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Celebrating the local food and drink culture, season by season

Vol.15/No.6 • Winter 2024

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LOCAL BREADS • HOLIDAY COOKIES • SPECIAL RECIPES

WINTER 2024 • VOLUME 15 • ISSUE 6

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edible RENO-TAHOE WINTER 2024



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From left: Jill Moe and Robert Holley oversee the Grow Organic Nevada program at Reno's Desert Farming Initiative. Photo by Josiah Hassler; Hamburger buns baked at L.A. Bakery Café & Eatery in Carson City. Photo by Olga Miller; The butterfly effect cocktail at The Loft in South Lake Tahoe. Photo by Brian Walker

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EDITOR'S LETTER

When I was young, I loved to make cookies as holiday gifts. My mom's recipe for winter rainbow cookies was one of my favorites. It was a little complicated for an elementary school student, involving dividing dough into thirds, rolling out mounds, chilling them briefly, dyeing each strip a vibrant color, stacking the pieces, wrapping them, and chilling them overnight. These were no instant-gratification cookies, but they were fun to produce and different from what other children made. Russian tea cake (also called Mexican wedding) cookies are another treasured treat, and I still mix them up today.



Photo by Jaci Goodman

Also in my youth, I loved to create sugar cookies and devoted days to doing so. For years I relished the holiday ritual of preparing the dough, rolling it out, cutting out shapes, and decorating the baked morsels with colorful icing. I know a lot of other people love making sugar cookies for the holidays, so that's why we're delving into them in this issue (page 26). We introduce you to local bakers who have perfected the delectable sweets, and they've provided great tips and tricks.

Here are a few of many other stories we're excited to present in this edition:

Bread Comfort

We're thrilled about the opening of Beloved's Bread's retail location in Midtown Reno. And 'tis the season for special breads from it and other local bakeries, including challah, fruit Danish pastries, and even great gluten-free offerings. See our feature on local bakers and grab a loaf for one of your next parties (page 46).

Steak Matters

We dined at Old Range Steakhouse a couple years ago and were wowed by the cozy ambience, giant prime rib, and house-made cheesecake. I'm happy we're profiling the Tahoe Vista restaurant in this issue (page 59).

Holiday Recipe Tips

Latkes (potato pancakes) seem simple to make — they contain just potatoes, egg, onions, and oil — but perfecting them is tricky. We offer some techniques to ensure a delightful, fresh, crisp bite every time (page 99). In addition, we provide suggestions for turkey preparation, clam chowder, and candied orange peels to add to dishes and drinks (pages 75, 93, 102).

There's so much more that you'll want to get cozy with a warm blanket and beverage and immerse yourself in these pages. In the meantime, enjoy the season and, when shopping, support local businesses.

Happy holidays!



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About the Cover Ciarra Melvin, owner of C's Mad Batter Cakery in Sparks, poses with one of her sugar cookies. Photo by Donna Victor

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MEET OUR CONTRIBUTORS



Nevadan **Engrid Barnett** is an avid foodie who travels (and eats her way) regularly across The Silver State. She has a Ph.D. in cultural geography from the University of Nevada, Reno, and has written food and travel clips for *Nevada Magazine*, *Rova*, *Wild West*, *American Trails*, and *Ripley's Believe It Or Not!*



Throw in large helpings of family, travel, food, celebrations, fireworks — and then add a dash of writing, photography, the arts, and Reno history — and you just might find a clone of **Sharon Honig-Bear**.



Ali Dickson is a storyteller, local food advocate, and journalism master's degree student at the University of Nevada, Reno, who loves uncovering sustainable and delicious research in academia, as she did with our feature on UNR researchers. You can find Ali seeking out the great restaurants, urban farms, organizations, and outdoor spaces that shape the ways in which we grow.



Sandra Macias, a longtime Reno food writer, wrote our Chef's Table story about Old Range Steakhouse. She considers herself a semi-carnivore — prefers fish and lighter meals. That said, give her a correctly grilled steak or a juicy/meaty/fatty prime rib, and no question, she is a happy camper.



Josiah Hassler is a local photographer who has spent more than 15 years capturing the natural beauty of the Reno-Tahoe area. When he's not behind the camera, he and his wife are in the garden, tending to their plants with perhaps more enthusiasm than expertise, all while keeping up with their two energetic young boys. To see more of his work, visit Josiahhassler.com.



Scott Thompson is a Truckee/Tahoe-based photographer who contributed our photos of Steven Frese at UNR. Scott has been shooting in the Reno-Tahoe area for more than 22 years. For details, visit Scottshotsphoto.com.

EDIBLE NOTABLES



From left, Claudio, Melissa, and Giuseppa Iturriaga present a tray of croissants at Dolce Caffé in Reno

Life is Sweet

Family-owned Italian bakery, Dolce Caffé, serves tasty treats.

WRITTEN BY MEGAN BARNHARD • PHOTOS BY SHAUN HUNTER

Tucked into Mayberry Landing in Reno is a sweet slice of Italy. Dolce Caffé — or Dolce to regulars — specializes in traditional Italian baked goods and inviting ambience, serving café-style breakfast and lunch, as well as coffee and espresso drinks, charcuterie, and wine. Multi-course, family-style dinners spotlighting local ingredients also are hosted seasonally on the café's charming outdoor patio.

Dolce co-owner/baker Melissa Iturriaga treasures childhood memories of family and friends gathering around good food. In college, she began recreating her mom's beloved tiramisu recipe and discovered her love of baking. Classmates clamored for more of her cookies, galettes, and scones, and Iturriaga realized she had found her calling. She saved up to study in Sicily with acclaimed pastry chef Gianni Rapisarda, who taught her traditional Italian recipes.

Melissa's parents, Claudio and Giuseppa Iturriaga, purchased Franz's Backstube Austrian Bakery in Mayberry Landing with the intention of keeping the menu loved by loyal locals. Slowly, they introduced Melissa's Italian specialties and saw how popular they were. In June 2022, Dolce Caffé was born with the three Iturriagas as co-owners.

"This bakery is my parents believing in me. My dad is guiding me to be an owner, a manager, a logistics person," Melissa says.

FRIENDS OLD AND NEW

Claudio compares Dolce to the bar in the TV show *Cheers*, where everyone knows your name. One couple recently got engaged at the café, and another will be married there in 2026, in a ceremony officiated by Claudio himself.

"This is the ambience we want. We want people to feel at home," Claudio says.

When you enter Dolce Caffé, you're greeted by the friendly staff and a display case bursting with temptations: plain and filled croissants, cipollina and raviola, savory quiches and scacciata, and a staggering variety of cookies and mouthwatering morsels. Soups, salads, sandwiches, and pastas round out the lunch menu, with charcuterie boards and wine available and gelato for dessert if you have any room left.



COMMITMENT TO TRADITION

The Iturriagas take pride in sourcing traditional, high-quality ingredients, such as illy coffee, Spanish Iberico chorizo, and Anima Verace flour, which is available for sale in the bakery.

Dolce Caffé accepts special orders for celebration cakes and holiday cookies, as well as panettone imported from Italy during the Christmas season.

Whether you linger over a glass of wine with a friend or pop in for a quick latte, you'll feel right at home at Dolce, where the philosophy is, "Eat what makes you happy." 🐔

Dolce Caffé

Mayberry Landing, 3882 Mayberry Drive, Reno

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Open 7 a.m. – 4 p.m. Tues. – Thurs., 7 a.m. – 5 p.m.

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Meals that Reshape Lives

Peace Feasts help refugees feel like part of the community.

WRITTEN BY NATASHA BOURLIN • PHOTOS BY JEFF FREEMAN



Families from Afghanistan, Venezuela, and Guatemala attend this Peace Feast at Idlewild Park in Reno

Reno is not widely known by its residents as a resettlement community for refugees, but with the help of the Northern Nevada International Center, The Biggest Little City now is home to about 100 families who have relocated here from their homelands around the globe, due to circumstances largely out of their control.

In 2022, Jay Stearley — a volunteer for the NNIC — recognized these families' need for connection and started Peace Feasts, a series of monthly meals that connect refugees with each other and their American neighbors in a friendly, fun environment.

“We wanted to honor, value, and welcome people into our community,” Stearley says. “We’re hoping that through these dinners, they’ll just take a deep breath and say, ‘I can live here.’ It’s beautiful when they meet some of their fellow countrymen

... They meet people who have come before them or also arrived recently. It’s networking.”

He approached the NNIC with his intent to create Peace Feasts as another way to support relocated international families. He simply needed the organization to help get the word out.

CREATING COMMUNITY

The feasts foster camaraderie among families, both new to Reno and with longstanding roots. Connections made at these gatherings provide a web of support that offers resettled families help with locating needed resources, such as rides to the doctor or grocery store, English lessons, plus assistance understanding American customs and practices.

“It lights up my heart to see everyone smiling and interacting, and the kids playing together. They’re really excited to be in a safe space because life here can be difficult.”

— Amanda Mundt, NNIC



Stearley sees the feasts as another boon to the NNIC’s resettlement work. Amid the upheaval of the relocated families’ lives, Stearley — whose own family is actively involved in the events — and his Peace Feast team’s motives are pure: They simply want to help.

“Refugees are typically the victims of evil, and they’ve been subjected to so many factors and used; sometimes they’re victims of human trafficking ... We just wanted to have a pure expression of humanity,” Stearley explains. “There’s no ask, no demand, no expectations. It’s nothing but open arms and an amazing meal.”

Locations for the feasts vary based on capacity, availability, weather, and available space for children to freely frolic together. Stearley and his team of “peacemakers,” as he calls Peace Feast

volunteers, have hosted about 10 meals in various locations, including community centers and parks. Volunteers are divided into crews for setting up, cooking, and serving, with others helping transport guests to the events.

Dinners can accommodate up to 60 people, but they’re not fancy, Stearley explains. Meals are made by him or his team. Peace Feasts are about lavishing guests with hospitality, not gourmet entrées.

THE LANGUAGE OF FOOD

At the feasts, communication transcends language. Translation apps are used to converse, children play together, and smiles speak volumes.

“There’s this huge language barrier, but what happens is that kids will be kids and figure out how to play together ... that you can pull up Google Translate and end up having authentic, meaningful conversations about life, about family, about where these refugee families have traversed to get to Reno, Nevada, to be sitting inside, sharing this meal together,” says volunteer Katie Anderson. “You end up really just getting a taste for how complicated, dynamic, and also just how big and small the world is in one moment in time, in one three-hour meal.”

Amanda Mundt coordinates the volunteers and English-as-a-second-language programs for the NNIC and assists Stearley with getting the word out to the resettled families with whom the nonprofit regularly works. She begins by inviting the newest families to the area but says all are welcome until capacity is met.

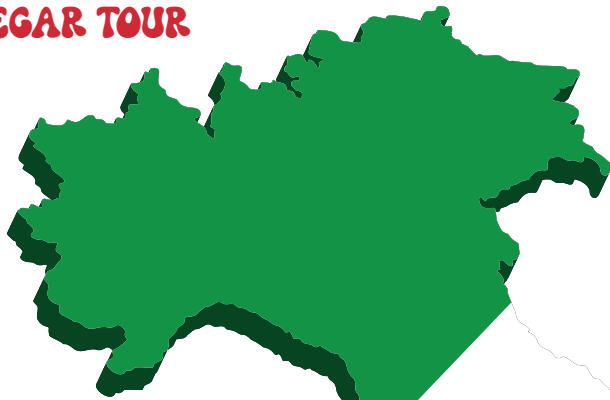
“It lights up my heart to see everyone smiling and interacting, and the kids playing together,” Mundt says. “They’re really excited to be in a safe space because life here can be difficult.” 🐔

To get involved with Peace Feasts, or for details, visit Peacefeasts.com.



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EDIBLE NOTABLES



Coming Up Cookies

Sierra Valley Grange hosts baking days.

WRITTEN BY **NORA HESTON TARTE** • PHOTOS COURTESY OF **LAURAL COLBERG**

At Sierra Valley Grange's annual cookie-making event, the emphasis isn't on decorated sugar cookies and traditional chocolate chip. Instead, the Chilcoot-Vinton, Calif.-based agricultural fraternity shares recipes for European specialty treats such as spiced biscuits from Belgium called speculaas and German springerle shortbread cookies, embossed with intricate scenes that feature such images as knights and jumping horses.

There's even a shared gingerbread recipe the group uses to turn out stamped cookies that don't puff up and blur the features, like many others.

The one-day baking event is held at Grange headquarters early in December and welcomes not only members but also friends of the organization (non-dues-paying people who like to help out when there's a need).

"Some people, this is the only thing they do at the grange," says Laural Colberg, the group's lecturer.

Colberg, who once lived in Germany, has become quite adept at making springerle cookies using her hundreds of molds purchased from German flea markets. Some members bring recipes passed down through generations, representing faraway places such as Northern Italy and Amsterdam. Some cookie recipes are even so rare that only a handful of families in the world still make them.

"You wouldn't have access to those kind of things without this," Colberg says of the event, which sees up to 20 bakers attend each year.

Opposite, clockwise: Teacher Appreciation Day cookies baked by Sierra Valley Grange members for teachers at Loyalton High School; Tools for cookie-baking days, including molds for traditional German cookies; Christmas cookies feature elaborate designs; Members gather each holiday season to bake cookies; This page: A collection of European family recipes baked each year by Grange members. Photos courtesy of Laural Colberg

And one aspect many of the cookies have in common is flavor. Instead of saccharine-sweet finished products, the European cookies often are spiced or even savory, with flavors of cinnamon, black walnut, ginger, and burnt brown sugar.

While many of the grange's baking efforts benefit the community, local nonprofits, or its own fundraising goals, this one is a purely social gathering — and everyone gets to keep the cookies they make.

In November, the grange hosts a separate cookie effort, in which members are asked to bake at home and bring in goods to enjoy at the Christmas Craft Fair. They always donate the remaining sweets to a local church that sends them to military troops overseas.

"We purposely now make too many cookies for the craft fair, so we'll have all these cookies left over," Colberg says. "We find a way to make it altruistic."

In the past, members also have made baskets of cookies to donate to raffles around town, often selecting molds that match a theme — for example, saluting soldiers for a Fourth of July event.

Every September, the group focuses on apple pies, baking 50-plus pies to sell. The money raised helps fund the grange's community space and other expenses. Throughout the year, there also are canning efforts, often using what the community has in abundance. The group has received donations of everything from kiwis to green tomatoes, and all the donors ask for in return is a bit of what the grange makes with them.

"You wouldn't believe the recipes we've found and what we could do with green tomatoes," Colberg says. 🍅

For details, visit Sierravalleygrange.org.



Greening The Silver State

Grow Organic Nevada meets consumer demand one local farmer at a time.

WRITTEN BY ENGRID BARNETT
PHOTOS BY JOSIAH HASSLER

Consumers spent a mindboggling \$63.8 billion in 2023 on organic foods — an increase of 3.5 percent over the previous year. Filling this demand in the Great Basin proves challenging. But the folks running the Grow Organic Nevada program hope to bridge some of the supply and demand gaps.

Funded through the United States Department of Agriculture’s Agricultural Marketing Service, Grow Organic Nevada aims to help new and existing producers become certified organic as part of a multistate effort in the Western and Southwestern U.S.

Nevada’s program matches mentors with producers in a year-long relationship structured around farm management and marketing practices. The ultimate goal? Creating more certified organic growers.



Clockwise from above: Jill Moe and Rob Holley head up the Grow Organic Nevada program; Desert Farming Initiative volunteers Jax Hart, Matt Catalano, and Vanessa Mackessy help with the organic growing efforts at the farm, which houses the program

New or current farmers looking to be certified may apply for the program. Mentors must each have a minimum of three years of experience in organic agricultural practices.

Organic Transition Program Coordinator Rob Holley, of Holley Family Farms in Dayton, and Jill Moe, director of Desert Farming Initiative in Reno, oversee the program. DFI, a five-acre commercial farm under the auspices of the University of Nevada, Reno’s Nevada Agricultural Experiment Station where the new program is housed, is certified organic by California Certified Organic Farmers.



ORGANIC BENEFITS

“DFI advances climate-smart farming in this region that is very water-limited,” says Moe, speaking about the benefits of going organic. “People are also struggling with land access and cost; going organic can get you better returns and help improve water retention.”

She lauds Holley’s role in the program.

“We’re so grateful Rob is here,” she says. “He has decades of experience ... in hands-on organic farming.”

Holley notes that weed management and building nutrient-rich soils without the use of chemical fertilizers top the list of issues for local growers.

“[Soil quality] is especially difficult in Nevada, where our soils are generally alkaline, and nitrogen can be almost completely absent,” he says.

Pest management and overarching economic considerations round out local farmers’ concerns. From an administrative perspective, however, going organic proves easier than many producers realize.

SUPPORT FOR ORGANIC FARMERS

Nevada has a long history of agriculture, but farmers often have lacked support and technical assistance. Besides the Grow Organic Nevada program, leaders at DFI seek to fill these gaps by providing answers and guidance via email and the website.

In particular, the “Grow Organic” section of the website contains information area farmers need to thrive as consumer demand for organics continues to grow. 🐔

For details, visit Naes.unr.edu/dfi//program.aspx?id=334.

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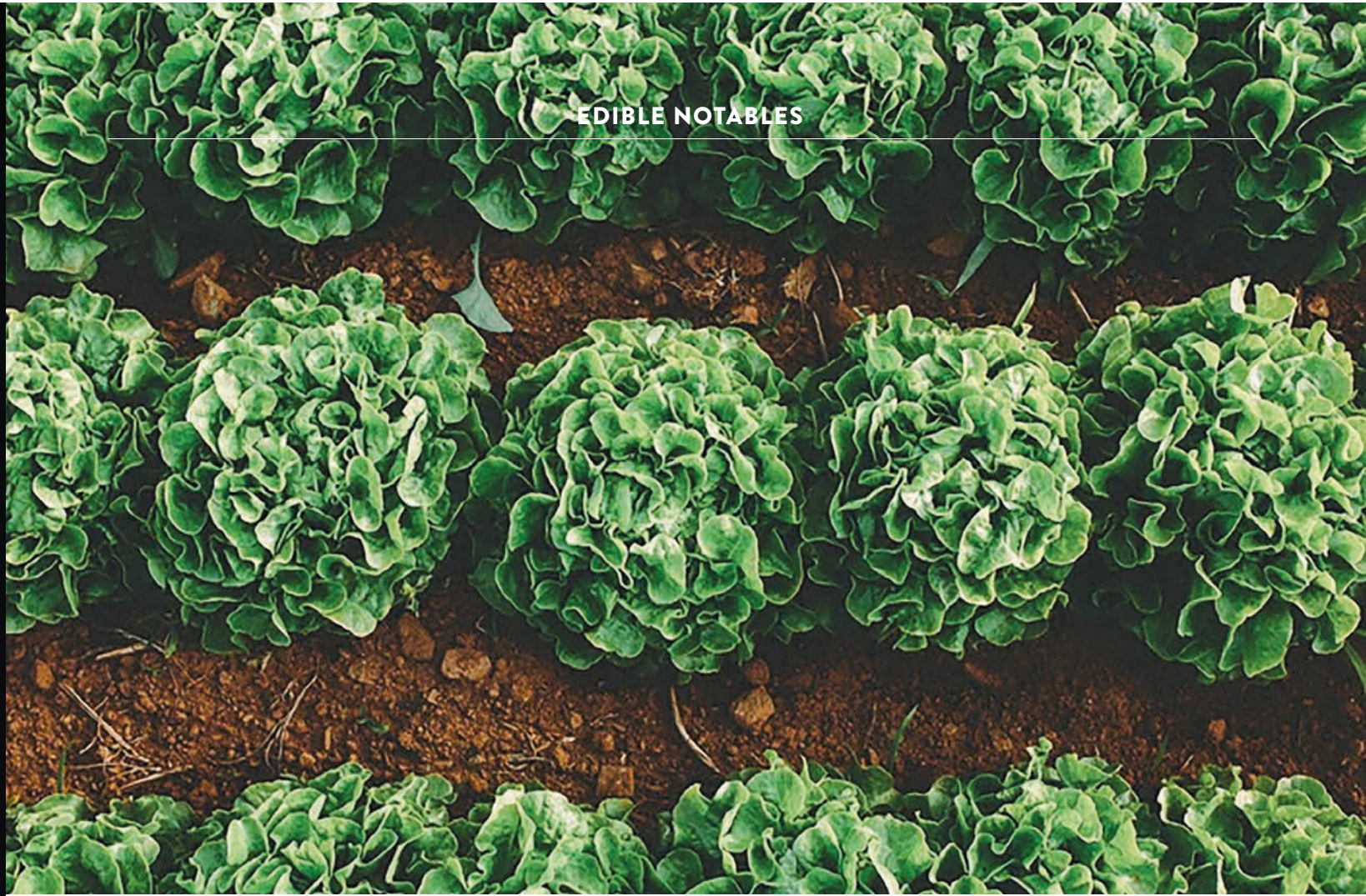
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Bounty of Benefits

Local farm focuses on community-supported agriculture.

WRITTEN BY DAVID RODRIGUEZ • PHOTOS COURTESY OF MOUNTAIN BOUNTY FARM

In the early 1990s, John Tecklin had a vision for community-supported agriculture, or CSA, that would create an alternative economy where organic farm products are grown and sold directly to customers. This vision became Mountain Bounty Farm in Nevada City, Calif.

Tecklin, raised in a back-to-the-land counterculture, grew up in a small log cabin without modern amenities. His upbringing instilled in him a reverence for nature and social activism, and a love of good home cooking. After exploring various career paths, Tecklin discovered his passion for farming while volunteering at a local farm.

“Working with the land was honest, it was fulfilling, and I saw how it brought people together,” he says. “I knew it was the life for me.”

Inspired by the CSA model, in which a community pledges financial support, through subscriptions, to a local farm in exchange for the farmer’s best efforts throughout the growing season, Tecklin

started Mountain Bounty Farm in 1997. Begun with just three-quarters of an acre, minimal equipment, and \$7,000 in savings, the farm has grown into one of the largest and most successful organic CSA operations in the Sierra Nevada.

A NEW KIND OF CSA

Now in its 28th season, Mountain Bounty Farm is unique in that it operates year-round, providing produce to the community 50 weeks of the year. During the winter (December – April), Tecklin keeps the CSA program going by working cooperatively with a handful of organic farmers at lower elevations, ensuring that boxes are still collected, packed, and delivered to subscribers.

In 2019, the farm faced a crisis when the landowner announced plans to sell the main fields. Instead of buying the land outright, Tecklin proposed an innovative solution: Have the community purchase and own the land. A coalition

Lettuce grown at Mountain Bounty Farm in Nevada City

EDIBLE NOTABLES



Above: Contents of a Mountain Bounty Farm CSA box; Right: A group of local community members came together in 2019 to help run the farm. Here, the team harvests broccoli



“Working with the land was honest, it was fulfilling, and I saw how it brought people together. I knew it was the life for me.”

— John Tecklin, Mountain Bounty Farm

of local nonprofits, called Forever Farms, launched a fundraising campaign. Within months, hundreds of locals contributed enough to buy the land, which is now held by the Bear Yuba Land Trust and leased to Mountain Bounty Farm, making Mountain Bounty one of the few community-owned farms in the region. This arrangement provides long-term security for the farm and allows for investment in necessary infrastructure. It also ensures that the land will serve the community in perpetuity, protected as it is from future sales.

Mountain Bounty Farm has fostered strong relationships with both its long-term employees and customers, some of whom are now second-generation CSA members.

As program manager Becky Ahmadi points out, “The members themselves become micro-communities, often meeting to pick up their boxes, sharing recipes and ideas for the produce.” The farm’s managers emphasize education, regularly communicating with customers about food preparation and handling, helping to create an even deeper connection with customers.

The farm hosts an annual festival in September, featuring local chefs who cook with the farm produce, along with music and

beer. These events, along with farm tours and school visits, help strengthen the community’s connection to their food and the people who grow it.

Tecklin and everyone involved with Mountain Bounty Farm remain committed to the original vision of producing food for the community while building and strengthening direct connections — to achieve Tecklin’s dream that “this innovative approach to land ownership and community involvement can serve as a model for sustainable farming and food security across the nation.”

Pickup locations for the CSA program are in Reno, Truckee, the Lake Tahoe basin, Nevada City, Grass Valley, and the surrounding area. 🐔

For details or to sign up for Mounty Bounty’s CSA program, visit Mountainbountyfarm.com.



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EDIBLE UPDATES



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

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

The food-and-drink landscape always is changing in the Reno-Tahoe area. Here's our latest list of updates on the local scene to wrap up this exciting year.

OPENINGS & EXPANSIONS

There are plenty of new places to try this winter.

The storefront for **Willies Pasta Shop** appeared along South Virginia Street in Midtown Reno about four years ago. On Sept. 5, it finally opened, with dinner service on Mondays, Tuesdays, and Wednesdays. The Italian restaurant is owned by Troy and Coleen Cannan, who also own **LuLou's** and **Kauboi Izakaya** in Midtown.

Beloved's Bakery & Cafe, owned by Zach Condrón, opened next door to the Reno Public Market on Sept. 11. Inside the large bakery space is a rotating selec-



tion of morning coffees, as well as grab-and-go lunch items, including empanadas, and breakfast options. You also can buy bread and pastries from the display case. Marco Dobrescu, former owner of now-defunct Uncle Buddy's food truck and Condrón's business partner, is helping out in the kitchen.

On Sept. 26, South Lake Tahoe business **Champagne & Chocolate** celebrated the grand opening of its second location, on Plumb Lane in Reno. The opening came on the heels of the Davis Fire, which nearly destroyed its partner business, **Chocolate Nugget Factory** in Washoe Valley. A portion of proceeds from the opening event went to those affected by the fire.



Madein Food & Drink Collective opened on Aug. 14. The spot — in Reno's Mayberry Landing — is co-owned by Will Truce, who also operates **Black Rabbit Mead Co.** in Reno; his wife, Rachel Macintyre, who is a co-founder of **Wandering Wyld**; as well as chef Shawn Giordano and his wife, Marcia. Madein houses three concepts under one roof: a coffee shop, an aperitivo-inspired restaurant, and a bar program.

LOCAL FOOD & CHEF NEWS

Jay Rathmann, owner of **BJ's Nevada Barbecue** in Sparks, was awarded the Presidential Medallion at this year's American Culinary Federation conference. It is considered the highest honor from the group's president.

Riverside Farmers Market, a year-round event in Reno's Idlewild Park, was voted the No. 1 farmers' market in Ne-



From left: Willies Pasta Shop. Photo by Jaci Goodman; Chef Joe Eidem; A croissant at Beloved's Bread. Photo by Jaci Goodman

vada at the 16th annual America's Farmers Market Celebration. The winner was determined by public vote.

Finally, a sad piece of news: **Chef Joe Eidem** passed away on Sept. 8. He was an award-winning chef, American Culinary Federation executive chef, and distinguished member of the American Academy of Chefs. Eidem had a reputation for mentoring culinary professionals in the region, both young and old, and championing careers in the food business. He also was a longtime supporter of *edible* Reno-Tahoe, for which we always will be grateful.

LAKE TAHOE AREA NEWS

Palisades Tahoe now offers two new dining concepts. **Little Bear Café** is a year-round restaurant that serves pastries from Palisades Tahoe's own pastry chef, Cortney Hadley, as well as coffee, salads, and sandwiches. **Stoked Oak BBQ at Alpine**, on the other hand, will be open for the winter season only and feature a menu of traditional smoked barbecue platters and toasted sandwiches. Both eateries are part of the property's expansion in honor of its 75th year.

Tahoe's west shore welcomed **Dockside Trading Co.** to the historic Obexer's building in July. The shop sells fresh produce as well as deli sandwiches and offers outdoor seating overlooking the lake. And if you happen to be boating in, take advantage of the sushi, snacks, and drinks available for takeout. Dockside is the sister property to **Swiss Lakewood**.



For the full **Edible Updates** column, scan the QR code.



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Happenings

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

COMPILED BY **CHEREE BOTELER**



NOVEMBER

1 – 30
DRAGON LIGHTS RENO
Dragonlightsreno.org



2
CARSON CITY WINE WALK
Downtowncarson.org

MOUNTAIN BOUNTY FARM'S HARVEST FESTIVAL & PIG ROAST
Events.humanitix.com

2, 9, 16, 23, 29, 30
MAGIQUE
Wethetheatre.com



4
FLICKS ON THE BRICKS
Thesierrataphouse.com

7
FIRST THURSDAY WITH JOHN ELLIOTT
Nevadaart.org

PASSPORT TO DINING
Northtahoebusiness.org

SHEET PAN SUPPERS
Nothingtoit.com

7, 14, 21
TAHOE CITY FALL HARVEST MARKET
Visittahoe.org

8
CHEMISTRY OF THE COCKTAIL
Nvdm.org

9
BACON WHISKEY SPIRIT-MAKING CLASS
Highmarkdistillery.com

FANTASIES IN CHOCOLATE
Fantasiesinchocolate.com



10
HOLIDAY APPETIZERS AND PLATING CLASS
Sierrachef.com

11
VETERANS DAY



13
AN EVENING OF FILM + PHILANTHROPY
Awakenjustice.org

16
KAHLUA SPIRIT-MAKING CLASS
Highmarkdistillery.com



ARTISAN BREAD WORKSHOP
Nothingtoit.com
FALL RAVIOLI 101 CLASS
Sierrachef.com

19
CHOCOLATES II CLASS
Truckee.augusoft.net

21
ANTHONY'S CHOP-HOUSE WINEMAKER DINNER – SHAFER
Cnty.com
TASTE OF TUSCANY
Nothingtoit.com



22
POWER OF THE PURSE
Givebutter.com/2024pop

23
DAVID SPADE
Grandsierraresort.com



25, Dec. 2
THAI CURRY CLASS
Truckee.augusoft.net

28
THANKSGIVING DAY



30
MAPLE PECAN PIE MARTINI SPIRIT-MAKING CLASS
Highmarkdistillery.com

DECEMBER

1 - 31
CHRISTMAS ON
THE COMSTOCK
Visitvirginiacitynv.com

3

CHRISTMAS COOKIE
DECORATING CLASS
Truckee.augusoft.net



5

FIRST THURSDAY
Nevadaart.org

5, 12, 19
TAHOE CITY FALL
HARVEST MARKET
Visittahoeconomy.org

5 - Jan 2
HANUKKAH

6, 7, 8
SPIRIT OF THE SEASON
Renophil.com

7

CHOCOLATE
TRUFFLE
WORKSHOP
Nothingtoit.com

GRINCH MADE
ME DO IT SALOON
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Visitvirginiacitynv.com

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PARADE OF LIGHTS
Visitcarsonvalley.org



KIDS' GIFTS FROM THE
KITCHEN CLASS
Sierrachef.com



10

BOLLINGER
CHAMPAGNE DINNER
Atlantiscasino.com

14

KIDS GINGERBREAD
HOUSES CLASS
Nothingtoit.com

DANIEL TOSH LIVE
Grandsierraresort.com

RENO SANTA CRAWL
Crawlreno.com

CLASSIC ITALIAN
SAUCES CLASS
Sierrachef.com

15

MAKING LIMONCELLO
FOR GIFTS CLASS
Sierrachef.com

16

TASTE OF ASIA CLASS
Truckee.augusoft.net



18

ITALIAN CHRISTMAS
COOKIES CLASS
Nothingtoit.com

19 - 20
CHRISTMAS IN
PROVENCE CLASS
Nothingtoit.com

19, 21, 22, 23, 24, 25,
26, 27, 28, 29, 30, 31
SANTA'S EPIC
HOLIDAY SHOW!
Grandsierraresort.com

20, 21, 22
THE NUTCRACKER
Avaballet.com

21

CANDY CANE VODKA
AND PEPPERMINT
SCHNAPPS SPIRIT-
MAKING CLASS
Highmarkdistillery.com

23

CINNAMON ROLL
WORKSHOP
Nothingtoit.com

25

CHRISTMAS DAY



26

SUSHI MAKING
CLASS
Nothingtoit.com

27 - 28
TASTE OF TUSCANY
CLASS
Nothingtoit.com

28

BRET MICHAELS
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31

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NOV. 16

Make: Kahlua
Sip: Chocolate Espresso Martini
Tasty Treat: Mexican Shortbread Cookies

NOV. 23

Make: Apple Cider Hot Toddy
Sip: Cranberry Bourbon Sour
Tasty Treat: Apple Crumble Tarts

NOV. 30

Make: Maple Pecan Pie Martini
Sip: Pumpkin Pie à la Mode Coffee
Tasty Treat: Pecan Pie Tassies and
Turkey Stuffing Sliders

DEC. 7

Make: Eggnog &
Puerto Rican Coquito
Sip: Eggnog & Coquito Cocktail
Tasty Treat: Eggnog Cupcakes

DEC. 21

Make: Candy Cane Vodka or
Peppermint Schnapps
Sip: Peppermint Martinis, Santa's Little
Helpers, & Tipsy Peppermint Hot Cocos
Tasty Treat: It's a surprise!

DEC. 28

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Tasty Treat: Grandma's Rum Cake

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Cookie Craft

Meet locals mastering the art of the sugar cookie.

WRITTEN BY HEIDI BETHEL • PHOTOS BY DONNA VICTOR

TThere's something simply magical about sugar cookies, especially this time of year — whether you're sitting at the counter rolling out the cooled, sweet dough, covering the shapes with iridescent sprinkles, or taking that first enticing bite. Area bakers agree that this rich, buttery treat is the perfect palette for innumerable flavors and colors, which is why sugar cookies are a nostalgic holiday favorite.

Ciarra Melvin, owner of C's Mad Batter Cakery in Sparks, presents a sugar cookie that she decorated with royal icing, which allows her to create fine details like these flower petals



“For vibrant colors, gel coloring is superior to liquid food coloring because it’s more concentrated. I let it sit covered with a damp towel for about an hour to deepen the color.”

— Kevin Futamachi, pastry chef/owner, Sweet Escapes Bakes

“A lot of people don’t know that cookies take forever; they think they’re smaller and quicker, but that’s far from the truth,” Melvin explains.

Melvin’s passion for sugar cookies turned into a home business eight years ago. Her aunt, an avid cookie maker who lives in California, encouraged Melvin to become more connected to the craft.

“I took different cookie classes, and when Covid hit, I had something I could do from home,” she recalls. “Everything was individually packaged, and people were downsizing their traditional wedding cakes ... It was a good time to grow my business.”

Melvin opened her store in the Sparks Galleria Shopping Center in May 2023, and she’s seen a significant influx of corporate and wholesale orders.

MEET THE MAKERS

Kevin Futamachi, pastry chef and owner of Sweet Escapes Bakes in Reno, says baking always has been part of his identity.

“I used to watch cooking shows as a kid instead of the traditional Saturday morning cartoons,” he says. “My grandma and mom are very good cooks, and I was influenced by helping them in the kitchen. What really resonated with me was decorating. As I was growing up, I started getting more interested in cookbooks and the technical aspects.

“To be a pastry chef and cookie maker, you must have a lot of patience,” he adds. “I like very intricate things with a lot of detail, so when I’m working on a cookie specifically, I kind of zone out, and it’s relaxing. Whether it’s a cookie or a wedding cake, it’s relaxing. Having so much detail de-stresses me. It just so happens it’s sugar, so you get to eat it.”

At C’s Mad Batter Cakery in Sparks, owner Ciarra Melvin shares a fond sentiment for sugar cookies and appreciates the time and care it takes to make them.



Opposite, from top: Kris Daters, owner of Mix Bakeshop, adds royal icing to her sugar cookies with a piping bag; A cookie-decorating kit from Mix allows home bakers to decorate their own cookies like professionals; This page: Kevin Futamachi, owner of Sweet Escapes Bakes, presents a tray of his holiday cookies



"I've had a lot of different requests come in, but some of my favorites are Lake Tahoe-shaped cookies, with beautiful artwork that's printed on edible cookies," she notes.

Kris Daters has been slinging sugary goodness at Mix Bakeshop in Old Southwest Reno since 2009.

"We initially started just selling cupcakes," Daters says. "Cookies were added within the first year or two to expand the product line. It allowed us to do cookie-decorating classes, which are hugely popular.

"Sugar cookies are just so versatile because you can custom decorate them, and they work great for events and parties," she adds. "You can convey your theme or have a favor that's not necessarily a lasting memento, but you can take a picture and remember the special occasion."

ABOUT THE DOUGH

All three cookie makers believe working with cooled dough is the key to a great cookie. After making his dough, Futamachi lets it chill for at least an hour.

"When you're trying to roll out soft dough, it's a lot harder to work with," he explains. "I chill [it], take it out, and knead it. It still has a little chill but is pliable enough to roll out."

Daters rolls the dough between two pieces of plastic wrap, negating the need for flour or anything else that will change the consistency of the cookie. She also uses dough sticks, which are tools designed to help achieve uniform thickness.

When it's time for the oven, Melvin ensures the dough is still cool before baking.

"We make all our dough from scratch and bake it when it is nice and cold to preserve the shape," Melvin explains.

Futamachi bakes his cookies at 325 degrees F, and he underbakes them just slightly before cooling overnight.

"For me, at least, I don't want a cookie that has a golden edge. I like cookies that are a little bit softer," he says.

FROSTING FINESSE

For flawless cookie decoration, it's crucial to let cookies chill before applying frosting. Skipping this step could lead to "butter bleed," where the butter from the cookie seeps through the icing. Melvin recommends mixing royal icing with meringue to ensure a stiff, manageable texture.

"When you first whip up royal icing, it can be runny. The meringue helps stiffen it, so you get beautiful flowers or fine lines that don't expand," Melvin says.

When choosing frosting, Futamachi prefers American buttercream for sugar cookies that call for a sweeter flavor and rustic look. For intricate decorations, royal icing also is his go-to.

"For vibrant colors, gel coloring is superior to liquid food coloring because it's more concentrated. I let it sit covered with a damp towel for about an hour to deepen the color," he advises.

COVER

Many bakers find royal icing intimidating, but Daters insists it's manageable.

"It's a simple recipe that is easy to make and use. Don't be intimidated — using a piping bag to decorate is far easier than spreading it with a knife," she says.

MAGICAL TOUCHES

After the cookies are cooled and frosted, it's time to let your creativity shine. Melvin uses regular frosting tips for high and tight flowers, piping out small dollops of icing to create sweet petals. She also is a big fan of crinkled parchment paper pressed into wet frosting and left to dry.

"You get a 3D texture going on with super minimal work," she says. Anything sparkly makes Futamachi happy.

"I use a lot of the sanding sugar that has a smaller grain to it because I find it has a lot more sparkle, and it sticks better to the cookie. It looks more like glitter," he says. "I use a lot of luster dust and tend to stick with more gold and silver."

Futamachi uses stencils to create repetitive decorations, such as logos.

"I create stencils because it's much easier to swipe frosting over a cookie than trying to pipe it all. I use my Cricut machine to create



From left: Melvin adds sparkly finishing touches to a cookie; Daters uses cookie cutters to cut her holiday sugar cookies; Futamachi uses stencils and piping to decorate his rolled sugar cookies



stencils so customers can get exactly what they want. I also have an edible image printer. If somebody wants a very precise picture, that's something I can produce."

For a simple, more rustic approach, Daters sticks with buttercream adorned with sprinkles. Mix Bakeshop offers seasonal holiday cookie kits.

"It's a great activity for getting into the Christmas spirit, and it makes a great little gift to drop off so the family can decorate it themselves," she adds.

No matter the icing or décor, all three cookie makers encourage readers to take their time and be patient with the process.

"It's the holidays, so it's about spending time together and creating memories," Futamachi says. "If you're at home with the kids, you don't want to focus so much on perfection, and you want to have fun in the process."

As Melvin puts it, enjoy the moment and "always keep baking the world a better place." 🍪

Rolled Sugar Cookies

(courtesy of Kevin Futamachi, pastry chef/owner, Sweet Escapes Bakes in Reno. Makes about 2 dozen 3-inch cookies)

- 2 sticks unsalted butter, softened
- ½ cup granulated sugar
- 2 egg yolks
- 1 teaspoon pure vanilla extract
- 2½ cups all-purpose flour
- ½ teaspoon salt

Cream butter and sugar together. Add egg yolks, 1 at a time, and mix thoroughly. Add vanilla extract. Add flour and salt slowly and mix until dough comes together. Finish kneading dough on a work surface until smooth. Wrap in cling film and chill for at least an hour.

To shape and bake cookies: Preheat oven to 325 degrees F. Pull dough from refrigerator and let sit for 10 to 15 minutes to soften a little. Dust work surface with flour and roll out dough to about ¼-inch thick. Cut desired shapes and place them on a parchment-lined baking sheet. Bake cookies for about 12 to 15 minutes. Let cool before decorating.

Royal Icing

(courtesy of Ciarra Melvin, owner, C's Mad Batter Cakery in Sparks. Makes 7 cups)

- 3 tablespoons meringue powder
- ⅔ cup water, divided
- 4 cups powdered sugar
- 2 teaspoons glycerin
- 3 tablespoons corn syrup
- 2 teaspoons vanilla extract

In a mixer bowl, combine meringue powder and ⅓ cup water. Mix for a few minutes. Add powdered sugar, glycerin, corn syrup, and vanilla, then mix. With mixer on, slowly add remaining ⅓ cup of water. If the icing is still too thick, add drops of water until it resembles the consistency of creamy peanut butter. Beat it for 5 to 7 minutes. Melvin puts a bead of water in the bottom of a Tupperware bowl before adding icing, covers bowl, and stores it for a few days on the counter.



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Home *Guide*



Merry Moments at Home

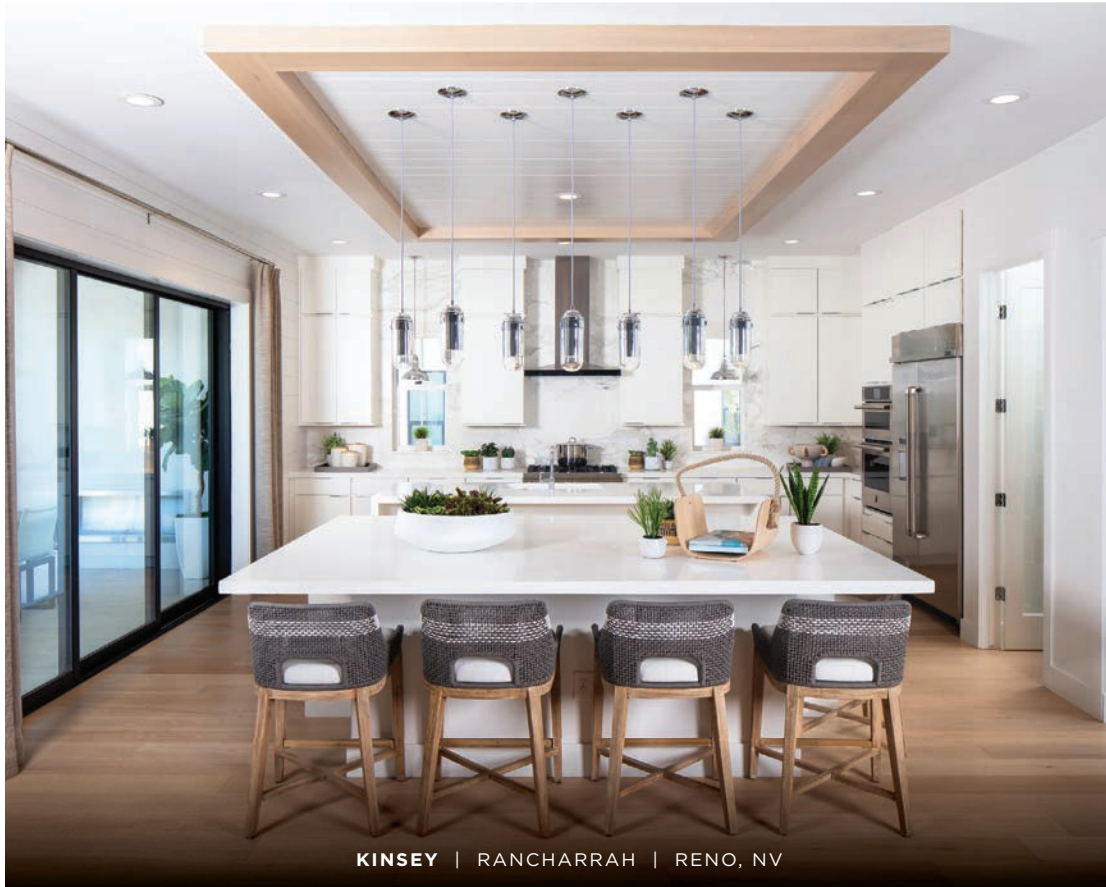
Enjoy the season with insights from
those who know best.

WRITTEN BY HEIDI BETHEL

Tis the season for holiday gatherings and creating lasting memories in the home. Whether you are looking to perfect your furniture layout, take advantage of declining interest rates, incorporate more sustainable elements in your abode, or head out of town for a charmingly festive event, consider these helpful tips from some of our area experts.



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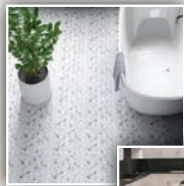
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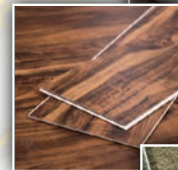
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Holiday Flow

Homes with open floor plans, versatile lofts, basements, and flexible rooms offer versatility, so you can make the most of your space. There is no question your main living spaces, such as the great room or kitchen, tend to get the most traffic in both everyday life and when entertaining. In these spaces, it's important to consider both aesthetics and function.

"When it comes to furniture placement, consider foot traffic patterns and allow for ease of movement throughout," says Donna O'Connell, division president of Toll Brothers in Reno. "Create symmetry by choosing furniture that doesn't overcrowd the space and complements a primary focal point, such as the fireplace in your living room or the island in your kitchen."

O'Connell suggests maximizing the space by removing furniture when hosting a large holiday event, to allow guests to move about freely and you, the host, to feel engaged with all your guests at once.

"Plus, you'll have the space to add accent furniture pieces that create small vignettes for more intimate conversation," she says.



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Blank Slate

When it comes to selling a home during the holidays, Betsy Caron, Realtor with Chase International Real Estate in Sparks, sees value in keeping your home free of furnishings when it is being shown to potential buyers.

"When buyers enter an undecorated space, they can truly see its potential," she says. "Even if it's the holidays, an empty home allows them to imagine how they would make it their own."

While festive decorations can create a warm atmosphere, a vacant home encourages buyers to focus on the space itself. It provides an opportunity for creativity, helping them visualize their future in the home and inspiring a sense of possibility during the holiday season.

Interest Rate Movement

In September, the U.S. Federal Reserve lowered interest rates more than anticipated, prompting many banks to adjust their rates. For example, the rate for a 15-year conventional, owner-occupied mortgage dropped to 5 percent.

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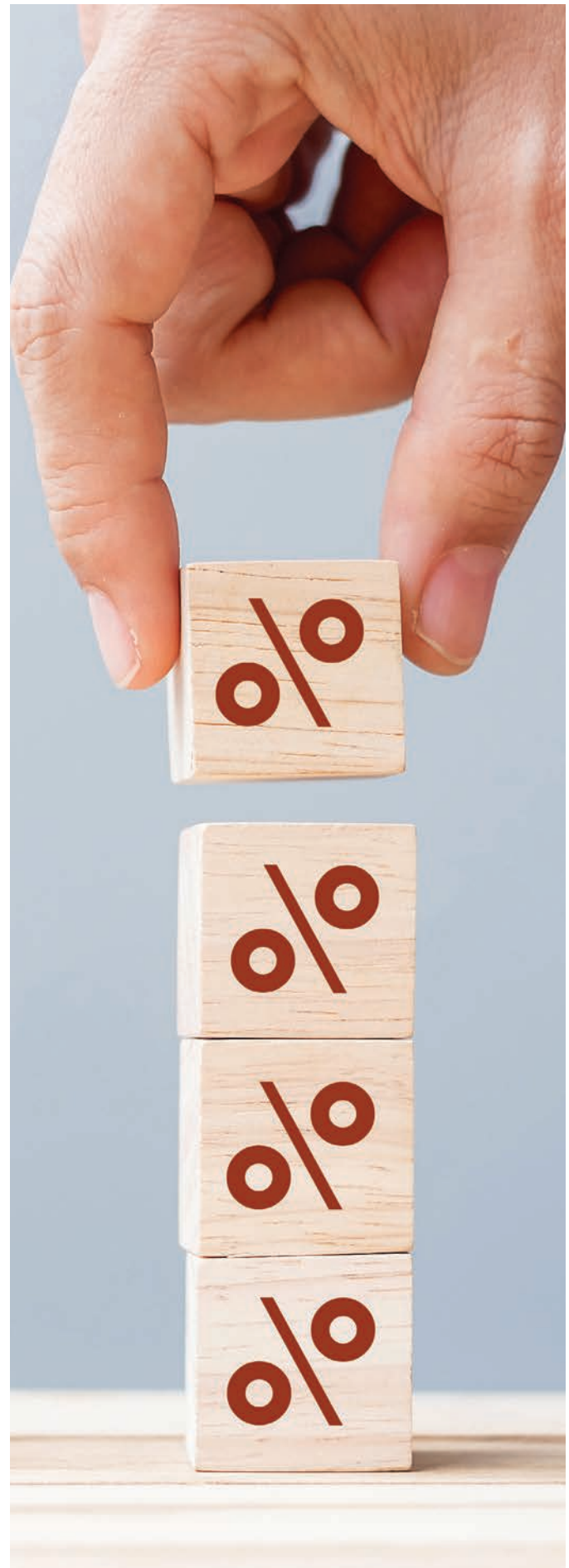
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"If you currently have an interest rate around 7 percent, now is the time to explore refinancing options," advises Karen Walker Hill, residential specialist at Ferrari-Lund Real Estate in Reno. "With rates this low, you could save significantly on your monthly payments." Homeowners should take advantage of these favorable conditions to potentially reduce their financial burden and enhance their overall financial health.


Sam Olson, team lead and owner of The Olson Group of RE/MAX Professionals in Reno, explains that the Federal Reserve does not directly control mortgage rates; it influences the overnight rate, which has a loose connection to the mortgage industry.

"Mortgage rates are more closely tied to the 10-year treasury note than to the Fed's actions," Olson says.

He notes that immediate effects from the rate cuts are unlikely, as market rumors often have a greater impact than the actual changes. Looking ahead, if economic conditions lead to a recession, it could present a prime opportunity for homebuyers.



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"I anticipate we'll see rates in the high 5 percent to low 6 percent range in Q1 and Q2 of 2025," Olson adds, suggesting it may be a favorable time to enter the market.

If entering the market is your plan, Meredith Martin Fischer, a broker associate at Compass, which has offices in Reno, Incline, and Truckee, offers this caution for homebuyers: Zillow's home pricing estimates can be unreliable, often producing surprising inaccuracies. Because Zillow uses a proprietary algorithm, its estimates can fluctuate dramatically. For example, a recent "Zestimate" search showed a \$147,000 difference in a home's price within just 30 minutes of the property being added to the Multiple Listings Service database.

"Zillow hallucinates," she says, highlighting the inherent unpredictability of these online valuations. "This mirrors experiences with artificial intelligence tools such as ChatGPT, which can also generate incorrect information confidently. You wouldn't rely solely on a chatbot for critical decisions, so you should consult a real estate professional for trustworthy insights into home values. Don't let misleading estimates guide your real estate choices, and always seek expert advice."



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Winter is a time when friends and family come together over warm meals and long conversations. It's also an excellent time for homeowners to complete interior repairs and improvements to make their homes the spaces they desire. How about updating a bathroom or kitchen, painting with a trendy wall color, or finally organizing the garage? Likewise, it's the perfect opportunity for buyers to review their purchase budgets and timing.

"At Sierra Sotheby's International Realty, we are honored to guide every homebuyer and seller to success," says president and corporate broker Jenny Johnson. "From under-the-radar opportunities to recommending the best home repair specialists, we provide our clients with tools and insight for every phase of homeownership."

Beneath It All

Shaun Klein, director of business development at Nova Tile & Stone, which has stores in Reno, Sacramento, Minden, and Fernley, encourages readers to consider heated floors in a remodel or new build.

"Nova provides a variety of options for electric floor heating that can be installed underneath tile," he says. "These systems can be paired with decoupling membranes that greatly reduce the likelihood of tile and grout cracks due to wood subfloor movement. By pairing a decoupling membrane with an ambient heating system, you can increase the warmth and comfort of your tiled or stone-clad surfaces as well as the integrity of the installation long term. In-floor heating systems can be paired with smart thermostats to adjust heat based on the weather or to maintain the temperatures you prefer."



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Evaluate Your Energy

Sol-Up, a leader in Nevada’s renewable energy sector since 2009, has installed solar systems on more than 14,000 homes, significantly lowering the owners’ utility bills and reducing their reliance on fossil fuels. The company advocates for consumer protection, notably supporting SB293, which requires solar sellers to hold valid contractor licenses.

“This legislation helps combat unethical practices by third-party sellers and empowers regulatory bodies to enforce accountability,” says Steve Hamile, the chief operating officer of Sol-Up. “Additionally, Sol-Up has established Nevada’s only solar showrooms, providing consumers with a comfortable space in which to learn about solar technology, benefits, tax incentives, and warranties, moving away from aggressive sales tactics.”

Shining Brightly

This holiday season, bring cheer to your home and festivities with Zafferano cordless, rechargeable lights. Zafferano lights are the perfect addition to your holiday décor, adding warmth and elegance to any setting.

“These lights have been the most popular gift item in the store since the day we opened,” notes the owner of Reno’s LCDmodern, Linda Demers. “Customers often come back and buy one for themselves after purchasing one as a gift.”

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Restaurant Business Opportunity



Zafferano cordless, rechargeable lights, Olivia collection. Available at LCDmodern.

Designed with portability in mind, the lights can easily transition from indoor dining to outdoor gatherings, making them versatile for any occasion. Their sleek, modern aesthetic complements a variety of styles, while the rechargeable battery ensures convenience and sustainability.

New Appliance Time

November marks the 50th anniversary of Sargent's Appliance Sales and Service Center in Sparks, and it's a significant milestone for the company. As the holiday season approaches, its team anticipates an influx of calls during the Thanksgiving and Christmas periods.

"This is the perfect time for anyone considering a new appliance or searching for a thoughtful gift for their significant other," says Samantha McGlaughlin, co-owner and general manager of Sargent's. "That appliance they've been hinting at for years could be the ideal present!"

McGlaughlin also notes that Black Friday is a particularly advantageous time for purchasing appliances, as retailers often conduct major inventory purges to make room for new models. "If you're in the market, there's no better time to buy!" she emphasizes.

Holiday Magic

The Graeagle Holiday Festival, held on Dec. 7, promises a magical experience for all. From 1 to 5 p.m. in the town park, attendees can enjoy a delightful tree lighting ceremony featuring a grand pine tree at the center of the festivities.



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RESOURCES

Chase International (Betsy Caron)
Chaseinternational.com

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

Czyz's Appliance
Czyzsbrandsource.com

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

Graeagle Associates
Graeagleassociates.com

LCDmodern
Lcdmodern.com

Nova Tile & Stone
Novatileandstone.com

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

**Sierra Sotheby's
International Realty**
Sothebysrealty.com

Sol-Up
Solup.com

**The Olson Group of
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Olsonrealestategroup.com

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Leah West, Realtor/owner at Graeagle Associates, shares her excitement about the annual experience.

"It's a wonderful community event where local merchants sponsor the celebration, offering their specialties like hot chocolate, mulled wine, and even moose milk," she says.

The festival transforms Main Street into a charming open-house atmosphere, complete with free horse-drawn sleigh rides and photo opportunities with Santa and Mrs. Claus.

With a big bonfire, delicious food, festive music, and a joyful spirit, this beloved attraction draws locals and visitors alike, making it a highlight of the holiday season.

"It's truly a sweet and charming celebration that everyone looks forward to!" West adds.

As the holiday season unfolds, let the warmth of your home and community inspire cherished memories. Whether you're optimizing your space for gatherings, exploring refinancing options, or planning festive outings, the insights from local experts can guide you to make the most of this magical time. Here's to a season filled with joy, creativity, and connection! ❖

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PHOTO BY BASIN VISUAL



The Perfect Loaf

Local breadmakers value interconnectedness and community.

WRITTEN BY NORA HESTON TARTE



From left: Freshly baked bread at Beloved's Bread in Reno, including raisin-walnut, olive, lemon rosemary, country, and focaccia; Zach Condrón, Beloved's owner, shapes focaccia bread. Photos by Olga Miller



Baking bread is a passionate endeavor, one that requires extreme dedication, a continued pursuit of growth, and at least a mild understanding of chemistry. No one becomes a baker without loving the craft, and we spoke to four Northern Nevada bakery owners whose emphasis is on community — from sourcing local ingredients to designing menus that meet customers' needs and collaborating with other local purveyors.

BREADER TOGETHER

As Zach Condrón, owner of Beloved's Bread in Reno, puts it, folks visit restaurants they like maybe once a month or less, but bakers are woven into their everyday lives. People who buy their breads fresh may visit their local bakery multiple days per week.

"[Bakeries] are very connected to people's daily lives," he says.

Beloved's Bread is a product of community support and good breadmaking. Started by Condrón, the business was given a name to suggest that its owner is not what's important about it. Condrón says the name stems from the idea that Beloved's is not his venture alone; it's the culmination of efforts born out of a community market.

"I really love being in between the community and the farmer," Condrón explains. "Beloved's Bread definitely feels sometimes like my and the team's project, and other times it feels like the community's bakery."



Beloved's recently opened in a storefront at the Reno Public Market (not a stall, but a larger space next to the main market entrance). Its roots, however, trace back to local farmers' markets. Condrón, who previously owned The Pizza Collective in Reno, worked for two years at Prema Farm. In fact, before naming Beloved's, Condrón sold products alongside Prema Farm's fresh produce.

"I love that being a bread baker has extended my feeling of community through the amount of people we get to service and see," Condrón says.

At L.A. Bakery Café & Eatery in Carson City, manager Alireza Arbabha says customers quite literally dictate what bread and pastries he and his staff should make each day. In fact, the inventory showcases an emphasis on savory breads simply because that's what was selling best.

The team makes sourdough, marble rye, Russian pumpernickel, and multi-grain breads in house, as well as ciabatta rolls and bagels in flavors such as onion, green chili, sourdough, jalapeño Cheddar, garlic Parmesan, everything, plain, and cheese. All of the bagels are boiled, which gives them their signature chewy texture.

"I love that being a bread baker has extended my feeling of community through the amount of people we get to service and see."

— Zach Condrón, owner of Beloved's Bread



DIET-FRIENDLY OFFERINGS

Customer preference also is part of the reason L.A. Bakery has become known for its gluten-free offerings.

“We have a case dedicated to the gluten-free pastries,” Arbabha says.

Soups always are both gluten free and vegan, and gluten-free breads and tortillas are available (although, to avoid contamination, those are not made in house). You won’t find just one or two gluten-free specials each day. Instead, guests can choose from cheesecakes, cookies, cake pops, French macarons, banana cream pie, chocolate mousse, and more.

“People who are not even gluten free still come and buy our gluten-free [foods],” he says.

In fact, the gluten-free carrot cake is so delicious, Arbabha says, the bakery staff doesn’t even make a traditional version because there’s no need.

From left: L.A. Bakery Café & Eatery baker Sara Tavakoli, owner and manager Alireza Arbabha, and owner, baker, and pastry chef Leila Tavakoli present some of their breads and pastries; L.A. Bakery’s house-made breads include assorted bagels, ciabatta rolls, sourdough bread, multi-grain, Russian pumpernickel, marble rye, and hamburger buns; A bakery case full of house-made croissants, strudel, and other pastries from L.A. Bakery. Photos by Olga Miller

However, Arbabha emphasizes that the bakery’s variety is constantly rotating. “No one wants to go in one place and always see a cinnamon roll every single day,” he says.

Diet-friendly foods are certainly trending as people become more aware of what they put in their bodies and how it affects them. That’s why businesses such as House of Bread have managed to stay successful.

“We pride ourselves [on] what we don’t use,” says Nathalie Atwell, who owns House of Bread in Reno with her husband, Tim. “We make everything by hand the traditional way, and we do not use any preservatives, vital wheat gluten, added sugar, or dairy in our breads [with a few exceptions].”

Condron echoes the importance of ingredients.

“I feel really inspired to move the needle of more organic purchases,” Condron says. “We just do every single thing we can to source well.”

TEAM EFFORT

The collaborative nature of farmers’ markets is part of what draws Condron to them. And even with Beloved’s expansion to a brick-and-mortar, he and his team will continue to serve six markets per week during summer, stretching from South Lake Tahoe to Incline Village,

FEATURE



Carson City, Truckee, and the year-round Riverside Farmers Market in Reno. He also shops at the markets.

“When we go to the farmers’ market, we come back with big hauls,” he explains.

Those ingredients find their way into the fruit Danish pastries, empanadas, and other seasonally driven menu items crafted by the team, which includes Condrón’s business partner, Marco Dobrescu, the former operator of the now-defunct Uncle Buddy’s food truck.

Prema Farm, Bradley Grass Fed Beef, and Hole-In-One Ranch are among Beloved’s regular suppliers, and a rotating supply of coffees comes from local coffee shops, including Bibbo Coffee Co., Midnight Coffee Roasting, and Hub Coffee Roasters. In turn, Beloved’s also supplies its baked goods to local retailers.

House of Bread serves most of its products at its California Avenue bakery and café, but it’s not the only place where people can try its breads. Nathalie says it also supplies bread and pastries to a few local restaurants and coffee shops in town.

HONORING HISTORY

Franco Baking Co. is a name you’ve likely seen in grocery stores around Northern Nevada and Lake Tahoe. It’s owned by Colin and MaryBeth Smith, under the Roundabout Catering umbrella, along with Smith and River restaurant in Reno. While the Smith family did not start Franco, it is the third family to have acquired the business.

Started in Santa Rosa in the early 1900s by two brothers, Franco got its start when a rift between the two led one to start a breadmaking business in Sparks. Then, in 1973, Jack Gant bought the bakery he planned to operate with his sons, Tim and Brian. Fast forward to 2023, after Jack’s death, Tim decided to sell, but he wanted to keep the local feeling of the business rather than offer it to a big corporation. Since Tim already had a working relationship with the Smiths, he approached them about buying it.

“The acquisition made a lot of sense with all the bread we use at Roundabout Catering, at Smith and River, and in our other business units,” MaryBeth says. “We thought it was a great fit with our company and family.”

For 18 months, the Smiths have continued to make Franco bread without changing much.

“We are known for our Fisherman’s Wharf-style sourdough. It has been the same recipe for over 80 years,” Colin says. “The mother starter has been continuously used since 1927.”

The business still is a family affair, too.

“Our son-in-law, Grant McBride, has a love for bread and felt like this would be a good move for him and his family, to join us in the venture,” MaryBeth says.

Today, Franco supplies its bread to all Port of Subs stores nationwide, and it can be found regionally in grocery stores, including Raley’s, Walmart, Costco, Safeway, and Save Mart. Of course, it



From left: Rolls made by Franco Baking Co.; Colin and MaryBeth Smith, along with their daughter, Beth McBride, finance and general manager of Roundabout, and Beth's husband, Grant McBride, a stakeholder in Franco Bread; Franco buns are made with the same recipe that the company has used since the early 1900s, but with thoroughly modern equipment. Photos courtesy of Colin and MaryBeth Smith

FEATURE

From top: Chocolate croissants baked at Beloved's Bread; Beloved's pastry chef, Marco Dobrescu, rolls up dough for butter croissants. Photos by Olga Miller



also shares products with the Smiths' other businesses. But you don't have to live in the Reno area to try Franco bread: Its products also are delivered to stores in Lake Tahoe, Minden, Gardnerville, Fallon, Fernley, and Carson City.

House of Bread is another Reno staple that has been passed down from one family to the next. Although the business is 24 years old, the Atwells acquired it in 2018 from the original owners. The core of the business didn't change, but the Atwells have expanded both their menu and their space.

The challah is perhaps the bakery's best-known menu item. This braided, brioche-style bread is routinely served during Jewish holidays. To supply the Jewish community, the Atwells make it each Friday as well as during traditional Jewish holidays.

They also whip up plenty of sweet breads that can easily double as dessert, such as pumpkin (with or without chocolate chips), zucchini walnut, lemon poppyseed, and banana nut as well as a rotating daily selection of pastries, bars, and cookies.

"My favorite breads are our artisan country French and our garden herb bread," Nathalie says. "The country French reminds me of my home in France and the way we make our artisanal breads. The garden herb just has an amazing burst of flavor."

The menu also features quiches, breakfast and lunch sandwiches, salads, smoothies, and gourmet coffees, creating a full restaurant experience, so guests can either eat in or stop by the counter to take out.

MODERN FACILITIES

For the Smiths, modernizing the Franco facility was high on their list of goals.

"We started a systematic process of modernization. We updated our delivery fleet, bakery software, ovens, and our sales programs. We also have updated key pieces of bakery equipment," MaryBeth explains. "We will continue to invest until all the equipment has been updated in the bakery and our equipment for our frozen [breads we supply to Port of Subs]."

While the Smiths have avoided changing the recipes that have made Franco successful, they aren't opposed to adding new ones. New bakery items include ancient grain sourdough, cinnamon rolls, and a turmeric slider bun; they also plan to debut a new pretzel bun soon.

For Beloved's, the new physical location offers more opportunity to sell bread to the community. Dobrescu first approached Condrion with the idea for a brick-and-mortar space that he envisioned as being a laid-back French-style boulangerie without a strictly French menu. It would allow for Dobrescu to sell his laminated pastries under the same roof as Condrion's breads, creating a more robust and well-rounded, public-facing business. Ultimately, it was that suggestion and the promise of partnership that hooked Condrion.

For the owners of House of Bread, the emphasis was on simply making a treasured bakery bigger.

"We expanded to create a bakery/café offering a bigger menu and space to sit down and enjoy breakfast and lunch along with great coffees, beer, and wine," Nathalie explains.

HOME BAKING

As longtime bread bakers, all our sources know how to turn out the best bread possible. For those of us hoping to bake our own for the coming holiday season, they offer a few tips: Nathalie says patience is what you really need.

"Breadmaking cannot be rushed," she says. "Follow the rules of chemistry of the bread and let it rise properly."

Temperature also plays a big role in the craft because, in a lot of ways, breadmaking is more akin to chemistry than cooking.

"Keep your baking consistent with the temperature in the house," Colin says.

Nathalie agrees. "Be aware of drafts and air conditioning," she says, adding that you should always store your fresh bread at room temperature or freeze it fresh because the fridge kills the flavor and texture.

Ingredients, of course, also matter. Just as these professionals champion the use of quality ingredients (local when possible), you should, too. Don't try and make delicious bread with the cheapest ingredients you can find.

"We use fresh yeast cake as opposed to dry yeast," Colin says. "Depending what type of bread you are making, be sure to purchase high-quality flour with at least 13 percent protein."

"If you want to make breads at home, it's a little bit challenging and difficult because you need to have a good environment," Arbabha says.

He adds that gluten-free breads are even trickier. For gluten-free pastries, Arbabha says you must follow the recipe exactly, including the order in which you complete each step. You also can't simply modify regular recipes with gluten-free ingredients, in large part be-

cause gluten-free flour doesn't act the same as traditional flours.

"It's not a one-to-one conversion," he explains. "You definitely have to do a lot of tweaks to it."

While these expert tips may help home bakers turn out better breads, nothing quite replaces the experience of selecting your fresh, homemade breads from a local bakery and supporting their families while feeding yours. Here is just a sampling of the bakeries scattered throughout Northern Nevada (and beyond), offering everything from daily table breads for dinner to delicious pastries for breakfast or dessert. 🍞

RESOURCES

Beloved's Bread

Multiple locations
605-595-4544 • Belovedsbread.com

Franco Bread

1525 Glendale Ave., Sparks
775-355-2250 • Francobakingco.com

House of Bread

1185 California Ave., Ste. B, Reno
775-322-0773 • Reno.houseofbread.com

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City
775-885-2253 • Labakerycafe.com

Cinnamon Coffee Cake

(courtesy of L.A. Bakery Café & Eatery in Carson City.)

Makes 12, 3-by-3-inch square cuts of cake)

3.13 ounces unsalted butter, softened
3.13 ounces canola oil
9 ounces (about 1.13 cups) sugar
2½ teaspoons vanilla extract
4 eggs
1¼ cups sour cream
2¾ cups pastry flour
2½ teaspoons baking powder
⅝ teaspoon baking soda
1¼ teaspoons sea salt

For cinnamon crumb topping

3 ounces (about ⅔ cup) pastry flour
4½ ounces (almost ¾ cup) brown sugar
2½ teaspoons cinnamon
4 tablespoons butter, melted

First, mix butter, canola oil, and sugar until creamy. Then, add vanilla extract and eggs. Mix in sour cream. Add pastry flour, baking powder, baking soda, and salt to mixture. Pour 16 ounces (about 2 cups) of batter into 9-by-13-inch pan. For the topping, combine all ingredients until it has a crumbly consistency. Put a little of the crumb topping on top of batter in pan. Then, pour 30 ounces (about 3¾ cups) of batter atop crumb mixture, and cover with remaining crumb topping. Bake at 350 degrees F for 25 to 30 minutes.

Après Snow Play

Warm up after winter fun with these Tahoe-based food-and-drink excursions.

WRITTEN BY NATASHA BOURLIN • PHOTOS COURTESY OF RESORTS

When the caramel hues of autumn transform into sugar-dusted wintry hills, thoughts turn to carving through fresh powder on bluebird days ... and Tahoe's endless array of ways to après. After a full day of snow play, you'll find abundant options around the lake to quaff and nosh, both on and off the slopes, and cap off your idyllic day away.

APRÈS YOUR WAY THROUGH SOUTH LAKE

Heading off the hills at Heavenly Mountain Resort? Hit the Lakeview Lodge, where the monthly Brews and Views event features live music alongside free food and beer sampling.

"There is something really cool about enjoying an après experience with your friends and family and soaking in some of the most incredible views of the lake," says Heavenly Mountain Resort Communications Manager Cole Zimmerman.

Partner breweries from past events include Sierra Nevada Brewing Co., Stella Artois, and Kona Brewing Co., which pour beers while Heavenly's culinary team serves small plates and appetizers. A full bar also is available. Keep an eye out for Brews and Views dates on Heavenly's social media pages and website.

At the base of Heavenly Mountain Resort is where the magic happens — literally. The Loft in Heavenly

Last Tracks at Diamond Peak Ski Resort is one of the resorts most popular events





From top: The Heavenly Mountain Resort gondola transports guests from the mountain down to Heavenly Village; Live music at Le Chamois at Palisades Tahoe

Village offers an intimate indoor space to unwind with the family off the slopes, where s'mores can be made tableside, shareable tapas-style cuisine tantalizes ravenous guests, and evenings can be crowned with a world-class magic show in The Loft's theater.

Award-winning comedic magicians are brought in from Hollywood's legendary Magic Castle to perform awe-inspiring feats for Tahoe audiences. Before the show, adults can imbibe cocktails that capture The Loft's enchanting vibe, such as the bourbon-rich smoke and mirrors that's finished in a smoke-filled chamber, or the butterfly effect, a gin cocktail topped with a lavender-infused smoke bubble.

A vast menu encourages sharing of items and features dishes ranging from the vegetarian-friendly tofu Buffalo wings and portabella tempura to the crispy tamarind chipotle duck tacos and ricotta gnocchi with wild boar and venison Bolognese. A guest favorite each winter is The Loft's slow-cooked tomato bisque, topped with lump crab meat and crème fraîche and served with Gruyère and Cheddar grilled-cheese dippers.

"It's more like a magic club; we rotate new magicians every two weeks so they always bring fresh illusions, fresh magic, and fresh comedy to the experience," says Paul Reder, co-owner of The Loft. "It's a special type of magic called parlor magic that's only found at the Magic Castle and here at The Loft. That's what sets us apart from other entertainment offerings — ours is always changing based on the performer, and they're all regulars at the Magic Castle, which is considered the epicenter of magic in the United States."

Down the road, Edgewood Tahoe Resort in South Lake Tahoe offers an upscale off-the-slope experience at its limited series of wine dinners hosted in the resort's Bistro private dining room, featuring



special guest and master sommelier Nick Hetzel. A different winery is showcased at each dinner, and guests revel in expert insights on the wines that are served alongside artfully curated courses. Past events have featured such wineries as Peju, Hartford Family, and Domaine Serene, with more coming this winter.

Should your vim and vigor for the snow continue to overflow, book Edgewood's Après Adventure, a 1.8-mile excursion, on foot or snowshoe, led by expert guides around the resort's fairways and meadows. Groups of up to 20 people get to explore eye-popping vistas and winter wildlife for about two hours before settling in for steaming cocoa and warm snacks such as popcorn, nuts, or a soft pretzel by the fire.

"Guests of Edgewood Tahoe Resort can indulge in exceptional dining experiences that capture the essence of the season, while our après scene offers the perfect backdrop to unwind against the views of Lake Tahoe," says Siobhan Fajayan, the resort's director of sales and marketing. "It's truly a magical setting that enhances every meal and gathering."

FEATURE



Clockwise from left: Last Tracks at Diamond Peak Ski Resort features wine tastings; Guests enjoy the Chalet Dinner at Alpine Lodge at Palisades Tahoe; The butterfly effect cocktail at The Loft



WESTSIDE SIPPING AND DINING

At Northstar California in Truckee, absorb après ski vibes while sipping on a glass of bubbly or sparkling cider at Töst. Ski into this mountainside hotspot by 1:30 p.m. to take part in the 2 p.m. toast (weather permitting, times subject to change), then enjoy light snacks and some more sparkling wine available for purchase. A bit farther down the hill is Northstar Village, home to an ice-skating rink, fire pits for thawing out and making s'mores, live outdoor music, and cups of hot cocoa, with tubing available for the whole family mere steps away at The Overlook.

Nearby, tucked against Olympic Valley's skyscraping peaks at Palisades Tahoe, is an après-ski institution: Le Chamois.

This longstanding watering hole has served skiers snacks, steaming beverages, and libations since 1969. Favorite fresh-from-the-slope menu items include wings, jalapeño poppers, mozzarella sticks, and an enormous pretzel served with two kinds of mustard plus warm beer cheese. Meanwhile, let your eyes feast upon decades of memorabilia and photographed alpine adventures dotting the cozy interior, while you take in live music or DJ sets that are played outside.

While pitchers of beer are popular here, regular visitors to Le Chamois are encouraged to purchase the restaurant's signature beer pass. This convenient pre-paid punch card gets a guest either 20 pints of beer or 10 pitchers at a discount before turning the card over to a bartender for a chance to win skis, snowboards, gear, and other prizes at a raffle taking place each spring at Le Chamois' customer-appreciation party.

If racing down the slopes doesn't satisfy your appetite for snow, Palisades' Snowshoe Tour & Chalet Dinner at Alpine just might.

Beginning at Alpine Lodge, guests are greeted with a beverage to sip while gearing up. A safety briefing precedes a gentle, 15-minute snowshoe hike along a groomed ski run to The Chalet, where a gourmet four-course dinner will be served.

Taking place December through March (dates and information are posted on the Palisades website), the event includes a hearty dinner that is authentically alpine, with a Bavarian-style smorgasbord that includes an appetizer such as spaetzle. A refreshing salad course comes before several entrée options, such as braised lamb shank, salmon, or a vegetarian option. Desserts continue the theme and may

include sachertorte or apple strudel. New this year, guests can make their menu selections when booking, then dream of the upcoming day when they can savor their choices.

Even the hungriest of diners may be staggered by the dinner spread. The Chalet's general manager, Sully Ware, explains that the restaurant doesn't skimp on portions, and guests are encouraged to bring their appetites. Beer, wine, and cocktails also are available for purchase, and any dietary need can be accommodated.

After dessert and any desired nightcaps, guests journey by snowshoe back to the lodge under a blanket of stars.

"These dinners are a highlight of our winter offerings, combining the adventure of a snowshoe tour through a beautiful winter landscape with an intimate, fine-dining experience in the cozy, alpine setting of The Chalet," Ware says. "It's a unique opportunity to enjoy gourmet cuisine in a setting that feels both rustic and refined."

EASTSIDE EXCITEMENT

On Tahoe's Nevada side, eager après lovers can purchase tickets for Diamond Peak Ski Resort's Last Tracks events on Wednesday afternoons from February through the end of the official ski season. These sought-after wine-and-craft-beer tastings are complemented by an array of appetizers on the Snowflake Lodge deck but sell out almost instantly once tickets are released.

Should your admission to Last Tracks prove elusive, happy hour drink specials run from 2 to 3:30 p.m. daily at the Snowflake Lodge, and from 4 to 5:45 p.m. at the Loft Bar at Diamond Peak's Base Lodge. At the Loft Bar, sip on primarily locally crafted beers, such as two Alibi Ale Works brews made exclusively for Diamond Peak, or freshly poured mead and cider. Creatively concocted cocktails on offer include the coconut mai-tai and the popular yellow snow, made with Tito's Vodka, soda water, and a splash of lemonade.

Perhaps the ultimate après-ski celebration in Lake Tahoe is Diamond Peak's Ullr Fest Parade & Community Party, happening on Jan. 31, 2025. A fundraiser for the Diamond Peak Ski Team, its festivities feature a torchlight parade, bonfire, plenty of food and drink, live music, raffles, and more in honor of the Scandinavian god of winter and snow, Ullr.

Whether it's a bluebird day or storms are in the offing, opportunities to après ski abound all over the Tahoe area ... the skiing part is not even necessary. 🐔

RESOURCES

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MEATY MATTERS

Old Range Steakhouse serves up great steaks in Tahoe Vista.

WRITTEN BY SANDRA MACIAS • PHOTOS BY JEFF FREEMAN

When you think of enduring attractions, Paris' Eiffel Tower, Coney Island's boardwalk, and San Francisco's cable cars may come to mind. Nearer to home, we have Lake Tahoe's Old Range Steakhouse. OK, maybe it's a stretch, linking Tahoe Vista's steakhouse to those icons. Still, Old Range Steakhouse has been a beloved institution at Tahoe for 28 years, drawing locals and tourists year-round.

Inside, as always, the atmosphere is a jumble of classic, vintage décor and an assortment of fascinating stuff. Take, for example, the bust of a mermaid hanging from the ceiling on bawdy-red velvet cords and old, brown, leather-upholstered booths (some tattered and taped) to match the casual atmosphere. It is like

dining in a rustic antique shop with a lake view.

John Morrissey, owner of the steakhouse, is originally from Illinois. He came to Tahoe Vista from Chicago in 1996 to work as a cook at the restaurant for George Boorus, the original owner and Morrissey's good friend. In 2017, he bought the restaurant from Boorus, who retired.

Many people come to the steakhouse, look around, and tell him, "I remember coming here 20 years ago, and it's just the same."

"I'm keeping it just the same," Morrissey says, adding that the only change he made was an exterior facelift and the installation of a sleek new front door.



Filet mignon in cabernet-mushroom sauce with garlic mashed potatoes and a glass of red wine from the restaurant's collection of roughly 70 bottles



Clockwise: Bar interior at Old Range Steakhouse, featuring its extension wine collection; Hearts of palm salad; Old fashioned made with Knob Creek bourbon



MEATY DETAILS

Old Range is noted for its steaks (big and small) and prime rib: “Prime rib has been a specialty since the beginning,” Morrissey says.

It’s not surprising when you know the back story. The prime rib is salt roasted, meaning it’s wrapped in a layer of salt before roasting for two to three hours. After the meat is cooked to perfection, the salt and layer of fat are scraped off. Served with house-made horseradish sauce and au jus, the steak is worth the drive to Tahoe. Juicy, tender, savory with a flash of salty flavor, the prime rib is heaven on a plate.

As for the steaks — well-aged meat from corn-fed Midwestern cattle — they are chargrilled to order. Prep is easy; it’s a dash of salt and nothing more.

“Our locals say, ‘Leave it alone; we like it pure,’” Morrissey says.

All steaks are served with a house-made, demi-glazed cabernet-mushroom sauce. A petit filet, served one evening, was full of flavor

and so tender, it cut like butter. The sauce’s hints of red wine coupled beautifully with the meat.

Other meat dishes include the ever-popular St. Louis-style barbecue ribs and lamb shank (“My favorite,” Morrissey says). And for non-carnivores, the steakhouse offers two vegetarian dishes and three pasta entrées. Hint: The gnocchi is a big hit.

CLASSICS OF SORTS

A steakhouse classic is hearts of palm salad. Old Range’s version features the crunchiest iceberg lettuce ever, large chunks of hearts of palm, slivered almonds, and a lively raspberry vinaigrette. Greek spinach, Caesar, and blue cheese wedge salads also are offered. Salads are huge and dressed for a table of four. The lettuces are so fresh, it’s as if they were picked straight from the garden.

Red wines are a steakhouse must. Typically, a wine list is delivered to you in a thick, heavy, leather-bound book. Not at Old Range Steakhouse. Around 70 bottles, in the collection of predominately California red wines, are displayed on a wall. You select a bottle and take it to the table. Your server takes it from there.

Another steakhouse classic, the giant baked potato, has been replaced here, with little argument, by garlic-mashed potatoes. It’s a hit among diners.

And save room for dessert. The peppermint ice cream from Hoch Family Creamery in Minden is luscious. The same goes for the cheesecake and the chocolate brownie sundae, all made in house.

SUPERB SERVICE

The restaurant employs three to four servers — friendly and smiling even in crunch time — who also play bartender, making cocktail orders or pouring wines for their individual tables. Two cooks (one of them Morrissey) take care of the kitchen. They make sauces, dressings, and desserts, then they handle cooking for the evening shift.

It's hard work, but worth it. And Morrissey is proud of them.

"We are a small staff and tightly knit. Most of our employees have been here for 15-plus years," Morrissey says. "I am proud of working with them and knowing the same people for all these years." 🐔

Old Range Steakhouse

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Reservations strongly suggested

Hearts of Palm Salad

(courtesy of John Morrissey, owner, Old Range Steakhouse in Tahoe Vista. Serves 4)

- 2 medium heads iceberg lettuce
- 14 to 15 ounces hearts of palm (canned or jarred)
- ½ cup almonds, toasted and slivered

Cut iceberg lettuce into big chunks. Rinse in cold water; spin to dry. Place in large serving bowl. Dress salad, tossing gently to cover lettuce.

Drain hearts of palm in colander, then slice diagonally as preferred, into small or large pieces. Add desired amount, along with slivered almonds, to salad. Toss lightly and serve.

For raspberry vinaigrette

- 1 cup mayonnaise
- 4 tablespoons red wine vinegar
- ¾ cup fresh raspberries
- 1 tablespoon honey
- 1 teaspoon raspberry extract

Dash of salt

Dash of curry powder

Place all ingredients in a medium bowl. With large wooden spoon, mix well. Set aside until ready to dress salad.



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From left: Ph.D. candidate Matt Bolino and Steven Frese, assistant professor in UNR's nutrition department, study microorganisms from Nevadans to learn how diet and other factors shape individual health; Frese holds a collection of samples culled from Nevadans around the state.
Photos by Scott Thompson

Devouring Knowledge

University researchers embark on healthy, tasty, and innovative studies.

WRITTEN BY ALI DICKSON

Nestled right in our own backyard is a hub for groundbreaking research in the areas of local nutrition, health, and agriculture. At the University of Nevada, Reno, a number of globally important research studies are taking place that could affect the way we eat.

THE GUT OF NEVADA

The gut microbiome, the name given to the community of microorganisms living in our digestive tracts, has become a hot topic in recent years. Despite its popularity, though, we still know very little about it.

“It’s probably the most-talked-about and least-understood aspect of health,” shares Steven Frese, assistant professor in UNR’s nutrition department.

Frese and his team are currently studying the gut microbiomes of Nevadans to understand how diet, lifestyle, and demographics shape our individual health.

“What research has shown over the past 20 years is that, with communities that live in the gut, common themes start to emerge,” Frese notes. “We want to learn how these communities assemble, what shapes them, and what ecological forces determine community composition.”

These gut micro-communities are being studied across Nevada, which is the third most diverse state in the country. This diversity is shown through demographics such as urban and rural populations, ethnic groups, socioeconomic backgrounds, and immigration statuses.

Once these results are uncovered, Frese wants to share his findings to show how our lifestyles and the communities in which we live shape us from the inside out.

“Our goal is to turn [our findings] into something we can get into the hands of people who need them. Even with this big survey, we want to get data back to folks,” Frese says. “We want to get a sense of dietary patterns and provide that back to them. I’ve had survey participants say they really had a look at what they eat. It ends up being more than just learning about your gut microbiome.”

Interested in joining this research firsthand? Become a participant!

“We are happy to have people participate,” Frese says. “We are trying to encourage individuals from underrepresented groups, to get a representative data set. We have equipment and materials in Spanish as well as English.”



In the meantime, Frese offers words of wisdom to improve the health of your own gut microbiome: “Americans don’t eat enough fiber. Any way we can swap out something highly processed for something that isn’t, it usually means there is more fiber in it as well as less sugar — both of which are important. Always eat more fiber, more whole fruits, more whole vegetables, more whole grains.”

For details about this research and to sign up for Frese’s study, visit freselab.org/wolfpack.

PREVENTING CHRONIC DISEASE

Fiber is critical for maintaining health. When it comes to preventing or managing chronic disease, eating healthy meals is just the first step of a full journey. Angeline Jeyakumar, assistant professor of nutrition at UNR, advocates for high fiber intake in the management of chronic diseases.

Jeyakumar, who has more than 20 years of experience and expertise in public health nutrition, became Northern Nevada’s nutrition specialist for the University of Nevada Cooperative Extension and the university’s department of nutrition in 2023. With the current increase of chronic diseases among those facing food insecurity in mind, she aims to improve fiber intake among Washoe County residents, particularly those who benefit from food-assistance programs.



To begin the research, Jeyakumar’s team studied the prevalence of chronic conditions among residents who received food assistance. The high prevalence of diabetes, high blood pressure, and obesity, combined with the poor quality and quantity in their diets, urged her team to emphasize the importance of consuming whole foods, fruits, and vegetables. These foods are rich in fiber and benefit those with chronic conditions. According to the United States Department of Agriculture, men need 34 grams and women need roughly 23 grams of fiber per day.

To promote fiber intake, Jeyakumar explains, “We selected foods distributed in food pantries and developed five recipes each for breakfast, lunch, and dinner. The recipes were developed by nutritionists to provide seven

to eight grams of fiber each. Our goal was to ensure that, even with limited resources, people could still make nutritious choices.”

To enhance community awareness, the team has been conducting educational demonstrations at food pantries and other community organizations to a variety of age groups.

From left: Nutrition specialist Angeline Jeyakumar aims to improve people’s fiber intake; Jeyakumar displays cereals and fiber products at the UNR Extension Washoe County office. Photos by Andy Barron; Most Tahera Naznin studies Riesling grapes at the Desert Farming Initiative in Reno. Photo courtesy of DFI

“While recipes can be developed to meet dietary requirements, acceptability of the recipe, especially among varied cultural and ethnic groups, is equally important,” Jeyakumar says. “In phase two, we plan to test the acceptability of the recipes in the community.”

For details about fiber-dense meals, programs on fiber and nutrition, or access to recipes created in this study, email Jeyakumar at Ajeyakumar@unr.edu, or call 775-336-0275.

RESEARCHING RIESLINGS

Thirty years ago, a local trial took place to determine which varieties of grapes grow well in the state of Nevada. This research was funded by the Valley Road Experiment Station in Reno and the UNR Extension-Research Center and Demonstration Orchard in Las Vegas.

The data collected from this trial are being dusted off and used today to successfully grow Riesling grapes, which were shown to thrive in our arid and often unpredictable climate.

Most Tahera Naznin, associate professor of urban and indoor agriculture at the UNR department of agriculture, veterinary and rangeland sciences, is furthering this research into Riesling grapes



in microclimates across Nevada. She and her team are studying the growth, quality, and production of commercial grapes to support local grape growers. Her recently funded research project began in late 2024 and will run through September 2027.

Especially as Nevada’s environments vary across towns and counties, it is essential to evaluate commercial grape resilience and potential throughout the state’s microclimates.

“In our recently granted project, we will look at the different environmental locations and soil quality and see how that impacts the plant growth and quality,” Naznin notes. “We are expecting that these grape plants will do well in the hot regions of the state.”



The research Naznin is undertaking is threefold:

- Examine the growth performance and production of grapes in different Nevada locations.
- Examine the quality and phytochemical accumulation in grapes (phytochemicals are natural plant chemicals that have a special effect on health, such as beta-carotene in orange veggies).
- Share findings and guidance with the grape-growing industry to advance specialty crop production.

The research team has collaborated with industry partners to establish a network of seven grapevine sites. In total, 490 vines were planted to study. All vines have their own root systems, which the team hopes will allow the grapes to grow in a wider range of environments in comparison to the more specific tolerances of grafted grapes. Locations of these vines can be found across the entire state, including in Reno, Carson City, the Tahoe area, and Las Vegas.

Grapes are grown for a variety of reasons, from juice and wine to raisins, food additives, and pharmaceuticals. Once Naznin's research is complete, the goal is to support grape growers regardless of the reason behind production.

The project team will leverage existing platforms to share research findings and climate-smart guidance, including the Nevada Farm Network, University Cooperative Extension, Desert Farming Initiative platforms, online university platforms, and in-person training programs. Naznin's findings will help farmers adapt their growing practices to a changing world.

"This is a really big industry, so how can we create our quality production more sustainably?" she asks. "How can we use the minimal amount of resources, including water, to produce more food?"

Once the grapevines do produce, the sky's the limit for Riesling fruit. The plants will become the blueprint for successful vineyards across Nevada. Further research can help determine the health benefits of grapes against chronic diseases. Most deliciously, though, the fruit sent to the Nevada Sunset Winery, right in Reno's Brewery District, will become a locally produced glass of wine.

This project is more than a continuation of research — it is a chance to transform Nevada's viticulture industry for the better. 🍷



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10 Ways to Turkey

WRITTEN BY TAMI CHU • ILLUSTRATIONS BY RAMIAH CHU
First appeared in *Edible Ojai & Ventura County's Summer 2021* edition

Holiday gatherings are often all about tradition. Sometimes our nostalgia is tied to memories of food and family. Even if we want things to be the same, mixing it up can create new and exciting memories and also challenge the way things have always been.

Turkeys are not just for Thanksgiving dinner. In fact, many people are becoming more aware of the potential issues with the American narrative of the Thanksgiving story in relation to the Native people, and are considering how to celebrate, if at all. But there is no reason to do away with the delicious turkey feast altogether. With the plethora of ideas for leftovers shared in these pages, you don't need a holiday as a reason to roast a turkey on any Sunday and then feed the family for the entire week.



EDITOR'S NOTE: Nixing the turkey altogether, in favor of fish or vegan fare, is another great way to switch things up.

UNIVERSAL TURKEY TIP #1: In each of the different cooking methods listed, the turkey can be seasoned with your favorite rub, doused in your favorite basting fat, or brined with your favorite salts and acids.

UNIVERSAL TURKEY TIP #2: When seasoning a turkey, consider putting a large percentage of the seasonings, with fat, underneath the skin. This holds it in place to infuse the meat with more flavor during the cooking process.



Traditionally Roasted

Seasoned with your favorite rub and fat of choice (salted butter, olive oil, coconut oil, bacon fat). Lay the turkey in a roasting pan on roasting rack, breast side down. If your bird is small enough, you can flip it (hopefully not at anyone) at the end of the cooking process to crisp up the skin.

Temperature: 325 degrees F

Time: 15 minutes per pound unstuffed; about 18 minutes per pound stuffed

Tips: Roasting your bird breast side down helps the meat to stay juicy.

After removing from oven, cover with foil for 10 to 20 minutes before slicing.

Remove stuffing before slicing.

Deep Fried

Stories of deep-fried turkey fires litter the internet. But if done right and carefully, deep-frying a turkey can be a safe and satisfying accomplishment. While we offer the basics here, it is a good idea to research safety and best practices before attempting this for the first time.

Temperature: Start with low temps (275 degrees F) and increase heat to about 350 degrees F after you add the turkey to the oil. This will prevent some of the splattering that can occur.

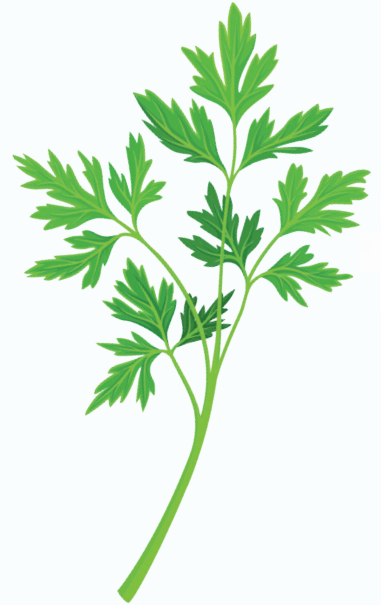
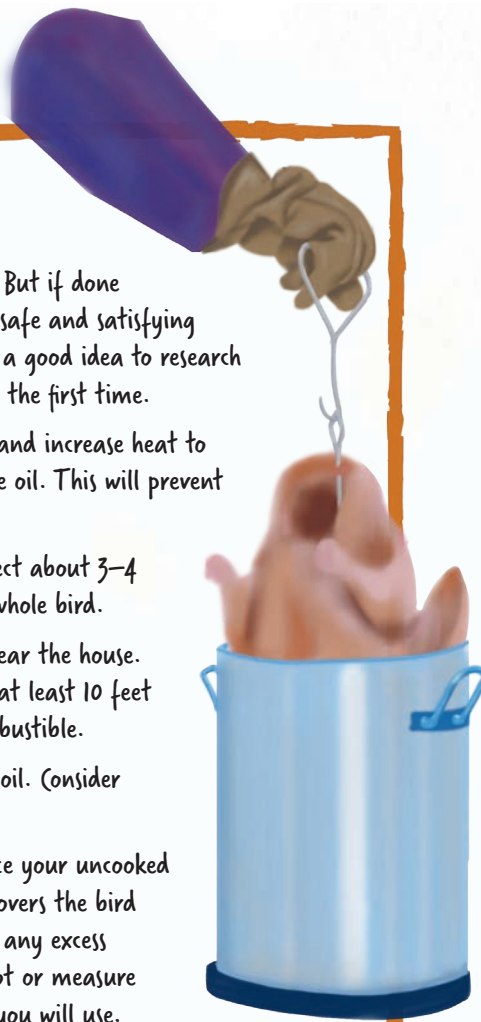
Time: This method cooks a turkey very quickly. Expect about 3–4 minutes per pound or 30–45 minutes for the whole bird.

Tips: For safety, never use a deep-fryer inside or near the house. It is best to set up the fryer on a flat surface at least 10 feet away from structures, trees, or anything combustible.

Work slowly when lowering the turkey into the oil. Consider wearing heavy-duty protective gear.

To determine how much oil you will need, place your uncooked turkey in the frying pot. Add water until it covers the bird by half an inch. Remove the turkey, draining any excess water back into the pot. Mark a line in the pot or measure the water left. This will be the amount of oil you will use. Be sure to completely dry the pot before adding the oil.

While the oil is heating up, take the turkey out of the fridge and completely dry it.



“Scarborough Fair” Poultry Herb Rub

This rub is so simple and can be made with either fresh or dried herbs. Use immediately with fresh herbs. If using dried herbs, the mix can be kept in a sealed container for 3 to 6 months.

- 1 small bunch parsley
- 1 small bunch sage
- 2–3 sprigs rosemary
- 4–5 sprigs thyme
- 4–5 sprigs marjoram
- 1 teaspoon sea salt
- ½ teaspoon pepper

Remove rosemary and thyme leaves from woody stems. Finely chop all herbs. Mix together with salt and pepper. Rub on poultry with choice of fat.

Sourcing Turkeys

Find out where to buy organic, heritage turkeys this year and support local with your purchases.

Where to Start:

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Greatbasinfood.coop

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Spatchcocked on the Grill

Spatchcocking or butterflying is a method of cooking poultry in which you remove the backbone and lay out the meat flat for faster cooking. Best if your bird is on the smaller side; 10–14 pounds is perfect for this method, depending on the size of your grill.

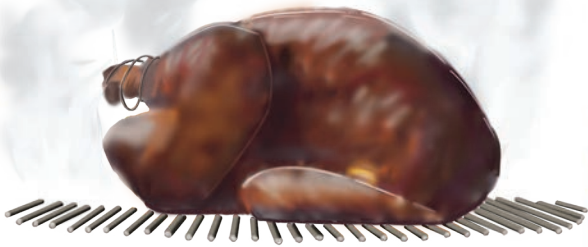
Temperature: Prepare your grill using indirect heat to about 350 degrees F.

Time: Plan for about 7–8 minutes per pound.

Tips: Use sharp kitchen shears to cut out the backbone, starting at the tail, and save it to use in the gravy or for broth later.

Season as usual but be sure to season all sides.

If you do not have a grill or don't want to use one, spatchcocking can also be used to roast a turkey more quickly in the oven.



Smoked

Smokers have been all the rage over the past couple of years. According to the market research company NPD Group, Inc., American consumers spent more than \$4.9 billion on grills, smokers, and related products during the first year of the pandemic. If you are one of those buyers, this option might be a fun one to try!

Temperature: 250 to 300 degrees F

Time: Plan for about 45 minutes per pound of turkey, but budget in an extra 30 minutes just to be on the safe side. If you want to crisp up the skin, add 45 minutes in the oven at 350 degrees F.

Tips: Stick to smaller turkeys to fit in the smoker. 8–12 pounds unstuffed is usually perfect.

Cook your stuffing in the oven instead of in the bird.

Put a drip pan under your turkey to collect drippings for the gravy.



Spit-Roasted

Spit-roasting is basically rotisserie.

If you are fortunate enough to have a rotisserie roaster, follow the instructions to roast your bird, 12 pounds or smaller, with your choice of herbs and fats. If not, you can still spit-roast with a grill kit that will cost between \$50 and \$200. Do not spit-roast if stuffed.

Temperature: 325 to 350 degrees F

Time: Figure on about 15–20 minutes per pound.

Tips: Collect the drippings in a drip pan and/or roast potatoes under the bird to catch the drippings.

SAFETY NOTE #1: Stuffing that is roasted inside a turkey will be done when it reaches 165 degrees F. When eating it as leftovers, it should be reheated to the same temperature.

SAFETY NOTE #2: No matter which way you cook turkey, to be safe for consumption it should reach an internal temperature of 165 degrees F as read by a meat thermometer inserted 2–3 inches into the thickest part of the meat near a bone.



Brined

Brining is a method of soaking with a saltwater solution prior to cooking. For some, brining is a little bit of insurance in case of overcooking. Typically, a brined bird will retain more of its moisture when cooked.

Preparations: This can be done with any sized bird. Remove any giblets. Prepare saltwater by heating 1 quart of water and dissolving 1 cup of kosher salt into it. In a container large enough to hold the entire bird covered in water, add flavors like cloves, lemon peels, and herbs to the turkey. Pour in saltwater, then additional cold water until the turkey is covered completely. Soak for at least 12 hours in the refrigerator.

Tips: Weigh the turkey down with a plate or bowl before covering the container.

If your fridge's crisper drawer is leak proof and big enough, it can be used as your brining container to save space.

Only brine turkeys that have not been pre-processed.

Do not use if labeled "kosher," "pre-brined," "enhanced," or "self-basting."

Skip the salt in your seasoning.

Brined birds can sometimes cook a little faster than unbrined. Best to keep an eye on internal temperatures about an hour before estimated finished time.

BOURBON BRINED: For something really special, add $\frac{1}{2}$ to $\frac{3}{4}$ cup bourbon plus $\frac{3}{4}$ cup maple syrup (or $\frac{3}{4}$ cup brown sugar dissolved in 2 cups water) to your brine solution.

Braised

Braising is a process of cooking meat in liquid about halfway covered, generally on the stovetop with vegetables, but it can also be finished in the oven. In this method, the turkey will be pre-cut into breast, thigh, and leg sections.

Temperature: In a large pot with olive oil or butter, start with medium-high heat to sear the skin and cook the vegetables until just tender. Then lower heat to medium-low to simmer (covered) after adding liquid. At this point, if the oven is preferred, cook covered at 350 degrees F.

Time: The turkey will need to cook for about an hour, checking for doneness of the different sections. The breast will cook faster than the thighs and legs.

Tips: Liquids for braising can include water, broth, or stock, wine, spirits, beer, or any combination that works.

If using the stove and oven, the pot used should be oven-safe.

The turkey should be removed from the pan after searing to cook vegetables, then returned to the pan just before liquid is added.

When the turkey is done, the pan can be deglazed and the drippings used to make a gravy.



Recipes

Sausage and Wild Rice Stuffing

Stepping out of the traditional box can feel a little safer when some of the traditional flavors are retained. This stuffing is a tried-and-true option for those with gluten sensitivities, with a nod to a bread-based stuffing seasoning. Using fresh seasonal ingredients keeps this side dish as a main focus and maybe even the star of the show. Pairs extremely well with the "Turkey Giblet Gravy." We typically double the recipe to make sure we have extra for leftovers.

- 3 tablespoons butter or olive oil
 - 1 large onion, diced
 - 2-3 stalks celery, diced
 - 2-3 carrots, diced
 - 1/4 cup mushrooms, diced (optional)
 - 1-2 zucchini, diced
 - 2-5 cloves garlic, minced
 - 1 tablespoon Chinese salted black beans, minced (can be found at most Asian markets)
 - 3 tablespoons "Scarborough Fair" Poultry Herb Rub (see page 76)
 - 1/2 cup cooked wild rice
 - 2 1/2 cups cooked basmati rice (California eco-grown)
 - 1 pound bulk Italian sausage (use your favorite — chicken, turkey, or pork), cooked and crumbled
 - Sea salt and pepper, to taste
- In a large skillet, sauté onions in olive oil or butter for about 3-5 minutes. Add celery and carrots and cook until aromatic, about 2 minutes. Add mushrooms, zucchini, and garlic and cook for another 2-3 minutes.



Thanksgiving '19

Put cooked vegetables in a large bowl. Add all remaining ingredients to the bowl and mix until all is incorporated together.

Use a spoon or a gloved hand to stuff the turkey. Put remaining stuffing into a casserole dish and roast alongside the turkey for the last hour of cooking. All stuffing should be 165°F when done.

Save leftovers for other recipes.

Gluten-Free Turkey Giblet Gravy

Whether you struggle with making roux or need to stay away from gluten for other reasons, this is a great solution to the gravy problem. This gravy uses a homemade turkey stock that can easily be swapped out for chicken or beef.

- 1 tablespoon butter or olive oil
- Giblets from 1 turkey (neck, liver, heart, and gizzards)
- Turkey backbone (if spatchcocking)
- 6 cups water
- optional herbs
- Drippings from cooked turkey, plus 2-4 tablespoons of rice stuffing
- Cornstarch (or cassava flour)
- Salt and pepper, to taste

The day before or morning of:

In a 4-quart stockpot, melt butter over medium-high heat. When melted, add giblets and backbone. Brown on all sides.

Add 4 cups water and bring to a boil. If desired, add herbs of choice (bay, thyme, sage, rosemary, etc.)

Reduce heat and cover. Simmer for at least 6-8 hours, adding water as needed to keep giblets covered completely. Remove giblets from stock and remove bones. Finely chop all offal and meat from neck and back.

If made ahead, stock and chopped giblet meat can be refrigerated in tightly sealed containers in the refrigerator.

On the Feast Day:

After turkey is cooked, remove turkey from roasting pan and place pan over 2 burners at medium-low heat on the stove.

Add 1 cup of premade turkey stock and whisk well. In 1/2 cup of water or cooled stock, add 3 tablespoons of cornstarch or cassava



flour. Whisk until smooth and add this slurry slowly into pan, whisking continuously.

Add 1-2 cups of warm stock and stir until gravy begins to thicken. If it is too thick, add more stock. If it is too runny, make another slurry with water/stock and 2 tablespoons cassava/cornstarch, and add in small increments until gravy is desired thickness.

Stir in giblets and reserved rice stuffing to make a slightly chunky gravy.

Ideas for Leftovers

Leftovers are most people's favorite part of the turkey feast. Turkey sandwiches with a garlic aioli, cranberry relish, and a touch of gravy on toasted or grilled sourdough is a leftover staple that can't be beat. But why stop there? Here are some easy ideas to use up the leftovers without having the same meal every day for a week.

Turkey Pot Pie

Preheat oven to 350 degrees F.

Make (or purchase) a pie crust for a double pie. Roll out to the size of a 9- by 13-inch baking dish or two 8- by 8-inch baking dishes. In a large skillet, add 1-2 cups chopped leftover turkey, 1 bag of frozen mixed vegetables, 1-2 cups Sausage Rice Stuffing and just enough gravy to thoroughly coat all ingredients. Cook, stirring, until heated through.

Pour ingredients evenly into single or both smaller baking dishes. Cover the top with the pie crust, sealing the crust to the edge of the dish with your fingers. Poke holes in the top with a fork to let the steam escape. Cook for about 45 minutes, or until crust is golden brown.

Turkey Enchiladas

Sauté an onion in butter or oil. Add chopped leftover turkey and cook until reheated. Grate your favorite cheese. Open a can or bottle of your favorite enchilada sauce. Warm a stack of small corn tortillas. In each tortilla, place a tablespoon of turkey and onion filling and a bit of cheese. Roll. Place in an 8- by 8- or 9- by 9-inch baking pan. Repeat until pan is full. Cover with enchilada sauce and then cheese. Cook at 350 degrees F until cheese is melted and golden.



Turkey and Rice Soup

In our family, the bones of the leftover bird immediately go into a Crock-Pot with enough water to cover and a simple bone broth is made to freeze for future recipes. To make an easy soup, in a large pot use 4 cups of that finished bone broth, add 1 cup of chopped leftover turkey, 1/4 cup leftover gravy, and 1 cup of leftover Sausage and Rice stuffing and heat until bubbling. Add salt and pepper as needed. Serve with grilled sourdough or leftover rolls.

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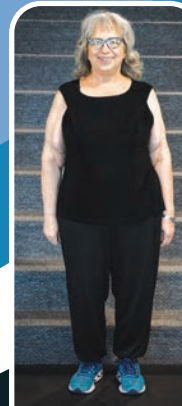
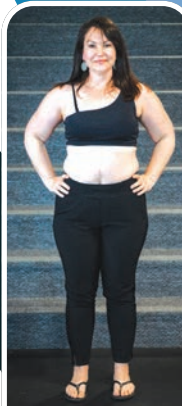
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Alex Nevis performs a range of laser skin treatments at Beam in Reno. Photo courtesy of Nevis

Leading the Change in Health and Wellness

Meet exceptional providers of local care.

WRITTEN BY HEIDI BETHEL

BEAM

Alex Nevis has been committed to discovering the best in quality skin care for more than two decades. Starting in 2003 with European techniques, she transitioned to clinical skin care and laser treatments, ultimately launching Beam, a clinic dedicated to personalized treatments, located on Longley Lane in Reno.

Initially drawn to skin care by her love of customized facials, Nevis recognized that esthetics work is about more than just appearances.

“Taking care of your skin is a healthy choice,” she emphasizes.

After shifting her focus to clinical treatments in 2007 under Dr. Charles Virden at Reno Plastic Surgery, she embraced lasers in 2010 while participating in a study with Sciton.

In summer 2024, Nevis partnered with her friend Darci Page, who owns Skin Clinique, to establish Beam. Together, the pair set out to create a space where clients could receive tailored skin care solutions. Equipped with advanced technologies such as Sciton BBL and Fraxel lasers, Beam offers a range of treatments designed to meet individual needs.

“It’s rare for two people to have the same treatments,” Nevis notes.

At Beam, she addresses various skin concerns, including pigmentation, redness, and broken capillaries.

“I perform BBL treatments on the face, neck, chest, arms, and legs,” she explains.

Beam offers advanced laser treatments tailored to the client’s skin concerns:

HEALTH & WELLNESS

- Sciton BBL effectively targets vascular lesions, such as broken capillaries and redness, while Sciton 1064 Yag – Clear V addresses both pigmentation and vascular issues with deeper penetration.
- Sciton Clear Silk gently rejuvenates the skin by stimulating collagen, improving texture and reducing fine lines.
- Solta Fraxel Laser specializes in fractional resurfacing, collagen remodeling, treating signs of aging, addressing sun damage, and minimizing scars while promoting natural healing and lasting results.

Together, these lasers provide a comprehensive approach to enhancing skin health and appearance, allowing Nevis to treat multiple areas of the body with beautiful results.

Having worked in Reno-Tahoe for years, Nevis has seen the effects of environmental factors on skin health, particularly sun damage from the region's high elevation and dryness.

“With the right lasers and skin care [treatments], we can significantly improve skin,” she says.

As Beam evolves, Nevis remains committed to ensuring the clinic uses the best equipment and techniques available. “I’m always researching to stay current,” she explains, emphasizing her dedication to clean skin care and minimizing inflammation.

For Nevis, her journey from facials to lasers reflects a mission to promote the importance of skin care for overall health. At Beam, she’s focused on helping clients achieve healthier skin while redefining what skin care means in the wellness space.

For details, visit BeamLasers.com.

EVOKE FITNESS

As the new year approaches, it’s the perfect time to embrace transformation, both physically and mentally. At EVOKE Fitness, owner Mena Spodobalski and the team of trainers believe that success in health and fitness starts with a simple fact: Community and support ignite your efforts and fuel your journey. With heart and dedication, real results follow, whether you’re embarking on a fitness revolution or continuing your evolution.

“At EVOKE Fitness, we believe that true transformation comes from a supportive community and personalized training,” Spodobalski says. “Our goal is to empower each individual on their unique journey, helping them achieve not just fitness goals, but a healthier, more fulfilling life. Together, we can create your success story. We understand that fitness is unique to each individual, and we tailor our training to meet your specific needs — whether you’re preparing for a competition or simply aiming to keep up with daily life.”

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SIERRA SMILES

At Sierra Smiles Complete Health Dentistry in Reno and Lake Tahoe, the doctors and team focus on identifying and addressing the root causes of oral health issues while helping patients prevent future problems. Along with providing a comforting experience featuring warm neck pillows and paraffin hand waxes, the team emphasizes the importance of whole-body health, starting with the mouth.

“Many patients ask us what they can do about bad breath and why it occurs,” Dr. John Bocchi says.

Halitosis, or bad breath, can lead to social discomfort and self-confidence issues. Research shows that while moderate halitosis is common, severe cases affect only about 5 percent of the population.

“Many individuals resort to mints, toothpastes, and rinses, but understanding the underlying cause is crucial for effective treatment,” Bocchi adds.

Utilizing cutting-edge technology, Sierra Smiles offers saliva testing as one of its key tools for preventing and treating bad breath and other oral diseases. Oral health is closely tied to the oral microbiome, and the Sierra Smiles offices provide oral DNA testing to assess periodontal, caries, and human papillomavirus risk and more. Its latest testing method from Bristle Health identifies more than 700 bacteria, fungi, and viruses in saliva, allowing for early detection of potential disease.

“If we can pinpoint the bacteria responsible for oral and systemic problems, we can intervene early, significantly improving our patients’ health and reducing their dental and medical treatment and expenses,” Bocchi explains.

Sierra Smiles Complete Health Dentistry’s data-driven approach enables personalized treatment recommendations tailored to each patient’s unique bacterial profile. Probiotics designed for oral health are now being used to enhance gum health and freshen breath. Not all probiotics are the same, and specific strains are crucial, making saliva testing invaluable for selecting the right supplements.

Sierra Smiles patients are given the option for saliva testing, and it is highly recommended for individuals who are at high

risk for or have a family history of gum disease, cavities, oral cancer, cardiovascular disease, Alzheimer’s, or dementia, and anyone wanting to know the underlying cause of their bad breath. For those seeking a root-cause approach to their oral health as well as whole-body health, visit Sierrasmiles.com and schedule your appointment today!

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Fantastic *Fondue*

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WRITTEN BY NORA HESTON TARTE • PHOTOS BY LOU MANNA

Fondue started as a meager meal option for 18th century Swiss families to stretch their paltry resources during the winter months. It became a tradition for farmers to melt their remaining cheeses, mix it with a bit of wine, and dip stale bread into it as they sat around the family hearth to keep warm each night.

Like many foods born out of necessity, fondue has since become somewhat of a gourmet offering. The meaning of fondue has been stretched beyond referring simply to melted cheese to now encompassing both broths and oils used to cook meat and vegetables as well as delicious, melted chocolate for decadent desserts.

There are a few establishments throughout Northern Nevada that offer the classic cheese fondue with their own modern-day spins.

At both Napa Sonoma in South Reno and Liberty Food & Wine Exchange in Downtown Reno, chefs are keeping the fondue simple. Napa Sonoma's chefs specifically use Swiss and Gruyère cheeses to make their cheese fondue, which has long been a favorite shareable starter on the menu. And just like the Swiss always have done, the restaurant's recipe calls for a dash of white wine (plus brandy).

There are a few secret ingredients that help bring out the final flavor profile of the dip, which is then served with sliced apples and French bread.

"We do have many guests who will substitute fresh vegetables to dip in the fondue," says Nancy Karsok, general manager.





From left: Cheese fondue at Napa Sonoma is served with chunks of bread and apple; Sous chef Leonardo LaCruz cuts apples for the fondue at Napa Sonoma

The Liberty Food & Wine Exchange version includes the same base ingredients as well. The classic cheese fondue focuses on the quality of simple ingredients to turn out a savory final product. It features three cheeses: Gruyère, Swiss, and white Cheddar. Chefs keep flour out of the equation in order to offer a gluten-free rendition, but they do add white wine and light spices.

“Adding some sort of alcohol helps to lower your boiling point and keeps the cheese more consistent,” Karsok explains. Plus, she adds, that’s how it’s always been done.

Much like at Napa Sonoma, the focus at Liberty is on bread and apples for dipping.

“We make a homemade pretzel twist using our brioche dough recipe,” says Carley Olson, social media manager at Local Food Group, the umbrella company that operates Liberty and several other area eateries. “We top this with Maldon sea salt. We also serve the pretzel with fresh apples to contrast the flavor and texture of the dough.”

If you’re ready to make fondue at home, you’ll want to be sure you have all the necessary supplies. Presentations of fondue work best with a fondue set that can be placed on the table and kept warm so the cheese doesn’t harden while you snack.

However, if you don’t have a fondue pot, you can use a Crockpot, which is perhaps more commonly found in most kitchens.

Karsok says melting the cheese slowly is very important in achieving the right consistency. In contrast to the origins of the dish, high-quality cheese also is a must — not just any leftovers will do.

Olson suggests adding fresh nutmeg to your cheese fondue to create a nice depth of flavor.

“Don’t be afraid to make too much,” she says with a laugh.

MOLTEN MEAL

Want to expand your spread? In addition to bread and apples, consider setting out fresh vegetables such as broccoli, cauliflower, carrots, and bell peppers. With a little extra preparation, you can even make cheese fondue the main attraction at your next dinner party. Cook up some shrimp, meatballs, roasted potatoes, and filet mignon and cut each into bite-sized pieces.

Looking for other fondue options nearby? La Fondue in Incline Village serves three-course fondue meals; The Idle Hour in South Lake Tahoe pairs cheese fondue with wines and a view of the lake; Champagne & Chocolate in Reno serves cheese fondue (but not chocolate, surprisingly); and Sassafras Eclectic Food Joint in Carson City offers a black-and-blue shrimp fondue on the menu, featuring blackened shrimp and melted blue cheese. 🍗

RESOURCES

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Pass Me the Chowda

Warm up with Sierra Gold Seafood's
New England Clam Chowder.

WRITTEN BY HEIDI BETHEL • PHOTOS BY ANDY BARRON

TThere's nothing quite like a steaming bowl of clam chowder on a crisp winter day, and the folks at Sierra Gold Seafood in Sparks are serving a delicious take on the New England staple. Scott Lee, retired retail manager and unofficial corporate chef for the seafood market and distributor, has honed the traditional recipe into one that has quickly become a customer favorite.

"We wanted something warm to offer customers and found a perfect option that doesn't take a whole lot of equipment to make ... Aside from the prep, all you need is a big pot, heat, and serving bowls," says Brandon Crowell, vice president of Sierra Gold Seafood. "Our chowder has grown to be something bigger than we ever thought it would be."

Now, they make more batches and freeze them, so they never run out. The chowder keeps well frozen for a couple of months, and the store has it ready whenever a customer wants it.

Chef Scott Lee recommends
serving his popular Sierra Gold Seafood
clam chowder in a sourdough bowl

TIPS & TRICKS

From left: Lee adds bacon and 30 pounds of diced potatoes to an 80-quart pot to prepare his locally renowned clam chowder



SERVING UP THE GOOD STUFF

Lee's version leans into the traditional style of New England clam chowder. For the cream-based soup, he renders down bacon, using the fat to cook onions, celery, and thyme for a delicious chowder base.

"I put thyme and bay leaf in there," Lee explains. "It's just a wonderful combination. It's a marriage between the herbs, and next comes the potato, and you put in the clams at the last minute, so they're not chewy. Cream adds richness, and I tighten it up with a butter roux made with butter and flour, garlic, and black pepper. The garlic and pepper go in last to retain their bright flavors."

In a nod to the West Coast, Lee suggests serving this chowder in a sourdough bowl.

"To make a really nice meal, I like to serve the chowder with Caesar salad and sourdough bread, and paired with a Chardonnay with some oaky notes," he says. "There's nothing like having a nice hearty soup when the weather is cold outside. It'll warm you right up." 🍲

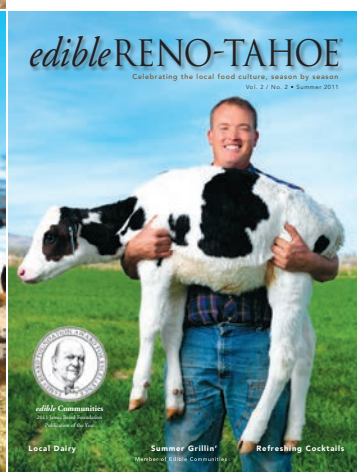
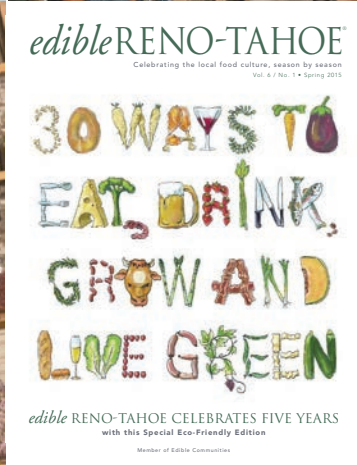
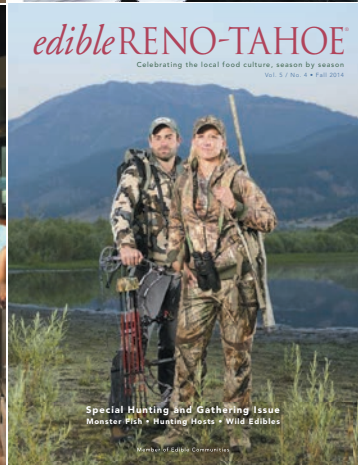
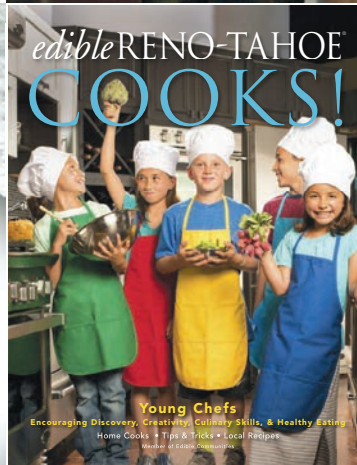
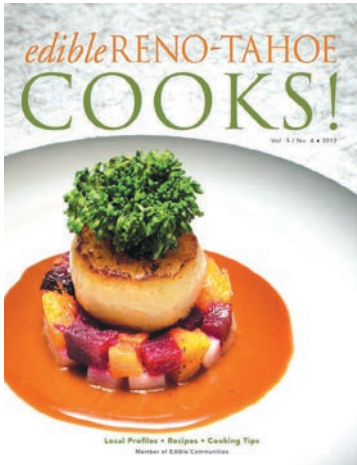
Sierra Gold Seafood's New England Clam Chowder

(courtesy of Scott Lee, retired retail manager/unofficial corporate chef, Sierra Gold Seafood in Sparks. Serves 6 to 8)

- ½ stalk celery, diced
- 2 pounds onion, diced
- 2½ pounds potatoes, peeled and diced
- 1 pound bacon, diced
- 1 pound butter
- 4 cups flour
- 1 quart heavy cream
- 2 51-ounce cans chopped clams
- 2 46-ounce cans clam juice
- ¼ pound clam base
- ¼ cup garlic, peeled and chopped
- 1 tablespoon dried thyme
- 1 teaspoon black pepper
- 4 bay leaves

Melt butter in a saucepan over medium-high heat, then whisk in flour to make

a roux. Lee likes to cook it until it gets a little bit brown. Put roux aside to let cool. In a large stockpot (16-quart), cook bacon until very lightly browned. Add onion and thyme to the pot, and sauté until lightly translucent. Add celery to the pot and stir. Add juice, including juice from the chopped clams, along with clam base and bay leaves to the pot. Bring to a boil, then add potatoes, and let them cook until a little tender. Add room-temperature roux a little bit at a time until thickened. Add cream, garlic, and black pepper, return to a light boil, and add chopped clams. Remove from heat and adjust the seasonings if needed.



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HOLIDAY CULINARY TRADITIONS AROUND THE WORLD

WRITTEN BY DANIELLE STEINER • ILLUSTRATIONS BY SHARON LAM

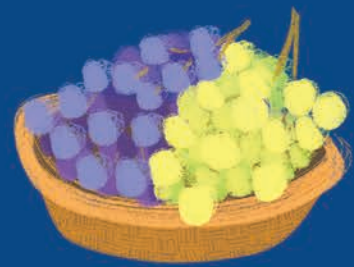
(First appeared in the September/October 2022 edition of edible Vancouver Island)



ITALY



AUSTRALIA



SPAIN



CZECH
REPUBLIC



VENEZUELA



POLAND



BRITAIN



CHINA

AUSTRIA

Children in Austria hope to find sweets, apples, nuts, and chocolate in their stockings, signaling they've made the "nice" list. If they're on the "naughty list," St. Nick might make them deal with Krampus, a half-man, half-goat creature who chases them.

AUSTRALIA

As Christmas falls during the summer season in Australia, it should come as no surprise that Australians like to enjoy their Christmas dinner barbecued — think shrimp, beef, or chicken. And barbecued or not, you can guarantee there will be an abundance of seafood.

BRITAIN

In Britain, they engage in a tradition called Stir-up Sunday prior to Advent. They make a pudding that every family member takes a turn stirring while making a wish for the year ahead. (Sometimes they also add a coin for good luck.)

CHINA

Gifts of apples are popular in China during Christmas, likely because the Mandarin word for "Christmas Eve," specifically "evening of peace," is Ping'anye, which happens to sound similar to pingguo, their word for "apple." The result is a new word that means "peace apple": ping'anguo.

CZECH REPUBLIC

In the Czech Republic, the holiday is celebrated on Christmas Eve ("generous day"). Fish soup/fried carp is the traditional first course. Many people often fast during Christmas Eve day until dinner, at which time it is purported you will see a golden piglet fly through the evening sky for good luck.

DENMARK

Families in Denmark make rice pudding with one whole almond. Whoever finds it wins a present, but participants must be prepared to eat a lot of the pudding, as the event is not over until the almond is found.

ETHIOPIA

Orthodox Ethiopians celebrate Christmas on Jan. 7, and they fast for 43 days before Christmas (one meal a day). They break their fast for Christmas dinner, which usually includes a meat stew, hard-boiled eggs in sauce, and a flatbread that's used in place of utensils to scoop food.

FRANCE

Love dessert? Add this French tradition to your Christmas repertoire. Representing Jesus and the 12 apostles, some regions in France serve 13 desserts, which include items such as candied fruit, nuts, and nougat.

GREECE

Pomegranates are a popular addition to Christmas decorations in Greece, symbolizing fortune, fertility, and prosperity. On New Year's Eve after the clock strikes midnight, a homeowner will throw a pomegranate on the front doorstep; the scattered seeds are said to represent health and happiness for the family.

ICELAND

Christmas Eve in Iceland involves exchanging books and reading them while sipping jólabland, an alcohol-free Christmas ale. Christmas in this country would also not be complete without the sharing of laufabrauð (leaf bread), which looks like a large, flat snowflake that is fried and eaten with butter.

ITALY

In Southern Italy, people enjoy a Feast of Seven Fishes over the holidays — seven, for the most repeated number in the Bible. All the dishes are seafood, with popular choices such as cod, fried calamari and shrimp, linguine with clam or lobster sauce, and octopus salad.

JAPAN

Since the mid-1980s, Japanese Christmas has been synonymous with chicken — but not just any chicken: Kentucky Fried Chicken. It's been reported that on Christmas Eve, KFCs across the country sell five to 10 times more fried chicken than usual.

MEXICO

In Mexico, the Day of the Three Kings is celebrated on Jan. 6, when Mexicans eat a special cake called the Twelfth Night Cake. Baked inside the cake is a figure of baby Jesus, and whoever finds it becomes the "godparent" of Jesus for that year.

POLAND

Christmas Eve dinner in Poland consists of a hearty 12 dishes representing the 12 biblical apostles and usually includes carp, herring, beetroot soup, and poppy seed cake. Dinner is served just after the first star appears in the sky.

SPAIN

Count out 12 grapes prior to midnight on New Year's Eve when celebrating the holidays in Spain. Then before the clock stops chiming its 12th note, eat every grape to ensure a lucky year ahead.

VENEZUELA

Before indulging in holiday food in Venezuela, it's the tradition to attend Mass — and to get there by first strapping on your roller skates and gliding to the service. Afterward, roll back home and enjoy a feast of holiday tamales (hallacas). 🍌



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The Heart of Hanukkah

Crispy latkes celebrate Jewish high holiday.

WRITTEN BY CHRISTINA NELLEMAN • PHOTOS BY ANDY BARRON



Latkes are one of those traditional foods that don't usually end up on a restaurant menu. Rather, they are fried up in the cozy kitchen of a bubbe, or Jewish grandmother.

"The grandmothers tell us the stories of shredding the potatoes and cutting their knuckles with the grater. The love of latkes is so intense that they get their knuckle skin into the recipe," says Mara Langer, director of community engagement (Northern Nevada) for Jewish Nevada. (To avoid grated knuckles, a food processor also can be used.)

Many cultures have their versions of the potato pancake, but the Jewish latke, traditionally served during Hanukkah, has an entire back story and particular recipe.

FRIED FESTIVITIES

The word latke is the Yiddish word for pancake. Hanukkah is celebrated for eight days and nights starting at sundown on the 25th day of Kislev, according to the Hebrew calendar,

which can be any time from late November to late December in the Gregorian calendar.

The holiday commemorates the Maccabean Revolt against Syrian Greek King Antiochus who banned Jewish religious practices around 168 BCE. After the Jews prevailed, the Temple of Jerusalem was rededicated with a lighting of the menorah, or multi-branched candelabra. During the lighting, there was only enough oil to burn for one night, but it miraculously lasted for eight nights.

"The whole holiday is based around food fried in oil, and the latke is one of those fried foods that we eat to commemorate this holiday," Langer says.

Traditionally made with shredded potatoes and onions, latkes are sometimes featured in Jewish delis as an appetizer, usually accompanied by sour cream and applesauce.

David and Mara Langer enjoy latkes they made together in their Reno home

TIPS & TRICKS



Clockwise: David soaks the potatoes first, then prepares the latkes with grated potatoes, onions, zucchini, carrots, and egg; A cooked latke is topped with sour cream; David portions out the grated vegetables to fry in oil



POTATO-LESS PANCAKES?

While the idea of frying food in oil is ancient, the use of potatoes in latkes is more recent. Before potatoes were brought to Europe from South America in the 1500s, latkes are thought to have been made from vegetables or cheese. The current recipe was most likely to have been brought to the United States by Polish Jewish immigrants.

Langer says that the Hanukkah version is strictly made with potatoes, but she has seen some variations of the latke made with sweet potatoes, zucchini, carrots, and za'atar, a Middle Eastern spice blend.

"There are so many different traditions and variations on what people put into them," she says. "Some families might make different cultural versions such as a Thai or Asian version. People get very creative with them."

It's a rare restaurant dish for our area, but a classic bubbe version can be enjoyed locally at the Atlantis Casino Resort Spa in Reno. The Manhattan Deli inside the resort serves latkes as an appetizer with plenty of sour cream and applesauce.

HOMEMADE LATKES

If you want to make traditional latkes at home, Will Sheppard, chef at Madein Food & Drink Collective in Reno (and formerly head chef of Estella Tacos y Mezcal in Reno), has a few tips. Sheppard grew up in New York City's West Village and lived in Brooklyn as an adult.

"The grandma style of Jewish cooking is not that common outside of big cities," Sheppard says. "There is an element of the Jewish cuisine that doesn't explain what it is right away."

Some examples that might come to mind are gefilte fish and matzo balls, both served during Passover. They might need some explanation, but a potato pancake is pretty self-explanatory.

"There is a broad appeal to the fried potato. Latkes are not easy to make, but they are simple to make," Sheppard says. "There are a lot of steps to it, and you are kind of on it the entire time, as opposed to setting something up and letting it do its own thing. They are an active [dish to] cook, but a fairly straightforward [one]."

Sheppard likes to grate his potatoes with the skin on and prefers white onions. He says you will get a better result by using a grater, but a food processor will give you the same result. He adds that an ice cream scoop is a handy tool for spooning the batter into the oil.

For the oil, he prefers to use duck fat or schmaltz, which is a mixture of rendered chicken fat and butter.

"Any oil with a decently high smoke point will work," he says.

Sheppard says that you will want to make sure the first side of the latke is fairly dark before flipping it, or it could fall apart. Warm latkes can be topped with a sprinkling of salt. Sheppard likes to top his with a dash of ground fermented black garlic found at Trader Joe's.

While some Jewish grandmothers might balk at straying from the traditional latkes, their straightforward ingredients and traditional toppings are ripe for your own customization.

"It's a house food versus a restaurant food," Sheppard says. 

Langer Latkes

(courtesy of the Langer family in Reno. Makes about 10 to 12 latkes)

- 1 pound potatoes, russet or Yukon gold
- ½ large white onion
- 1 large egg
- ½ teaspoon sea salt
- ¼ teaspoon black pepper
- 1¼ cups canola or avocado oil

Peel potatoes and place in a large bowl with water to keep them from turning brown. Cut potatoes into quarters and shred with a large grater or food processor.

Take two handfuls of shredded potatoes and place them in a dish towel. Twist the towel to squeeze the starchy juice from the potatoes into the sink. Undo the twist, fluff potatoes, and squeeze once more to dry out the potatoes as much as possible. Place shredded potatoes in a large bowl.

Peel onion and cut into quarters. Shred onion using a fine-shred grater or food processor. Combine shredded onion, onion juice, and shredded potatoes and mix.

Whisk egg, salt, and pepper together in a small bowl. Combine egg mixture with potatoes and onions.

Heat oil in a 12-inch nonstick skillet over medium-high heat until hot but not

smoking. The oil should cover the bottom of the skillet and be about ½ inch deep.

Make a latke patty about the size of your palm. Don't make them too thick, as you want the centers to cook but the outsides not to burn. Squeeze out any excess water before adding patty to the pan. The drier the mixture, the crispier the latkes.

Cook latkes for about 3 minutes on each side until golden brown. Cook them longer for additional crispiness.

The oil can blacken and add a bitter flavor to the latkes. After 2 batches, wipe out the oil and heat more for a new batch.

Transfer cooked latkes to paper towels to drain the oil.

You can keep your latkes warm until you are ready to serve them: Set the oven to warm, place latkes on a cooling rack atop a baking sheet, and place sheet in oven. Rest for about 10 minutes before serving. Serve with applesauce and sour cream.

Keep any leftover latkes in an airtight container in the fridge or as a single layer in plastic bags in the freezer. Reheat them at 325 degrees F.

TIPS & TRICKS

Candied Orange Peels

(courtesy of Krista Harris. Photo by Erin Feinblatt. First appeared in *Edible Santa Barbara* in Winter 2015. Makes 4 to 5 cups)

Making your own candied orange peels provides you with an ingredient to dip in chocolate or chop up and add to baked goods or ice cream. It also feels frugal because you use peels that would otherwise be put in the compost. The fruit can be used in savory dishes, such as duck à l'orange. The syrup can be used for sodas and cocktails. And any leftover sugar that you use in coating the peels can be used whenever you want a slight hint of orange in your sugar.

- 6** thick-skinned oranges, organic or unsprayed
- 2** cups granulated sugar, plus more sugar for coating
- Water for blanching, plus 2 cups**

Cut the top and bottom ends off the oranges and score through just the skin into quarters vertically from top to bottom. You should then be able to remove the peel easily.

Put the peels in a saucepan large enough to hold them and cover with water. Bring to a full boil. Drain and rinse in cold water.

Repeat. You will do a total of 4 blanchings. You can do a fifth if your peels are very thick. When you have finished the blanchings and the peels are cool enough to handle, scrape off the mushy part of the white pith. You can leave a little of the white pith to give them substance, but the more you leave on, the more bitter they will be. Cut peels into vertical strips.

Place the strips into a saucepan with 2 cups of water and 2 cups of sugar. Bring to a boil and simmer for 1 hour. The peels should be tender and look translucent. You can also check with a candy thermometer — it should register around 220 degrees F.

Remove the peels from the syrup and set them, not touching each other, on a rack above a baking sheet to dry several hours or overnight. They will be quite sticky, even when dry. Dredge the peels in granulated sugar. You can serve them as is or dip the ends in some melted chocolate and let them dry on a parchment-lined baking sheet until firm. Store in an airtight container.



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Winter

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ARTWORK BY ALEX ARCINIEGA

November

Apples, arugula, basil (from indoor grow operations), beets, broccoli, Brussels sprouts, cabbage, carrots, chard, collard greens, corn (feed), garlic (dry storage), kale, microgreens (from indoor operations), mixed lettuces, mizuna, onions, parsley, parsnips, pears, pumpkins, radishes, rutabagas, squashes (winter), tomatoes (from indoor grow operations), turnips

December

Apples, arugula, basil (from indoor grow operations), beets, carrots, chard, kale, microgreens (from indoor operations), mixed lettuces, onions, parsley, potatoes, radishes, rutabagas, squashes (winter), tomatoes (from indoor grow operations), turnips

In season in California: citrus, kiwis, olives, persimmons, and pomegranates

About the Artist: Alex Arciniega

Arciniega is an artist and educator in Reno. Her artistic practice mostly consists of working with paint and collage. She uses the world around her for inspiration, at times subconsciously gathering information and images from daily life that later present themselves in her work. She believes that the more she absorbs, the more she is able to put into the world through her compositions. By combining familiar images with a variety of elements, she aims to create spaces where components that seem easily understandable deserve a second look. To see more of her work, visit Alexarciniega.bigcartel.com or find [Am_arciniega](https://www.instagram.com/Am_arciniega) on Instagram.



WHAT'S IN SEASON

CARROTS

Thanks to their colors and nutritional value, carrots will brighten your plate as well as your health this winter.

WRITTEN BY NANCY PAINTER • DESIGNED BY DEBRA TRISLER

(First appeared in edible Jersey's Fall 2023 edition)

season:

Harvested in Northern Nevada and Northern California primarily from late October to June, these hardy root vegetables are available year round.

at the market:

Look for brightly colored, fresh-looking carrots with green tops, free of bruises and rot. If packaged in bags, make sure carrots do not have cracks or long root hairs.

store:

Remove the leafy green tops immediately as they can rob the freshness from the root. Store up to two weeks in the refrigerator. Carrots that have gone limp can often regain their crunch by being placed into ice water.

wash:

A fresh carrot does not need to be peeled. Just give it a good rinse or scrub it with a vegetable brush in cold water.

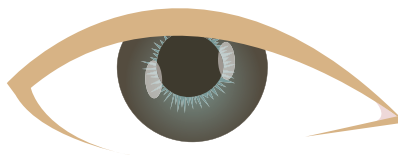
cook:

Carrots can be steamed, boiled, baked, roasted, and grilled. Avoid overcooking; carrots are best served al dente. Of course, for a healthy snack just rinse and serve.

Fact or Fiction:

Will eating carrots improve your vision?

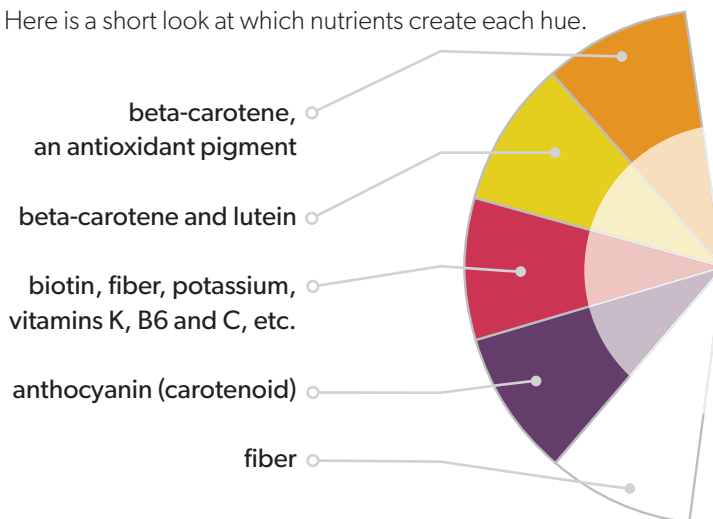
ANSWER: Yes ... and no.



According to the American Academy of Ophthalmology, carrots have high amounts of vitamin A, a nutrient essential to maintaining healthy eyesight. However, while eating foods rich in vitamin A can help you maintain good eyesight, and possibly avoid age-related eye disease, it won't improve your vision or keep you from needing glasses.

EAT THE RAINBOW

Carrots come in a variety of colors and all are packed with nutrients. Here is a short look at which nutrients create each hue.



SOURCE: "Reasons Why Carrots (of All Colors) Are Healthy For You," 2021, Cleveland Clinic

LARGE PHOTO: CAROLE TOPALIAN; ILLUSTRATIONS: DEBRA TRISLER

What's in a Carrot?

Carrots are an excellent source of beta-carotene, which the body converts to vitamin A, an important antioxidant for vision and immune health.

California grows roughly

80% of the carrots produced annually in the U.S.



The domestic carrot originated in the Central Asia area once known as Persia (known today as Iran and Afghanistan).

In 1609, English immigrants to the New World started cultivating carrots in their first city of Jamestown, Virginia.

Carrot-inspired EDIBLE RECIPE

ROASTED CARROT-GINGER SOUP

Makes about 8 cups

- 1½ pounds carrots, cut into chunks
- ½ pound fennel bulb, cut into chunks
- 1 large onion, cut into chunks
- 3 large cloves garlic
- 2 tablespoons extra virgin olive oil
- 1 teaspoon freshly grated ginger
- 1 teaspoon kosher salt

Preheat oven to 425 degrees F.

On a large, rimmed, foil-lined baking sheet, toss the carrots, fennel, onion, and garlic with the oil. Roast until the vegetables are brown in spots, 15–20 minutes.

While the vegetables are roasting, bring 6 cups of water to a boil in a large, heavy pot. When the vegetables are done, add them to the pot and simmer, covered, until very tender, 10–12 minutes.

Remove pot from heat. Purée until smooth with an immersion blender or in small batches in a blender.

Stir in the ginger and season with up to 1 teaspoon of salt.

ORANGE you ORANGE?

Eating too many carrots can cause your skin to turn orange. This temporary discoloration is caused by the beta-carotene in the carrots and usually only occurs after one consumes an abnormally high amount. Your skin should quickly return to normal.

SOURCE: RWJ BarnabasHealth, Livingston, NJ



Carrots are the sixth-most-consumed fresh vegetable in the U.S. and hold the largest market share of all crops in the organic sector.

SOURCE: U.S.D.A. Agricultural Research Service <https://go.usa.gov/xjrkG>



A Crowning Achievement

Welcome to Nevada's oldest hotel.

WRITTEN BY SHARON HONIG-BEAR



From left: This historic wagon was restored with help from the 2023 Backing Historic Restaurants grant from the National Trust for Historic Preservation. Photo courtesy of Gold Hill Hotel; This undated photo shows Vesey's Hotel with the original building and addition. Photo courtesy of Goldhillhotel.com

If you need a reason to renew your love of Nevada's beauty, I suggest taking the winding route up Geiger Grade toward Virginia City. The colors of the hills, the roaming wild horses, and the views across the valley are awe-inspiring. Follow it a little farther, through Virginia City to Gold Hill, and you'll reach the Gold Hill Hotel & Saloon and its Crown Point Restaurant. Here, scenic splendor confronts Nevada's unique past.

HOTEL WITH HISTORY

This isn't your average stopping place but one with the distinction of being Nevada's oldest hotel. Founded as the Riesen House in 1861, it was a single-story building made of stone and brick. If you let your imagination roam (or have a few too many drinks), you may imagine Mark Twain warming himself by the impressive fireplace. Horace M. Vesey acquired the property in late 1862 and added his name and a wooden structure to the south.

As the town of Gold Hill grew, so did the popularity of the hotel. It served as a center for Comstock social events, such as an elaborate cotillion in 1863. At Thanksgiving, Vesey furnished turkeys, ducks, and other luxury game. The hotel was so significant that nearby jewelers, doctors, and a watchmaker used it as a reference point in advertisements. In true Western style, there also were shootings, murders, and floods. The hotel even was pressed into service as a makeshift hospital after the April 7, 1869, fire at the Yellow Jacket Mine.

In 1866, an article in the *Gold Hill Daily News* reported, "The bar has been fitted and furnished with the choice supply of wines and liquors ... the eating department is kept by Mr. John Russell, where meals can be had at all hours as cheap as the cheapest ... the table will be furnished with all the luxury the market affords." Room and board cost \$10 a week, or \$8 for board only.

Over the next century, the hotel changed hands several times and was even a private residence at least twice.



AT LAST, A NAME

A funny thing happened on the way to writing this column: I came across a review that I wrote for the *Reno Gazette-Journal* in August 1992. Bill Fain and Carol DeKalb had acquired the hotel property in 1983 and breathed new life into it. They made substantial improvements, including an addition with eight hotel rooms and a bar. They also created a new restaurant and dubbed it Crown Point, after the nearby silver and gold mine.

Elevating food service was part of the plan. Fain and DeKalb brought French cuisine to the Comstock and created ambience with period furniture and linen tablecloths. They liked to describe the vibe as comfortably elegant. The restaurant featured gourmet French and Cajun cuisine, inspired by Culinary Institute-trained chef Geoffrey Cousineau. He created Thursday night international dinners, with menus ranging from North African to Hungarian to Canadian cuisines. A New Year's Eve dinner included pheasant, poached Dover sole, shrimp bisque, and a choice of either beef Wellington or grilled salmon.

NEW LIFE

In 2011, after 25 years, Fain and DeKalb retired and sold the business to the Comstock Mining Co. Current owners Tony and Jill Clough took over in 2021 and brought new enthusiasm with them.

Old buildings need constant upkeep, and Crown Point was fortunate to be chosen as one of 50 nationwide eateries for the 2023 Backing Historic Small Restaurants grant program. Crown Point is the only Nevada restaurant to receive this grant. Funded by American Express and the National Trust for

Crown Point Restaurant patrons Ethan and Jake Wilson enjoy cocktails at the new barrel-and-Tahoe-pine bar tables on the porch, paid for by the grant the restaurant received. Photo by Mary Claire Bouchér

Historic Preservation, the Cloughs received \$50,000 to ensure the restaurant's legacy endures. The Cloughs used the grant to repair the beautiful stone exterior, a historic wagon, and other improvements. The popular Thursday night Lecture Series continues, and there are ghost tours at the hotel. A Monday Miner's Night offers attractive pricing to draw in locals as well as tourists.

On a recent Sunday visit, the place was buzzing. A historic reenactment group was happily eating lunch. Preparations were under way for an evening wine dinner, with a promotional theme of "Let's party like its 1899!" The menu will feature items that were considered delicacies for the period.

After 163 years, as a rooming house, private residence, bar, and even periods of disuse, Gold Hill Hotel once again is the jewel in the crown of the Comstock. 🍷

This recipe is from 1988, when chef Geoffrey Cousineau brought his Culinary Institute skills to the Comstock. This was his winning appetizer selection.

Cajun Shrimp and Smoked Sausage

- 8 jumbo shrimp, peeled and deveined
- 1 pound kielbasa sausage
- 8 large mushrooms, quartered
- ¼ cup dry white wine
- 1 cup heavy cream
- 1 tablespoon Worcestershire sauce
- 1 tablespoon green onions, chopped
- 2 teaspoons Chef Geoff's Cajun Seasoning (recipe below)

In large sauté pan, add wine, sausage (cut into same size pieces as the mushrooms), mushrooms, Worcestershire sauce, and Cajun seasoning. Sauté, reducing liquid until dry. Add heavy cream and shrimp. Reduce liquid over medium heat for 10 minutes. Dish onto four plates and top with onions.

For Chef Geoff's Cajun seasoning

- 1 teaspoon each: garlic powder, onion powder, paprika, white pepper
- ¼ teaspoon each: cayenne pepper, ground black pepper, chili powder, gumbo file, salt

Put spices in a mortar and grind with the pestle. Store in a jar.

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Your guide to Reno-Tahoe's best dining and imbibing.

Note: For hours, please visit the establishments' websites or social media platforms.

CARSON CITY

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

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

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

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

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

C&C Social Club Step inside a meticulously and elegantly designed and decorated speakeasy hidden inside the quaint Cranberry Cottage shop in the historic Churchill Bank Building. Sip specialty drinks and enjoy one of the largest whiskey and bourbon selections in town. The social club also proudly serves local spirits such as Frey Ranch Distillery and Verdi Local Distillery. Don't miss a visit to this hidden jewel in the Oasis of Nevada. 143 S. Main St.; 775-427-5079; Find Cranberry Cottage on Facebook.

INCLINE VILLAGE

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



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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 open during good weather days. 400 W. Fifth St., Ste. 101; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

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

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

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

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

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

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

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

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

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.

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.



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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.

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.

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

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.

Cosmo's Snack Bar This new hotspot in Midtown is home to wood-fired treats, including an array of delicious pizzas and roasted vegetable appetizers, as well as soft-serve ice cream and a full bar stocked with local beers, natural wines, and a selection of Italian-style spritzes. 253 E. Arroyo St.; Cosmosreno.com; Find Cosmos_snack_bar on Instagram.

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 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 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 intimate, four-course, patio 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.

Madein Food & Drink Collective This food-and-drink collective offers a community-focused restaurant, full bar, and coffee experience. The chef-driven menu led by Shawn Giordano features Italian comfort food, including homemade jumbo raviolis, Roman-inspired sandwiches and classic salads, all while incorporating products sourced from the owners' favorite local farmers. The bar program is curated by the good folks at Black Rabbit Mead Co. in Reno and highlights locally sourced, craft drinks. Nearly every product served in the establishment is sourced from the region and includes handcrafted cocktails and mocktails, local brews and ciders, and a delicious selection of regional wines. The coffee program features pastries and freshly roasted artisanal coffee and is run by Forged Coffee Roasting Co. Madein also features a small retail selection of local artisan products that celebrates the art behind the food and the craft behind Reno's favorite local purveyors, farmers, brewers, and distillers. Find weekly specials and updates on Madein's social media platforms. Mayberry Shopping Center, 3882 Mayberry Drive, C1; 775-484-6785; Madeincollective.co; Find Madein Food & Drink Collective on Facebook and Instagram.

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The Kitchen Table This neighborhood eatery features country-style Italian food for the entire family. Enjoy homemade pastas, pizzas, fresh seafood, and more, prepared with fresh, seasonal ingredients sourced from local purveyors. Best of all, watch the chef prepare your meal in the open-concept kitchen, which invites guests to interact with each other and the kitchen staff, like family gathering around the kitchen table. Enjoy outdoor dining when the weather's nice. Plumgate, 530 W. Plumb Lane, Ste. A; 775-384-3959; Thekitchentablereño.com; Find The Kitchen Table on Facebook.

SOUTH RENO

Armando & Sons This specialty, full-service butcher shop serves fresh meats and seafood as well as fine foods and pantry items to take home. Or enjoy any of its craft burgers, house-made sausages, or weekly grill specials for dining in. Just choose your style, meat, bun, and add-ons! The Village at Rancharra, 7600 Rancharra Pkwy., Ste. 110; 775-800-1911; Armandoandsons.com; Find Armando & Sons Butcher Shop 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. 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 Grill at Quail Corners At this family-owned, modern American and international fine-dining grill, enjoy selections including salads, soups, seafood, pizzas, steaks, chops, and pastas, prepared with organic ingredients when possible. At lunch, take in the surrounding views through the restaurant's large windows or tranquil courtyard patio, while at night, with the lights dimmed, and the restaurant becomes an intimate dinner house, warmed by the glow of flames from the restaurant's exhibition kitchen. Stop in for one of Reno's best happy hours! 6520 S. McCarran Blvd.; 775-827-6262; Grillatqc.com; Find The Grill at Quail Corners 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.

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SOUTH LAKE TAHOE

Burger Me Indulge in real, fresh food. This tasty burger joint serves up old-fashioned big burgers, with local, natural ingredients. You won't find any gluten, hormones, or antibiotics in the variety of protein the restaurant offers, including beef, bison, chicken, turkey, lamb, and ahi. Other choices include house-made veggie burgers, delicious shakes, malts, hand-dipped onion rings, sweet potato fries, and savory garlic fries. A craving for a burger and fries can be both delicious and a little healthy, made from fresh, local ingredients. 3838 Lake Tahoe Blvd., Ste. 100; 530-545-6433; Burgermeusa.com; Find Burger Me on Facebook.

Champagne & Chocolate This artisanal chocolate shop selects only the finest cocoa beans and blends them with cocoa butter to craft the finest chocolates by hand, in small batches, to make every bite a joyful experience. Plus, order a flight of Champagnes, beer, or wine, and choose from a delightful selection of unique candy bars. 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champagnechoco.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.

Reno-Tahoe Marketplace



Reno's new neighborhood eatery, cafe and bar at Mayberry Landing

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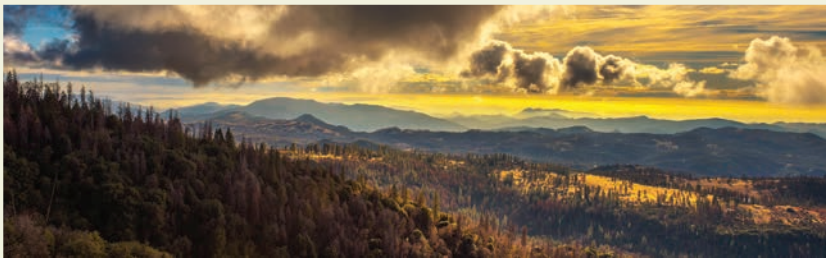
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advertiser directory

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AGRICULTURAL ORGANIZATIONS

Nevada Dairy Farmers

Nevadamilk.com; Find Nevada Dairymen & Dairy Council of Nevada on Facebook.

The Greenhouse Project

Carsoncitygreenhouse.org; Find The Greenhouse Project on Facebook.

ARBORETUMS

May Arboretum Society

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

ARTS ORGANIZATIONS/EXHIBITS

Nevada Museum of Art

160 W. Liberty St., Reno; 775-329-3333; Nevadaart.org; Find Nevada Museum of Art on Facebook.

Pioneer Center for the Performing Arts

100 S. Virginia St., Reno; 866-553-6605; Pioneercenter.com; Find Pioneer Center for the Performing Arts on Facebook.

AUTOMOTIVE REPAIR

Automotion

225 Telegraph St., Reno; 775-284-9444; Automotionreno.com; Find Automotion on Facebook.

BAKERIES

Batch Cupcakery

Midtown Reno: 555 S. Virginia St., Ste. 104; 775-336-1622; South Reno: 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

Dolce Caffé

3882 Mayberry Drive, Reno; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé – Reno on Facebook.

House of Bread

1185 California Ave., Ste. B, Reno; 775-322-0773; Reno.houseofbread.com; Find House of Bread, Reno on Facebook.

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

Mix Bakeshop

1117 California Ave., Reno; 775-329-1748; Mixreno.com; Find Mix Bakeshop on Facebook.

Nothing Bundt Cakes

5051 S. McCarran Blvd., Reno; 775-827-5151; Nothingbundtcakes.com; Find Nothing Bundt Cakes (Reno, NV) on Facebook.

BUTCHERS

Armando & Sons

The Village at Rancharra, 7600 Rancharra Pkwy., Ste. 100, Reno; 775-800-1911; Armandoandsons.com; Find Armando & Sons Butcher Shop on Facebook.

CANNABIS DISPENSARIES/CBD PRODUCTS

Deep Roots Harvest

12240 Old Virginia Road, Reno; 775-245-2540; Deeprootsharvest.com; Find Deep Roots Harvest on Facebook.

CASINOS

Grand Sierra Resort and Casino

2500 E. Second St., Reno; 775-789-2000; Grandsierraresort.com; Find Grand Sierra Resort and Casino on Facebook.

Nugget Casino Resort

1100 Nugget Ave., Sparks; 888-868-4438; Cnty.com/nugget; Find Nugget Casino Resort on Facebook.

CATERERS

Batch Cupcakery

Midtown Reno: 555 S. Virginia St., Ste. 104; 775-336-1622; South Reno: 15 Foothill Road, Ste. 6; 775-895-0044; Batchcupcakery.com; Find Batch Cupcakery on Facebook.

BJ's Nevada Barbecue Co.

80 E. Victorian Ave., Sparks; 775-355-1010; Bjsbbq.com; Find BJ's Nevada Barbecue Company on Facebook.

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253; Labakerycafe.com; Find LA Bakery on Facebook.

Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091; Libertyfoodandwine.com; Find Liberty Food & Wine Exchange on Facebook.

Marcolino's Italia

254 W. First St., Reno; 775-800-1693; Marcolinositalia.com; Find Marcolino's Italia on Facebook.

Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

Sierra Chef

2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

The Cheese Board

Midtown Reno: 247 California Ave.; South Reno: 15435 Wedge Pkwy., Ste. 100; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board Catering Co. on Facebook.

CHEESE SHOPS

The Wheyfarer Cheese and Specialty Foods

24 California Ave., Ste. B, Reno; 775-622-8320; Thewheyfarer.com; Find The Wheyfarer Cheese and Specialty Foods on Facebook.

CHOCOLATIERS

Champagne & Chocolate

Reno: Plumgate, 550 W. Plumb Lane, Ste. E; South Lake Tahoe: 1001 Heavenly Village Way, Ste. 30B; 530-416-1121; Champgnechocolate.shop; Find Champagne & Chocolate on Facebook.

Sweets Handmade Candies

Reno: 4991 S. Virginia St., Ste. C; 775-827-8270; Truckee: 10118 Donner Pass Road, Ste. 1; 530-587-6556; Sweetshandmadecandies.com; Find Sweets Handmade Candies on Facebook.

Tandem Chocolates

7111 S. Virginia St., Ste. A15, Reno; 775-227-8735; Tandemchocolates.com; Find Tandem Chocolates on Facebook.

COOKING SCHOOLS

Nothing To It! Culinary Center and Deli

225 Crummer Lane, Reno; 775-826-2628; Nothingtoit.com; Find Nothing To It! Cooking School & Kitchen Store on Facebook.

Sierra Chef

2292 Main St., Stes. 3 & 4, Genoa; 775-392-4417; Sierrachef.com; Find Sierra Chef on Facebook.

CSA PROGRAMS

Mountain Bounty Farm

11438 Birchville Road, Nevada City, Calif.; 530-292-3776; Mountainbountyfarm.com; Find Mountain Bounty Farm on Facebook.

DRINKS PRODUCERS/ ESTABLISHMENTS

Abby's Highway 40

424 E. Fourth St., Reno; 775-440-1211; Abbyshighway40.com; Find Abby's Highway 40 on Facebook.

Bank Saloon

418 S. Carson St., Carson City; 775-301-6710; Banksaloonnv.com; Find Bank Saloon NV on Facebook.

Belleville Wine Bar

400 W. Fifth St., Ste. 101, Reno; 775-622-0202; Find Belleville Wine Bar Reno on Facebook.

C&C Social Club

143 S. Maine St., Fallon; 775-427-5079; Find Cranberry Cottage on Facebook.

Cooper Wines

21365 Shenandoah School Road, Plymouth, Calif.; 209-245-6181; Cooperwines.com; Find Cooper Wines on Facebook.

Drams & Smoke

1400 E. Peckham Lane, Reno; 775-444-9240; Dramsandsmoke.com; Find Drams & Smoke Reno on Facebook and Instagram.

Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook and Instagram.

Great Basin Brewing Co.

Reno: 5525 S. Virginia St.; 775-284-7711; Sparks: 846 Victorian Ave.; 775-355-7711; Carson City: 302 N. Carson St.; 775-885-7307; Minden: 1573 Hwy. 395; Greatbasinbrewingco.com; Find Great Basin Brewing Company on Facebook.

IMBIB Custom Brews (Brewery)

Reno: 785 E. Second St.; 775-470-5996; Sparks: 1180 Scheels Drive, Ste. B-113; Iimbibreno.com; Find IMBIB Custom Brews on Facebook.

Nevada Sunset Winery

415 E. Fourth St., Ste. B, Reno; Nevadasunsetwinery.com; Find Nevada Sunset Winery on Facebook.

New West Distributing

325 E. Nugget Ave., Ste. 101, Sparks; 775-355-5500; Nwdreno.com; Find New West Distributing on Facebook.

Parlay 6 Brewing Co.

1041 S. Virginia St., Reno; 775-420-4256; Parlay6brewing.com; Find Parlay 6 Brewing Company on Facebook.

Piñon Bottle Co.

Midtown Reno: 777 S. Center St.; South Reno: 15415 Wedge Pkwy., Ste. 100; Pinonbottlenv.com; Find Pinon Bottle on Facebook.

Royce

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

The Bar at The Jesse

306 E. Fourth St., Reno; Thejessereno.com; Find The Jesse Reno 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; 775-360-6400; Thefereno.com; Find The Fe Reno on Facebook.

EVENTS/EVENT VENUES/SERVICES

Calafuria (Event Venue, Popup Restaurant, and Cooking Classes)

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

Epics Photo Booth

316 California Ave., Ste. 1965, Reno; 530-536-0455; Epicsphotobooth.com; Find Epics Photo Booth on Facebook.

Grand Sierra Resort and Casino (Event Venue)

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 (Event Venue)

111 Country Club Drive, Incline Village; 775-886-6899; Laketahoe.hyatt.com; Find Hyatt Regency Lake Tahoe Resort, Spa & Casino on Facebook.

May Arboretum Society (Event Venue)

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

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.

Whitney Peak Hotel (Event Venue)

255 N. Virginia St., Reno; 775-398-5400; Whitneypeakhotel.com; Find Whitney Peak Hotel on Facebook.

FARMERS

Peri & Sons Farms

430 State Route 339, Yerington; 775-463-4444; Periandsons.com; Find Peri & Sons Farms on Facebook.

FINANCIAL ADVISERS

Carroll Wealth Management

775-902-2952; Carrollwealth.com.

FLORISTS

Sparks Florist

Reno: 5000 Smithridge Drive; Sparks: 1001 Pyramid Way; 775-358-8500; Sparksflorist.com; Find Sparks Florist on Facebook.

FOOD DISTRIBUTORS/PRODUCERS

Flocchini Family Provisions (Sausage)

259 Sage St., Carson City; 775-882-8110; 800-854-7877; Flocchinisausage.com; Find Flocchini Sausage on Facebook.

Horney Toad Meats

775-866-8286; Hornytoadmeats.online; Find Horney Toad Meats on Facebook.

Nevada Brining Co.

775-501-4001; Nevadabrining.com; Find Nevada Brining Co. on Facebook.

Sierra Gold Seafood

1335 Greg St., Ste. 105, Sparks; 775-352-9595; Sierragoldseafood.com; Find Sgs Nevada on Facebook.

Sierra Meat & Seafood

1330 Capital Blvd., Ste. A, Reno; 775-322-4073; 800-444-5687; Sierrameat.com; Find Sierra Meat & Seafood on Facebook.

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Greatbasinfood.coop; Find Great Basin Community
Food Coop on Facebook.

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5414 Longley Lane, Ste. B, Reno; 775-503-7979;
Beam lasers.com; Find Beam Cosmetic Lasers
on Instagram.

Coolsculpting by Marci

1351 Corporate Blvd., Reno; 775-825-6450;
Bodysculptingbymarci.com; Find Coolsculpting
by Marci on Facebook.

Deep Roots Harvest

12240 Old Virginia Road, Reno; 775-245-2540;
Deeprootsharvest.com; Find Deep Roots Harvest
on Facebook.

EVOKE Fitness

9744 S. Virginia St., Ste. A, Reno; 775-827-1995;
Evokefit.com; Find Evoke Fitness on Facebook.

Northwest Specialty Hospital

Nnmc.com.

Renown Health

775-982-4100; Renown.org; Find Renown Health
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.

WestSide Dental Studio, Dentistry by Chelsea Dean, DMD

620 Humboldt St., Reno; 775-686-6029;
West-sidedentalstudio.com; Find WestSide Dental
Studio on Facebook.

HOME/COMMERCIAL SERVICES/ AMENITIES

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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;
Czyzbrands.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

777 S. Center St., Ste. 100;
775-323-1494; Noblepieparlor.com; Find Noble
Pie Parlor on Facebook.

Reno Chamber Orchestra

925 Riverside Drive, Ste. 5, Reno; 775-348-9413;
RenoChamberOrchestra.org; Find Reno Chamber
Orchestra 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.

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

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Sothebysrealty.com/sierrasir/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; Thejesseren.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-s-chophouse; Find Anthony's Chophouse on Facebook.

Armando & Sons

The Village at Rancharra, 7600 Rancharra Pkwy., Ste. 100, Reno; 775-800-1911; Armandoandsons.com; Find Armando & Sons Butcher Shop 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; Bighorn-tavernreno.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.

Cosmo's Snack Bar

253 E. Arroyo St., Reno; Cosmosreno.com; Find Cosmos_snack_bar on Instagram.

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

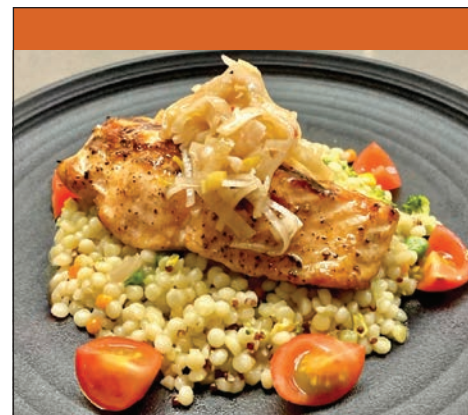
424 E. Fourth St., Reno; 775-440-1211; Dumplingqueenreno.com; Find Dumplingqueenreno on Instagram.

Elixir Superfood & Juice

24 California Ave., Reno; 775-622-8368; Enjoyelixir.com; Find Elixir Superfood & Juice on Facebook.

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350 Evans Ave., Reno; 775-219-0220; Estellareno.com; Find Estella Reno on Facebook.



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Foodshed Café

240 Court St., Reno; 775-296-8068;
Greatbasinfood.coop; Find Great Basin
Community Food Coop on Instagram.

Full Belly Deli

Truckee: 10825 Pioneer Trail Road, Ste. 103;
530-550-9516; East Reno: 3064 Mill St.;
Midtown Reno: 517 Forest St.; 775-657-8448;
Eatfullbellydeli.com; Find Full Belly Deli
on Facebook.

Great Basin Brewing Co.

Reno: 5525 S. Virginia St., 775-284-7711; Sparks:
846 Victorian Ave., 775-355-7711; Carson City:
302 N. Carson St.; 775-885-7307; Minden: 1573
Hwy. 395; 775-375-0486; Greatbasinbrewingco.com;
Find Great Basin Brewing Company on Facebook
and Instagram.

Great Basin Community Food Co-op

240 Court St.; 775-324-6133; Greatbasinfood.coop;
Find Great Basin Community Food Coop
on Facebook.

Great Full Gardens Café & Eatery

Midtown Reno: 555 S. Virginia St., 775-324-2013;
Find Great Full Gardens Midtown Reno on
Facebook; South Reno: 748 S. Meadows Blvd.,
Ste. A-14; 775-324-2016; Find Great Full Gardens
South Meadows Reno on Facebook; Sparks: 1330
Scheels Drive, Ste. F102; Find Great Full Gardens
at Sparks-Legends on Facebook; Greatfullgardens.com.

House of Bread

1185 California Ave., Ste. B, Reno; 775-322-0773;
Reno.houseofbread.com; Find House of Bread,
Reno on Facebook.

J.T. Basque Bar & Dining Room

1426 Hwy. 395, Gardnerville; 775-782-2074;
Jtbasquenv.com; Find JT Basque Bar & Dining
Room on Facebook.

L.A. Bakery Café & Eatery

1280 N. Curry St., Carson City; 775-885-2253;
Labakerycafe.com; Find LA Bakery on Facebook.

Land Ocean

The Summit mall, 13967 S. Virginia St., Ste. 914,
Reno; 775-993-2499; Landoceanrestaurants.com/reno;
Find Land Ocean New American Grill
on Facebook.

Liberty Food & Wine Exchange

100 N. Sierra St., Reno; 775-336-1091;
Libertyfoodandwine.com; Find Liberty Food &
Wine Exchange on Facebook.

Lone Eagle Grille

Hyatt Regency Lake Tahoe Resort, Spa & Casino,
111 Country Club Drive, Incline Village;
775-886-6899; Loneeaglegrille.com; Find
Lone Eagle Grille on Facebook.

Louis' Basque Corner

301 E. Fourth St., Reno; 775-323-7203;
Louisbasquecorner.com; Find Louis Basque
Corner on Facebook.

Madein Food & Drink Collective

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;
Smithandriv.com; Find Smithandriv
on Instagram.

SouthCreek Pizza Co.

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

Squeeze In

Multiple locations; Squeezein.com; Find Squeeze In
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 Grill at Quail Corners

6520 S. McCarran Blvd., Reno; 775-827-6262; Grillatqc.com; Find The Grill at Quail Corners 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.

RETAILERS

Bone-ito

The Village at Rancharrah, 7300 Rancharrah Pkwy., Ste. 100, Reno; 775-622-8612; Boneito.com; Find Boneito on Instagram.

Briggs & Riley Luggage

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

Reno Yard Greetings

775-354-6504; Renoyardgreetings.com; Find Reno Yard Greetings on Facebook.

The Flag Store Sign & Banner

155 Glendale Ave., Ste. 9, Sparks; 775-355-0506; Eventflags.com; Find The Flag Store, Sign & Banner 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.

SALONS

Hammer & Nails (Men's Groomers)

13925 S Virginia St Ste 248, Reno; 775-900-3435; Hammerandnailsgrooming.com/location/south-reno-nv; Find Hammer & Nails Grooming Shop for Guys – The Summit 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.

TREE CARE

Noah's Park Tree Care

775-376-0917; Noahsparktreecare.com; Find Noah's Park Tree Care 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.

Visit Fallon

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

Nothing To It!

CULINARY CENTER



COOKING CLASSES

- Nov. 2 Artisan Pizza & Focaccia Workshop
- Nov. 7 Sheet Pan Suppers
- Nov. 9 New Orleans Brunch Workshop
- Nov. 15 Taste of Burgundy
- Nov. 16 Artisan Bread Workshop
- Nov. 19 Taste of Thailand
- Nov. 20 Techniques 5
- Nov. 21 Taste of Tuscany
- Nov. 22 Date Night- Pre Holiday Night Out
- Nov. 23 Pie Crust & Pie Baking Workshop
- Dec. 7 Chocolate Truffle Workshop
- Dec. 10 Teens Cook
- Dec. 11 Kids Cook
- Dec. 13 Available for Holiday Party!
- Dec. 14 Kids Gingerbread Houses
- Dec. 18 Italian Christmas Cookies
- Dec. 19 Christmas in Provence
- Dec. 20 Christmas in Provence
- Dec. 23 Cinnamon Roll Workshop
- Dec. 26 Sushi
- Dec. 27 Taste of Tuscany
- Dec. 28 Taste of Tuscany

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by Priscilla Weidlein

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