operate the mill was imported from Truckee River General Electric. The mill manufactured flour until 1938, when its business was entirely converted to production of livestock feed made with local grain. The railroad hung in a little longer, continuing to serve the agricultural and business enterprises from Minden to points north until 1950, when the railroad was abandoned.

Look carefully and you'll see old lettering on the brick that reveals the building's past as a flour mill. Photo courtesy of Scott Schrantz

**ADAPTING THE MILL**

The buildings traded hands a few times over the years, losing more of their grandeur with each decade. The remaining mill ceased to operate in the late 1960s and was purchased by Bently Nevada Inc. in 1975. The property saw new life when Christopher and Camille Bently arrived with a plan to create a distillery and revitalized the historic site, to the standard of LEED certification. The mill once again processed grains grown on the estate, for spirits production. The renewed property glowed, and I like to think Dangberg would approve. In 2023, Foley Family Wines, a family-owned wine and spirits company based in Sonoma, acquired the site. Today, FFW produces spirits at this facility, also from locally sourced grains, and features a tasting room.

Adaptive reuse is in full display in Minden as important landmarks such as the Minden Flour Milling Co. remain long after their original functions have ended. These specific edifices were included in the Federal Registry of Historic Buildings list in 1978. Tip your hat to these grand structures next time you pass through Minden — or, better yet, make a reservation in the tasting room. 🍷

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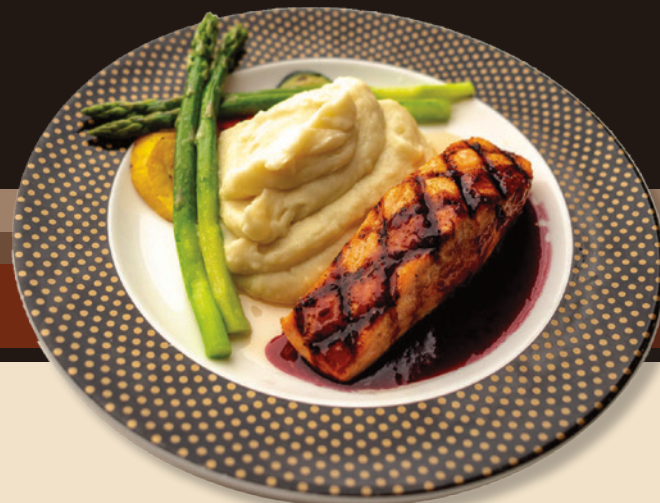
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## WHAT'S IN SEASON

# Fall

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

ARTWORK BY IVY CASE

### Mid-September – Early October

Fruits: apples (summer and fall), apricots, Asian pears, blackberries, cherries (sweet and tart), grapes (table and wine), jujubes, nectarines, pears, plums, raspberries

#### Culinary Herbs and Edible Flowers:

basil, calendula, dill, lavender, marigold, mint, nasturtium, oregano, parsley, rosemary, sage, savory (summer), tarragon, thyme

### Early October

Fruits: apples (summer and fall), apricots, Asian pears, blackberries, cherries (sweet and tart), grapes (table and wine), jujubes, nectarines, pears, plums, raspberries

### Early Autumn Harvest

almonds, beans (bush and pole), chives (garlic and common), corn (sweet and dent), eggplants, garlic (dry storage), ground cherries, melons (hearts of gold, watermelon, and more), onions (bulb and green), peppers, potatoes, pumpkins, spinach, squashes (summer and winter), tomatillos, tomatoes, walnuts, zucchinis

#### Culinary Herbs and Edible Flowers:

basil, calendula, dill, lavender, marigold, mint, nasturtium, oregano, parsley, rosemary, sage, savory (summer), tarragon, thyme

### Late October – Early November

Fruits: apples, pears

### Late Autumn Harvest

arugula, basil (from indoor operations), beets, broccoli, Brussels sprouts, cabbage, carrots, chard, collard greens, corn (feed), garlic (dry storage; plant for next year's harvest in October), kale, mixed lettuces, mizuna, onions, parsley, parsnips, pumpkins, radishes, rutabagas, squashes (winter), turnips



Fall Poetry, mixed media on watercolor paper

### About the Artist: Ivy Case

"My work is about curiosity! It also has unintentionally become the guiding 'line' in my life. The best adventures of my life have unfolded whenever I've followed my intuition and held on tight, even when it hasn't looked like any other person's life I could compare to ... and I like to invite that same principle into my creative process. I like to combine color, symbolism, and expressive lines to create dreamscapes that feel intriguing and bright."

For details and to see more of Case's work, visit [lvycasestudios.com](http://lvycasestudios.com), or find her on Instagram at [lvycasestudios](https://www.instagram.com/lvycasestudios).





# Unveiling the Quince

This little-known fruit is rough around the edges but delightfully sweet.

WRITTEN BY HEIDI BETHEL

In the arid Northern Nevada climate, the quince is an extraordinary and often-overlooked fruit with a rich history and memorable flavor profile. Grown on a deciduous tree and looking like a mix of pear and apple, it requires cooking to be enjoyed and tastes of tangy pineapple. Chefs value it for making jams, chutneys, and the Spanish preserve membrillo, and it's rich in vitamin C, potassium, fiber, and antioxidants.

Pamela Zamora-Mayne, founder of the Reno Gleaning Project, volunteers to harvest fruit from local trees that would otherwise go unused. She often donates the fruit to local nonprofits and is an expert in processing quince.

"The quince is a member of the Rosaceae family and a very popular fruit in European culture," Zamora-Mayne explains. "It is served in Spanish and Mediterranean cuisine and is believed to have been brought to the United States by Basque settlers."



## LOCAL BOUNTY

Quince trees thrive with as little as 100 chill hours (time spent below 45 degrees F in winter), which is a testament to their hardiness because fruit trees often require upwards of 800. These hardy trees are self-fertile and produce small, green orbs that ripen to tan fruit by autumn.

Mindy and Dr. Boris Lokshin, residents of Reno, are among the locals who have embraced the quince. They eagerly await the opportunity to transform their fall harvest — a labor of love that Zamora-Mayne also enjoys.

"It's a hard fruit to process," Zamora-Mayne says. "You need it to freeze once on the tree because it softens the fruit so you can peel it. Quince has a tough and firm texture, especially when compared to other more common fruits, and can be difficult to peel, and the flesh is very dense. Some use it for quince jam or poach it like a pear. The tart flavor is reminiscent of a pineapple, significantly more tart than most pears. The nuance quince brings makes delicious chutney."

Zamora-Mayne suggests serving quince products on a charcuterie board alongside Spanish ham and other savory, creamy, and crunchy elements. She also has heard that the dried version is good to chew on for oral health and knows of some who will spiralize quinces thinly and dry to store for future use.

This versatile fruit, appreciated by chefs and home cooks alike, is challenging to process, but its tasty results and nutritious qualities make quince a desirable fruit to seek out. Be on the lookout for this underrated local treasure with a wide range of culinary applications.

In Northern Nevada, you can find quince products at The Wheyfarer in Midtown Reno and Whole Foods Market in Reno, and membrillo is available at Villa Basque Café in Carson City. Liberty Food & Wine Exchange in Downtown Reno includes quince seasonally on its charcuterie boards. 🍷

Pamela Zamora-Mayne, founder of the Reno Gleaning Project (left), holds a charcuterie board with several quince food items, while Mindy Lokshin holds a glass of homemade quince liquor created from quince grown in her Reno backyard. Photo by Shaun Hunter



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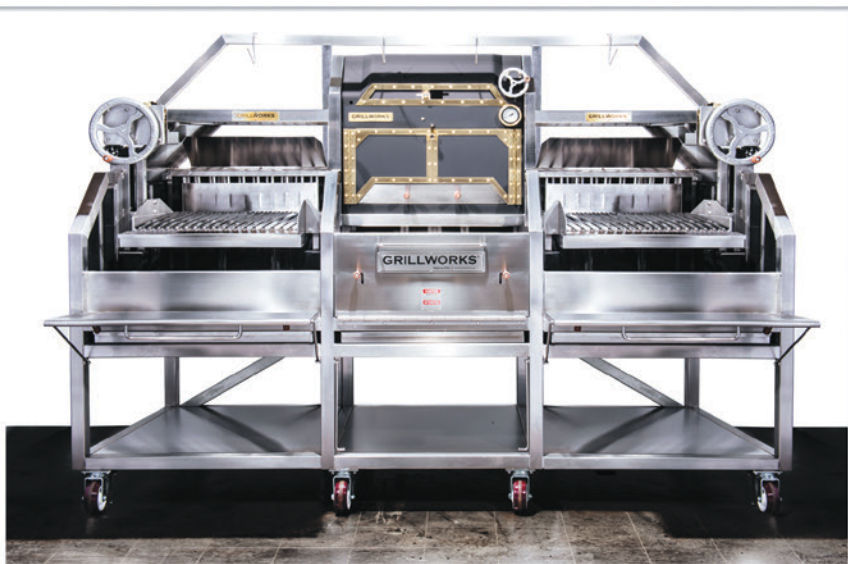
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**Cucina Lupo** Focused on creating seasons-inspired Italian cuisine sourced from local farms and purveyors in Northern Nevada, Cucina Lupo delivers delicious dishes using house-made pastas, bread, salumi, and more. From the same team that created 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.

## FALLON

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**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. Soak up the charming French ambiance 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.

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**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 Damernpholkul, 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.

**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; Smithandrivernv.com; Find Smithandrivernv 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.





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## 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** Enjoy a visit to Reno's only full production winery. Treat yourself to a glass or two at this beautiful and cozy wine bar and tasting room, located in downtown's Brewery District (next door to Lead Dog Brewing and Revision Brewing). Indulge in a delightful flight tasting experience, wine by the glass, or a bottle. In the winery, you can watch where the magic happens. 415 E. Fourth St., Ste. B; 775-899-4027; Nevadasunsetwinery.com; Find Nevada Sunset Winery on Facebook and Instagram.

**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.; Thejesseren.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.

**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** The restaurant is open for Italian pop-up 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.

**Centro** This contemporary small-plates/tapas restaurant features a menu that changes seasonally. Ingredients are sourced locally when possible, and the team always is focused on bringing new flavors and preparations to customers. Centro offers an extraordinary, high-quality dining experience. Sharing plates with friends in its eclectic ambience is truly an adventure. Pair Centro's foods with wine, one of a selection of beers on tap, or an original, expertly handcrafted cocktail from the ever-changing drinks list. Enjoy them inside or on the shady, brick back patio. 236 California Ave.; 775-357-8540; Centroreno.com; Find Centro Midtown on Facebook and Centro\_midtown on Instagram.

**Cluckers** The 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 Dopo 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.

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**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; Pinonbottlev.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. The 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** The 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. Plumgate, 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, sciaciatia, 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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**Madein** This food-and-drink collective in the Mayberry Landing shopping center offers a community-focused café, eatery, and full-bar experience. The bar program, curated by Black Rabbit Mead Co., provides a unique selection of handcrafted cocktails, local brews, and regional wines. The coffee program, run by Forged Coffee Roasting, offers freshly roasted, artisanal coffee to start your day right. The culinary offerings are led by chef Shawn Giordano, featuring a menu of Roman-inspired pastas, salads, breads, and spreads. The program at Madein celebrates the art behind the food-and-beverage experience and the craft behind Reno's favorite local purveyors, farmers, brewers, and distillers. 3882 Mayberry Drive, Ste. C1; Madeincollective.co/home.

**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. Plum Lane, Ste. A; 775-384-3959; Thekitchentablere.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; Pinonbottlev.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.

## 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

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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.

### 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.

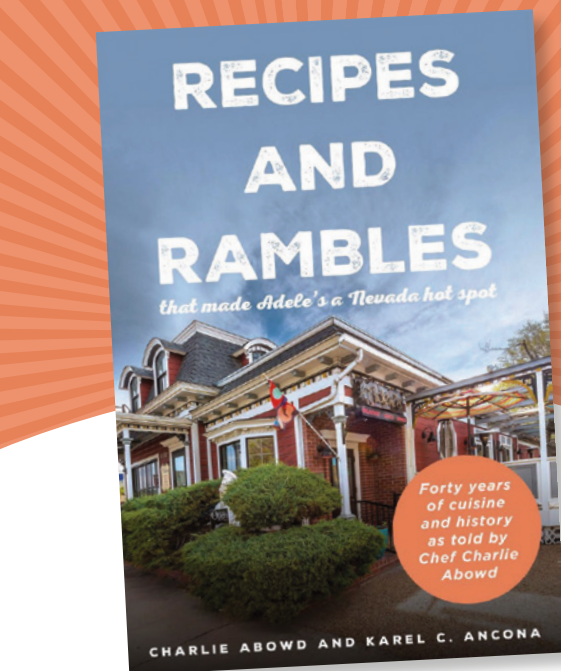


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## AGRICULTURAL ORGANIZATIONS

**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 AND WRAPS

**10 DESIGN and Interiors Inc.**  
165 Design Place, Ste. 106, Sparks; 775-409-3988;  
10designinc.com; Find 10 Design & Interiors, Inc. on Facebook.

**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**  
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## CASINOS

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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

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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.

**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**  
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Thewheyfarer.com; Find The Wheyfarer Cheese and Specialty Foods on Facebook.

## CHOCOLATIERS

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Reno: Plumgate, 550 W. Plumb Lane, Ste. E;  
South Lake Tahoe: 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champagnechocolate.shop;  
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.

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Sierrachef.com; Find Sierra Chef on Facebook.

## CSA PROGRAMS

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### Belleville Wine Bar

400 W. Fifth St., Ste. 101, Reno; 775-622-0202;  
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### Cooper Wines

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### Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368;  
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### Great Basin Brewing Co.

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302 N. Carson St.; 775-885-7307; Minden: 1573  
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### IMBIB Custom Brews (Brewery)

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### Nevada Sunset Winery

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Carson City: 310 S. Carson St.; 775-883-1369.  
Reno: 124 Wonder St.; 775-451-5010; Foxpubs.com;  
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## EVENTS/EVENT VENUES/ SERVICES

### A Haunted Night at the Mansion

This fundraising event for Arts for All Nevada  
features creepy crafting, a ghostly transformation  
of the mansion, live music by the Jason King Band,  
bewitching food bites from culinary arts students,  
and more, on Sat., Oct. 19, 4 - 7 p.m. For details,  
visit Artsforallnevada.org.

### Andelin Family Farm

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### Back Roads Vintage Market

Shop from more than 60 booths selling  
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Backroadsvintagemarketnv@gmail.com.

### Calafuria (Event Venue, Pop-up Restaurant, and Cooking Classes)

725 S. Center St., Reno; 775-360-5175;  
Calafuriareno.com; Find Calafuria Reno  
on Facebook.

### Chemistry of the Cocktail

Mix up some fun to benefit The Discovery  
museum. For details, visit Nvdnm.org.

### Dinner on the Bridge

On Sat., Oct. 5, the picturesque Virginia Street  
Bridge will be transformed into an elegant dining  
venue that combines multiple art experiences,  
hand-crafted cocktails, and a delicious multi-  
course dinner as part of this Sierra Arts  
Foundation fundraiser. For details, visit  
Sierraarts.org/event/dinner-on-the-bridge.

### Epics Photo Booth

316 California Ave., Ste. 1965, Reno;  
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### Grand Sierra Resort and Casino (Event Venue)

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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  
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The Greenhouse Project. For details, visit  
Carsoncitygreenhouse.org.

### Hyatt Regency Lake Tahoe Resort, Spa & Casino

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Laketahoe.hyatt.com; Find Hyatt Regency Lake  
Tahoe Resort, Spa & Casino on Facebook.

### May Arboretum Society

1595 N. Sierra St., Reno; 775-234-8040;  
Mayarboretumsociety.org; Find May Arboretum  
Society on Facebook.

### Nevada Humanities Literary Crawl

Mark your calendar for this event taking place on  
Oct. 12. For details, visit Nevadahumanities.org.

### 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.

### Riverside Farmers Market

Sundays year-round. Idlewild Park, Reno;  
Renofarmersmarket.com; Find Riverside Farmers  
Market on Facebook.

### The Depot (Event Venue)

325 E. Fourth St., Reno; 775-737-4330;  
Thedepotreno.com; Find The Depot Craft  
Brewery Distillery on Facebook.

### Truckee Wine, Walk & Shop

Don't miss the 21st annual event on Oct. 5. For  
details, visit Truckeevinewalk.com.

### Whitney Peak Hotel (Event Venue)

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Whitneypeakhotel.com; Find Whitney Peak Hotel  
on Facebook.

## FARMERS

### Andelin Family Farm

8100 Pyramid Way, Spanish Springs;  
775-530-8032; Andelinfamilyfarm.com;  
Find Andelin Family Farm on Facebook.

### Peri & Sons Farms

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### Sierra Gold Seafood

1335 Greg St., Ste. 105, Sparks; 775-352-9595;  
Sierragoldseafood.com; Find Sgs Nevada on  
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### Sierra Meat & Seafood

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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/bypass.

### 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.



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**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; Czynsbrandsources.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;  
Novatileandstone.com; Find Nova Tile & Stone  
Fernley on Facebook.

**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.

**Hometown Health**  
10315 Professional Circle, Reno; 775-982-3232;  
Hometownhealth.com; Find Hometown Health  
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.

**Noble Pie Parlor**  
Midtown Reno: 777 S. Center St., Ste. 100;  
775-323-1494; Noblepieparlor.com; Find Noble  
Pie Parlor 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.

### 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.

**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.

**Sargent's 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

**Anthony's Chophouse**  
Nugget Casino Resort, 1100 Nugget Ave., Sparks;  
775-356-3300; Cnty.com/nugget/dining/  
anthony'schophouse; 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; Bighorntavernreno.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.

**Centro**  
236 California Ave., Reno; 775-357-8540;  
Centroreno.com; Find Centro Midtown on  
Facebook and Centro\_midtown on Instagram.

**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 Dopo\_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.



### COOKING CLASSES

- Sept. 10 Teens Cook
- Sept. 11 Kids Cook
- Sept. 12 Taste of Tuscany
- Sept. 19 Sheet Pan Suppers
- Sept. 20 Date Night – Thailand
- Sept. 21 Knife Skills
- Sept. 25 Sauces Workshop
- Sept. 26 Mediterranean Kitchen
- Sept. 27 Sushi
- Sept. 28 Artisan Bread Workshop
- Oct. 2 Taste of Greece
- Oct. 3 Taste of India
- Oct. 4 Oktoberfest
- Oct. 5 Croissant Workshop
- Oct. 10 Pho & Spring Rolls
- Oct. 11 Persian Kitchen
- Oct. 12 Autumn Soups & Salads
- Oct. 15 Teens Cook
- Oct. 16 Kids Cook
- Oct. 18 Girls Night Out – Fall Flavors
- Oct. 19 Kids/Teens Halloween  
Tricks & Treats
- Oct. 22 Flavor Dynamics &  
Food Styling
- Oct. 24 Basque Table
- Oct. 25 Date Night – Provence
- Oct. 26 Ravioli
- Oct. 29 Weeknight Mediterranean

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#### 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.

#### Madein

Mayberry Landing, 3882 Mayberry Drive, Ste. C1, Reno; Madeincollective.co; Find Madein on Instagram.

#### 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

777 S. Center St., Ste. 100; Reno; 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.

#### Osteria Sierra

Hyatt Regency Lake Tahoe Resort, Spa & Casino, 111 Country Club Drive, Incline Village; 775-832-1234; 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; Find Overland Restaurant & Pub on Facebook.

#### Papa What You Cooking

50 S. Virginia St., Reno; 775-258-6862; Papawhatyoucookingnv.com; Find Papawhatyoucooking on Facebook.

#### PJ & Co.

1590 S. Wells Ave., Reno; 775-323-6366; 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; Find The Rim Sushi Restaurant At The Grand Sierra on Facebook.

#### Royce

115 Ridge St., Reno; 775-440-1095; Roycereno.com; Find Royce on Facebook.

#### Smiling with Hope Pizza

6135 Lakeside Drive, Ste. 101, Reno; 775-825-1070; 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; Smithandrivern.com; Find Smithandrivern on Instagram.

#### SouthCreek Pizza Co.

South Creek Shopping Center, 45 Foothill Road, Reno; 775-622-1620; Southcreekpizza.com; Find Southcreek Pizza Co. on Facebook.

#### The Bar at The Jesse

306 E. Fourth St., Reno; Thejessereno.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; Find The Cheese Board Catering Co. on Facebook.

#### The Depot

325 E. Fourth St., Reno; 775-737-4330; Thedepotreno.com; Find The Depot Craft Brewery Distillery on Facebook.

#### The Fe

235 Lake St., Reno; 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; Find The Fox Brewery & Pub on Facebook.

#### The Kitchen by Great Full Gardens

5220 Longley Lane, Ste. 100, Reno; 775-384-6420; Greatfullgardens.com; Find Great Full Gardens on Facebook.

#### The Kitchen Table

Plumgate, 530 W. Plumb Lane, Ste. A, Reno; 775-384-3959; Thekitchentablereno.com; Find The Kitchen Table on Facebook.

#### The Par by Parlay 6 Brewing Co.

1041 S. Virginia St., Reno; 775-420-4256; 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; Find Uno Más at Grand Sierra Resort on Facebook.

#### Washoe Public House

275 Hill St., Reno; 775-322-2710; 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; Find Meyer Marketing on Facebook.

### RETAILERS

#### BVW Jewelers

35 Foothill Road, Ste. 3, Reno; 775-622-9015; Bvwjewelers.com; Find BVW Jewelers on Facebook.

#### Junkee Clothing Exchange

Reno Public Market, 299 E. Plumb Lane, Reno; Junkeeclothingexchange.com; Find Junkee on Facebook.

#### LCDmodern

907 W. Moana Lane, Reno; 775-420-5201; 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; 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; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

#### Uncle Junkee

101 N. Virginia St., Reno; 775-322-5865; Junkeeclothingexchange.com; Find Junkee on Facebook.

#### Waggish & Co.

243 California Ave., Ste. 1, Reno; 775-682-0477; Waggishco.com; Find Waggish\_co on Instagram.

#### Way to Go (Travel Store)

Plumgate, 538 W. Plumb Lane, Ste. F, Reno; 775-824-0440; Waytogoreno.com; Find Way To Go on Facebook.

### SOLAR CONTRACTORS

#### Sol-Up

131 E. Pueblo St., Reno; 775-210-5500; Solup.com; Find Sol-Up Reno on Facebook.

### SPIRITS MAKERS

#### High Mark Distillery & Barrel House

4690 Longley Lane, Ste. 28, Reno; 775-622-9188; Highmarkdistillery.com; Find High Mark Distillery on Facebook.

#### The Depot

325 E. Fourth St., Reno; 775-737-4330; 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; 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; Find KUNR Public Radio on Facebook.

#### PBS Reno

1670 N. Virginia St., Reno; 775-600-0555; Pbsreno.org; Find KNPB Public Broadcasting on Facebook.

### TOURISM AGENCIES

#### Travel Nevada

401 N. Carson St., Carson City; 775-687-4322; Travelnevada.com; Find Travel Nevada on Facebook.

#### Virginia City Tourism Commission

86 S. C St., Virginia City; 775-847-7500; Visitvirginiacitynv.com; Find Virginia City, NV on Facebook.

#### Visit Carson Valley

1477 Hwy. 395, Ste. C, Gardnerville; 775-782-8145; Visitcarsonvalley.org; Find Visit Carson Valley on Facebook.

#### Visit Fallon

Visitfallonnevada.com; Find Visit Fallon on Facebook and Instagram.



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ILLUSTRATION BY HANNAH LIEBERMAN

# Farmers' Market Chicken Pot Pie

## Filling

1. Roughly chop:

- 3 large carrots
- 2 med. white onions
- 2 med. parsnips (peeled)
- 1 lb white potatoes
- 3 sticks celery



2. Toss with:



3. Fill a deep roasting pan with veggies and bury 5 sprigs each of rosemary, thyme, and bay leaf.



4. Add 1 cup chicken stock. Place chicken on top. Rub chicken with 2 tbsp of olive oil, 2 tbsp of salt, and 1 tbsp of pepper. Stuff chicken with 6 garlic cloves, 3 sprigs of rosemary and 3 sprigs of thyme.



5. Cover and cook for 90 min. at 350°. Uncover and cook for 30 more mins. at 400°. Cut into bite-size pieces. Drain veggies and set aside chicken stock.

## gravy

1. Melt on stove:



2. Add and Mix:



Simmer to thicken. Add salt and pepper. Add chicken and veggies. Mix well.

## crust

1. Combine:



2. Cut 3 sticks of cold butter into mixture.



3. Add 1 egg, 5 tbsp cold water, and 1 tbsp AC vinegar.



4. knead. Form a ball, and split.

Roll into circles and place bottom crust in deep dish.

Add filling and gravy. Roll on the top crust. Crimp crusts together. Cut slits. Bake at 425° for 30-40 min.

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