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Vol.16/No.2 • Spring 2025



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From left: Shelbe Seay, owner of Momma's Meat Co. in Fallon, presents a tri-tip roast. Photo by Olga Miller; Earstin and Dolores (Dee) Schafer-Whitten, cofounders of Soulful Seeds in Reno, sit near tomato plants. Photo by Donna Victor; Arancini at Rosewood restaurant in Incline Village. Photo by Jeff Freeman

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In my youth, I grew up running around my Santa Barbara neighborhood on the weekends and in the evenings, picking fresh kumquats, pomegranates, blackberries, and sourgrass from yards and along roads. Back then, I didn't eat a lot; I was too busy. Those foraged treats fueled my adventures in the wild.

It may seem idyllic to picture a world in which you can walk down any street and pluck fresh fruit from flourishing trees and bushes. But that's a goal of the artists involved with Fallen Fruit, an organization that creates edible gardens and maps of edible trees growing on or over public property, as well as photographic portraits, documentary videos, and art installations.

David Allen Burns and Austin Young partnered with Nevada Museum of Art leaders to curate an edible garden outside the Reno building (page 46). They believe community gardens are important because fresh fruit (and other produce) should be available to everyone. I couldn't agree more. Besides the museum project, a few other community gardens exist in our midst. We profile some of them in this issue (pages 51, 56, 61, 64, and 66).

My wife and I live in a small house on a little lot, but over 21 years we planted apple, peach, cherry, and plum trees, as well as raspberry bushes and grapevines there. And we've filled halved wine barrels with herbs, tomatoes, and more. Inside, we have a small kumquat tree and an aero garden with lettuce and herbs that sprout year-round.

We all should be growing our own food. It's possible even with limited means and little space. You can have a planter or two on the stoop or an herb or tomato garden in a kitchen window. For free assistance, consult a master gardener (page 25). In the 1940s, federal government officials encouraged residents to grow food. Victory gardens supplied ample produce to people in a tough time. See our feature on the initiative (page 92).

These are just a few stories in this issue; our spring edition contains so much more. We hope you enjoy them all.

Happy spring!



Photo by Kari Henrichsen

edible RENO-TAHOE

Celebrating our local food culture

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About the Cover From left, artists David Allen Burns and Austin Young partnered with Nevada Museum of Art leaders to curate an edible garden called *Monument to Sharing*. As a tie-in to the project, they also created artwork for wallpaper and curtains that hang inside the museum. Photo by Donna Victor

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This year's highlight is keynote speaker **Mary Maker**, a South Sudanese refugee and UNHCR Goodwill Ambassador. Mary's inspiring journey – from fleeing war to advocating for education – demonstrates the transformative power of hope and inclusion.

Support NNIC's mission to foster global connections by purchasing your tickets and attending the Gala!



MEET OUR CONTRIBUTORS



Having lived in Northern Nevada most of her life, **Heidi Bethel** relishes The Silver State's transformation, including all the delightful foodie finds dotting the Sierra. Heidi, her husband, Masten, and their three boys, Rowan, Asher, and Hayden, always are searching for new, delicious culinary experiences and appreciate all it takes to provide the ingredients in what they eat. With more than a decade's worth of contributions to *edible* Reno-Tahoe magazine, Heidi looks forward to living in the moment with her family, learning new techniques in the kitchen, hosting all her favorite people, and sharing more insightful content with our readers. Here's to a refreshing spring!



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



Claudia Cruz is an award-winning journalist and editor, thoughtful leader, and instructor in journalism at the University of Nevada, Reno, focused on informing people about the intersecting impacts of culture, law, business, and technology on their communities. She arrived in Reno after nine years as a reporter in Silicon Valley for CNET en Español, and, prior to that, Patch.com. Originally from New York City of Dominican parents, she's excited to learn about Latinos in the area through food writing.



Freelance photographer **Shaun Hunter** took photos of The Third Meal for this issue. He cites sneaking into a Shakira concert as one of his achievements of which he's proudest. He has only met one Thai 10 spicy entrée that he couldn't handle, and he maintains that choosing an all-time favorite Reno-Tahoe food establishment is a bit like being asked to choose a favorite child, but if he had to pick, it would be Pneumatic Diner.



Ali Dickson is a storyteller, local food advocate, and journalism master's degree student at the University of Nevada, Reno who loves uncovering all the best local finds in the Reno-Tahoe area. You can find Ali seeking out the best fruits, veggies, and sweet treats at our community parks, farms, restaurants, and markets.



Claire McArthur is a freelance writer and community garden fan who wholeheartedly believes in the mental health benefits of getting your hands in the dirt. Tell her about your favorite vegetable varieties to grow in Tahoe at Clairrecudahy@gmail.com.

Superfood Success

Elixir offers veggie-focused dining that inspires healthy eating habits.

WRITTEN BY HEIDI BETHEL • PHOTOS COURTESY OF ELIXIR SUPERFOOD & JUICE

Involvement in the restaurant scene her whole adult life, Karla Perry was frustrated with the lack of healthy options in the fast-casual food space in her community. For more than 25 years, she had embraced a vegetarian lifestyle and felt a persistent desire to create delicious, clean, plant-forward dining options. This passion inspired her and her husband, Charles, to open their eatery, Elixir Superfood & Juice.

That was more than six years ago, with the first location in Mammoth, Calif. In September 2022, they opened a second restaurant in Midtown Reno. Now the company offers franchise opportunities that will hopefully lead to nationwide and international expansion.

"I want healthy food to be something that people can access quickly," Perry says. "Everything is customizable for anybody's dietary needs, and we are a 100 percent gluten-free kitchen. We're very transparent about all the ingredients we use, including in all dressings, and we use fresh, organic, whole foods and meats."

COLD-PRESSED EUPHORIA

Among the superfood offerings at Elixir is a variety of juices that can be consumed individually or as part of a juice cleanse.

"Cold pressing is really the best method for juicing," Perry explains. "You're getting all of the living enzymes and all the great nutrients."



From left: The Patagonia bowl is one of the delicious signature and seasonal bowls filled with nutritious and delicious ingredients served at Elixir; Elixir employee Asia McCoy presents one of the store's cold-pressed juices made fresh daily; Karla Perry, co-owner of Elixir, with a signature bowl

Perry and her team cold press their raw juices daily and store them in glass jars; because they are not pasteurized, the shelf life is five days. Elixir sells juice cleanses in one- and three-day packages.

"Our juice cleanses include six juices a day consumed every couple of hours," Perry notes. "The first day and a half, you're just kind of hungry and you may be a little bit foggy, but that's when your body is really detoxing and the magic is happening. By the end of the second day, you feel almost euphoric, and by day three, the only way I can describe the feeling is that all the cells in my body are vibrating."

BOLD FLAVORS IN EVERY BOWL

Elixir offers more than just cold-pressed juices. Its menu includes smoothies, signature bowls, and seasonal bowls designed for a wide range of dietary preferences. Customer favorites include the ahi poke, Thai Buddha bowl, and veggie Cobb salad.

Perry believes the choices people make about what they eat directly and powerfully impact their own well-being and the community, and the environment.

"What we're really trying to do is change the way people value their food," she explains. "For me, the most rewarding thing is to see firsthand that we're helping people make good food choices and develop healthy eating habits." 🐔

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A Cut Above

Momma's Meat Co. is an old-fashioned butcher shop for modern needs.

WRITTEN BY SANDI SOLOMONSON
PHOTOS BY OLGA MILLER

Ignite your inner carnivore at Momma's Meat Co. In today's world of industrialized meat processing, Momma's Meat Co. in Fallon is bringing back the old-fashioned local butcher shop, with an emphasis on hometown service, creative meat products, and wild game processing. Owner and lead butcher Shelbe Seay's passion for "feeding the community" is reflected in every smoky sausage, juicy rib eye, and party-worthy tenderloin.



Located in the heart of Fallon's historic district, inside a circa 1939 storefront, Momma's Meat Co. immediately conveys a feeling to visitors that they've stepped back in time to experience personalized care.

A passion for the skill (and art) of meat cutting prompted Seay to learn the business in 2009, under the tutelage of a former owner, often cutting meat while her young children napped in infant seats. Seay eventually purchased the company in 2023, adding a smoker, condiments, and seafood to Momma's Meat Co.'s customer menu.

"Every product is lovingly handcrafted with the finest cuts of meat and seasonings," Seay says. "We offer over 20 (yes, over 20) varieties of sausages, with local favorites such as Basque chorizo, along with over 15 varieties of burgers."

From left: The bountiful meat counter at Momma's Meat Co.; Shelbe Seay holds a lasso of Basque chorizo sausage; The building's original 1909 boiler; Seay seasons her tri-tip roast with a blend of secret spices



OH, MOMMA!

Fourth-generation Basque Nevadan Seay and her family understand the draw to the Northern Nevada outdoor lifestyle.

"Part of what we offer is geared toward convenience for busy families," Seay says. "Our 30- and 60-pound Variety Bundles are perfect for grab-and-go weekend adventures, summer grilling season, or an artistic charcuterie board."

At Momma's Meat Co., staff are like family. Indeed, you may see Seay's husband, Troy, or their two grown children serving customers or mixing ingredients for a local favorite, rolled and stuffed tri-tip.

"Family has always been No. 1 for me," Seay says. "From weeknight meals to holiday feasts and celebrations, feeding your family is what we do." 🍗

Momma's Meat Co.

250 S. Maine St., Fallon
775-423-2241 • Find Momma's Meat Company on Facebook
Open 9 a.m. – 5:30 p.m. Tues. – Fri.; 9 a.m. – 4:30 p.m. Sat.; closed Sun. – Mon.

Pork Basque Beans

(courtesy of Momma's Meat Co. in Fallon. Serves 6)

Of Basque heritage, Shelbe Seay shares her grandfather's no-fuss recipe for Basque beans, which complement the shop's in-house brined corned beef or Easter spring lamb.

- 1 pound salt pork
- 1 green bell pepper, chopped
- 1 red onion, chopped
- 6 cloves garlic, smashed and chopped
- 4 cans pinto beans with liquid
- ½ cup fresh parsley, chopped
- 1 tablespoon paprika
- 2 tablespoons butter

Chop and crisp salt pork in a Dutch oven or stew pot. Add bell pepper and onion, and soften them while cooking with salt pork. Add garlic, beans, fresh parsley, and paprika. Simmer until done. Add salt and pepper, to taste.



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Behind the Smoke Door

Exploring elevated saryo Japanese cuisine in Lake Tahoe.

WRITTEN BY SANDI SOLOMONSON

On Lake Tahoe's north shore, an understated, ash-toned restaurant fuses ancient cooking traditions with luxury dining and innovative cocktails. Welcome to Smoke Door Lake Tahoe Saryo.

Executive chef/co-owner Tyler Burges — who worked in several Michelin-starred restaurants in San Francisco, including Saison and Angler — chose a Kings Beach location in which to showcase his inventive style of Japanese cuisine. It's a premier destination restaurant.

The word "saryo" means "small tea house" and is used to describe boutique restaurants in Japan. In fact, Burges opened the first Smoke Door restaurant in Yokohama in 2022. Honoring the saryo tradition, Smoke Door Lake Tahoe offers a petite dining room, bar, and patio seating (weather permitting).

Upon stepping inside, diners are transported to a bright, open space where every detail evokes alluring harmony. Breezy shoji screens and minimalist booths are juxtaposed with stacks of wood and exotic aromas scented the air.

At Smoke Door, the subtle art of wood-fired cooking, which imparts flavor through embers and light smoke, elevates each dish, coaxing out pure, natural flavors. The seasonal menu features six- or 10-course omakase tastings and beverage pairings, while the patio offers a dedicated à la carte menu of more casual, shareable, drink-friendly fare.



LOCAL AND GLOBAL INGREDIENTS

Splitting his time between the United States and Japan, Burges, a graduate of the Culinary Institute of America in New York and veteran of Bay Area restaurants, draws inspiration for Smoke Door's menus from "tasting new foods at farmers' markets or traveling around Japan, exploring items that I have never seen before, using techniques that are new to me."

Working with notable vendors at Tokyo's world-famous Toyosu Fish Market, Burges transforms the freshest hand-selected seafood and other ingredients into tantalizing creations such as haiboshi Japanese wagyu beef, Toyosu fish, donabe rice, and the popular crispy pork belly.



Opposite: Crispy pork belly at Smoke Door Lake Tahoe; This page, from top: Smoked ice and orange peel scent a Yokohama old fashioned cocktail; Chef Tyler Burges creates a culinary masterpiece at Smoke Door. Photo by Ingrid Nelson; A selection of Smoke Door menu-pairing sake glasses



SHAKING IT UP

Beverage director Ria Kim curates the extensive whiskey and sake menu and cocktails. Many beverage items feature fire elements, such as the smoked highball and the "It's Godzilla!" with a kick of jalapeño.

At his quaint restaurant, Burges says he will continue to "implement techniques I learn in remote places in Japan and apply them to food in my way to deliver the finest dining experience."

Smoke Door Lake Tahoe Saryo has quickly earned a reputation for its unparalleled cuisine — blending East and West with a bold infusion of fire and smoke. Its innovative approach celebrates the artistry of ancient cooking and offers diners a truly unforgettable experience in the heart of Lake Tahoe. 🍷

Smoke Door Lake Tahoe Saryo

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Take the Cannoli

Elevate your events with handmade Italian desserts delivered right to your door.

WRITTEN BY ALI DICKSON

“There are only two cultures in the world: Italians, and those who wish they were,” says Johnnie Sorrentino with a smile.

In 2021, Johnnie and his wife, Evie, opened Café Evie/Rolli Cannoli, a delivery bakery celebrating la crème de la crème of Southern European desserts.

Evie, with her Puerto Rican heritage, and Johnnie, with his Italian ancestry, both spent their early years in the melting pot of New York before relocating to the Reno-Tahoe area 30 years ago.

“We grew up in the shadows of the beautiful ethnic New York bakeries of Northern Mediterranean origin,” Johnnie says fondly. “Our ancestors were from there and prepared homemade meals, including desserts from scratch with all natural ingredients.”

Johnnie spent his professional career in the world of startup tech and small-business consulting. Even with an expansive résumé, though, his greatest passion always has been connecting with his community. The draw to create a local bakery featuring both familiar and new desserts blossomed in 2021.



“This is the most nutritious dessert anyone could ever eat. There are people who eat it for breakfast.” — Johnnie Sorrentino



From left: Café Evie’s signature desserts, strawberry and limoncello dream cream, along with cannoli. Photo by Olga Miller; Cannoli filled with fresh impastata; Johnnie and Evie Sorrentino. Photos courtesy of Johnnie Sorrentino

To honor the working classes of their childhoods and Reno, they designed their desserts to be authentic and affordable to everyone in the community.

They began with two businesses that shared ownership and a kitchen, eventually rolling them into one comprehensive enterprise. The offerings include cannoli and a variety of desserts, all made with wholesome ingredients. And they feature delivery to Reno-Tahoe locations.

DECADENT DELICACIES

“When it comes to desserts,” says Johnnie, with a chuckle, who specializes in cannoli, “there is nothing better in the world than a fresh-filled cannoli, and there’s nothing worse than a soggy cannoli.”

Each hand-painted-chocolate cannoli is carefully hand-filled with ricotta impastata, a rich, coveted Italian cheese, and just a touch of powdered sugar for sweetness.

“We exclusively use ricotta impastata — the finest ricotta available only to the culinary market in America,” Johnnie says. “Ricotta impastata is very smooth, dense-textured, and drier than ricotta produced for retail consumption. We source it from a Wisconsin Italian cheese producer that has specialized in restaurant cheeses for over 80 years.”

What happens when you mix cheesecake and flan? Enter Evie’s specialty, the three-layer dream creme, a delectable fusion dessert with a variety of flavors, including limoncello, cacao, toasted coconut, and mango. The fluffy cheesecakes coupled with smooth flan are gluten-free and have zero added sugar.

“This is the most nutritious dessert anyone could ever eat,” Johnnie says, laughing. “There are people who eat it for breakfast.”

YEAR-ROUND OFFERINGS

No matter the time of day or the day of year, if you want a dessert, Evie and Johnnie are ready.

When scheduling deliveries, they ask guests for their serving time. They agree on a delivery time that’s close to serving time to ensure it’s convenient and the products are fresh for guests.

In addition to deliveries, Café Evie/Rolli Cannoli offers in-person catering with its exclusive cannoli bar.

“You approach the bar and choose a shell, your filling flavor, and tip-dip,” he says. “Each cannoli is freshly piped for your guests to enjoy.”

No matter the dessert, though, Evie and Johnnie built their foundation on Old World tradition and continue their legacy to share heartfelt desserts with the community they love. 🍷

Café Evie/Rolli Cannoli

Deliveries throughout the Reno-Tahoe region
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Dining with Dignity

A nonprofit provides dinners to at-risk and houseless youths.

WRITTEN BY NORA HESTON TARTE • PHOTOS BY SHAUN HUNTER

Most families are aware that qualifying students attending schools in the Washoe County School District receive two meals per school day, breakfast and lunch, on campus free of charge. But many of these children who live in low-income households still don't have access to nutritious dinners when they're not in school. The challenge is to ensure children are getting enough food outside of school hours.

That's why Ray Roske and Steve Johnson started The Third Meal, a 501(c)3 nonprofit organization that provides gift cards to children who are at risk or experiencing homelessness, giving them the ability to buy dinners when food may not otherwise be available. The motto of the nonprofit is "dine with dignity," and the goal for the founders was to replace the "walk of shame" — the trip to pick up blue backpacks full of weekend food made available in school auditoriums — with something less obvious but just as helpful. Instead, qualifying students are given physical gift cards or QR codes that they can use for dining at local restaurants. Currently, The Third Meal serves 30 families in Reno. The goal is to grow its reach throughout the Reno-Tahoe region to match those of the organization's other sites, which serve about 300 students in the Denver, Colo., area and 200 in Oklahoma.

FINDING FUNDING AND RECIPIENTS

To make the program work, Roske, who works for technology giant Oracle, and Johnson, who is a minister in Portland, Ore., receive matching donations from Oracle and other corporations as well as through giving campaigns shared via Facebook, LinkedIn, and word of mouth. Through seasonal fundraisers, The Third Meal is able to give Reno families a combined total of about \$600 per month. The program works



From left: BJ Foster, senior program director with Communities in Schools, offers gift cards to students at Duncan Elementary School in Reno as part of The Third Meal program; Foster high-fives a student picking up his gift card

best when a local restaurant or another business offers to match that amount, something the owners of Great Full Gardens restaurants in Reno and Sparks did for The Third Meal's launch.

"It has been widely identified that students living in poverty rely on school breakfasts and lunches as their primary sources of daily food intake," says BJ Foster, the women's ministry leader at Greater Reno Church of Christ in Reno, who works as a student advocate within the school district. "The primary goal of The Third Meal is to provide that crucial third meal to students who would otherwise go hungry for the next 15 to 20 hours between lunch and breakfast the following day."

As the senior program director of the nonprofit Communities In Schools of Western Nevada, Foster's goal is to keep youths in schools and help them graduate. Having nutritious meals is directly correlated. In fact, Roske says both attendance and test scores have improved within the served population since The Third Meal began operating locally.

Currently, recipients are identified by Foster, and then monthly gift cards are doled out as funds allow, in \$100 increments, with a goal of finding additional funds and more partner restaurants to grow the amount of assistance the organization can provide.

"There are many wonderful community programs providing support, but, unfortunately, they are met with reservation, as families are called to choose between survival and dignity," Foster explains. "The freedom to walk into a restaurant and order off the menu like anyone else without shame or worry of the inability to pay allows both." 🐔

Resources

The Third Meal
Thethirdmeal.org



www.champagnechocolate.shop

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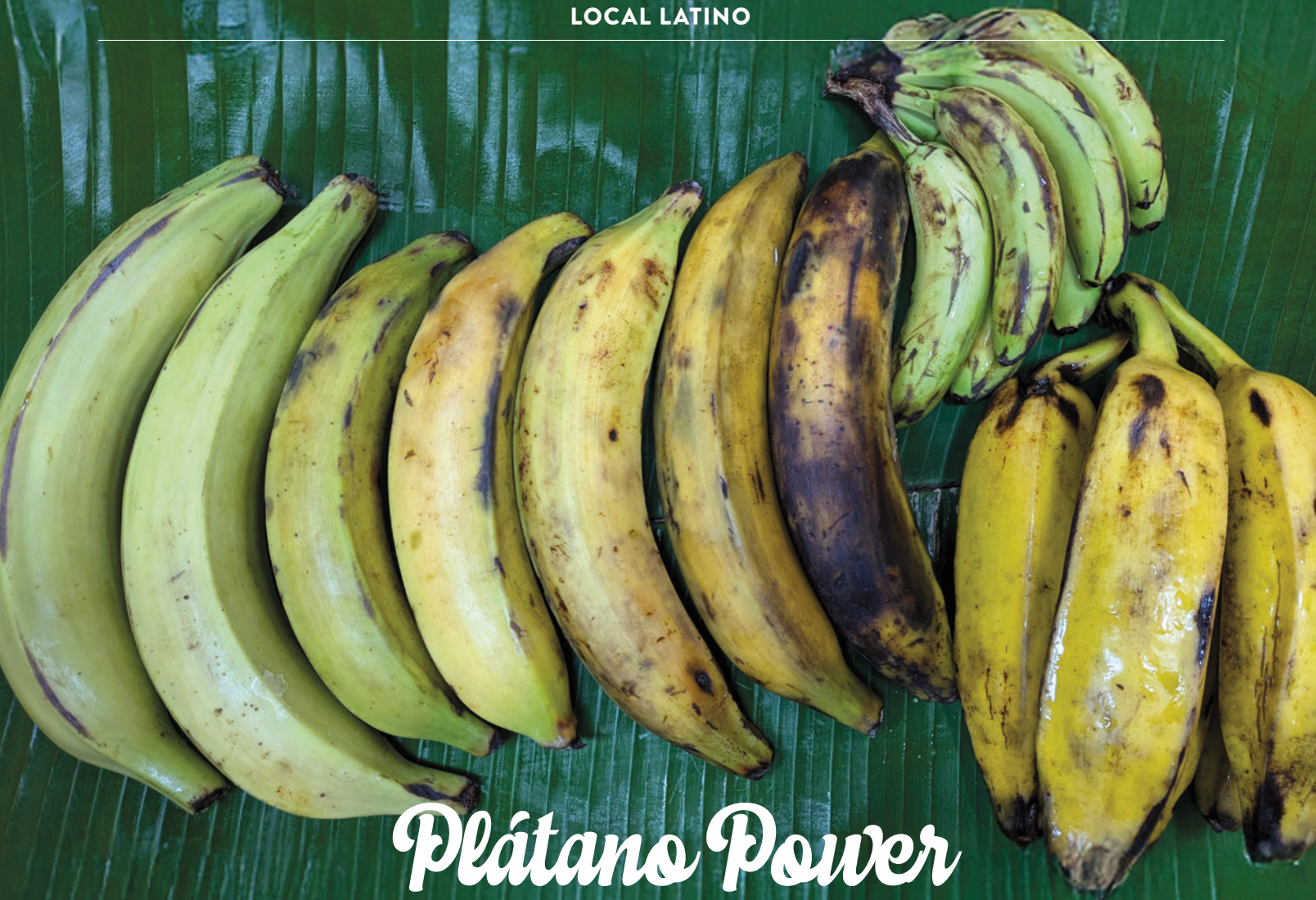


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Plantains pack health and flavor into a portable package.

STORY AND PHOTOS BY CLAUDIA CRUZ

The culinary journey of the plantain is complex. It includes travels through the trade routes of Southeast Asia and the Indian subcontinent, its introduction to Europe by Alexander the Great, and its arrival on the African continent via Trans-Saharan Arab merchants. The plant made it to the Caribbean basin — in the bellies of slave ships — where it has been adopted for users in many Latin American dishes.

Though it can't grow locally, luckily, plantains now can be found in the Latino markets around Reno and Sparks. So if your only experience with a plátano (the fruit's name in Spanish-speaking regions) has been limited to eating fried tostones or maduros, allow yourself to be whisked away by some more challenging recipes and delicious methods of preparation.

Not to be confused with the bananas we eat for breakfast, the larger-bodied plantain must be cooked to be eaten. Both types of

fruit do only grow in tropical and subtropical climates.

The plantain is starchiest and firmest when unripe, as close as possible to green when harvested from the plant. When it begins to turn the color of a lemon, it starts to ripen, soften, and develop sugars. Before this stage, consider recipes in which you can substitute a plantain for a potato and open yourself up to a whole new savory flavor profile and texture.

For a ripe plantain, consider recipes in which you might otherwise use a sweet potato or yam. Bake it into a cake or bread. This is where the sweet plantain shines best, and it's very child-friendly.

From left: Plantains vary from starchy to sweet, with green being unripe and good for savory dishes, and yellow being ripe and delicious for baking; Plantain bread; Canoas de plátano maduro, or sweet plantain canoes, are like fried banana splits but stuffed with ground meat, layered with cheese, and then, for more advanced palates, topped with picadillo



The plantain is a versatile fruit. You can boil, mash, bake, fry, broil, purée, and sauté it. This has inspired hundreds of sweet and savory recipes based on the food traditions of people around the world.

For example, in El Salvador, residents' version of empanadas is boiled sweet plantains that are mashed and stuffed with a sweet curd, pinched into dumplings, then fried and rolled in sugar. In Colombia, there's a popular sandwich called patacón, which features meat and condiments between two halves of a flattened, fried green plantain. People in the Dominican Republic love to boast about their traditional sancocho, a soup thickened with puréed green plantains, meats, and vegetables.

The plantain is rich in nutrients such as dietary fibers, minerals, vitamins, and other healthy compounds, making this crescent-shaped, global staple food a popular item on many Latin tables from

as far south as Ecuador to the border of Mexico, and to Guatemala, where it's found in mole. Make sure to visit the local mercados to start your adventure with this powerful and hearty fruit. 🍌

RESOURCES

El Super
1901 Silverada Blvd., Reno
[Elsupermarkets.com/store/silverada](https://elsupermarkets.com/store/silverada)

Marketón
1500 S. Wells Ave., Reno
[Marketon.com](https://marketon.com)

Toro De Oro Market
588 N. McCarran Blvd., Sparks
Find Toro De Oro Market on Facebook

ENTER
-the-
Blooming
OASIS

Step into a world of vibrant color at Yellow Petal Flower Farm in Fallon. This family-run farm, nurtured by three generations of first-generation farmers, grows stunning blooms like Queen Anne's Lace, Peonies, and Yarrow — all year long.

SCAN TO ENTER THE OASIS

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THE OASIS OF NEVADA **FALLON** Incorporated 1908

TRAVEL **NEVADA**

EDIBLE NOTABLES

EDIBLE UPDATES



Read on for the latest information about our food-and-drink scene.

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

OPENINGS & EXPANSIONS

Birdeez, a mini-golf and darts center in Downtown Reno opened on Dec. 10. It comes from the same owners of Downtown's **Reno Axe & Social** and **Sensology** at Grand Sierra Resort & Casino. The business features electronic dart games, mini-golf courses of varying difficulty levels, and a full restaurant and bar.

Before 2024 ended, **Coyote Saloon** opened its doors. The country bar combines sports and line dancing for an extraordinary Reno experience. Located on Kietzke Lane, the saloon opens at 3 p.m. daily and offers a rotating selection of line-dancing events, bottle service, DJs, and more. It also hosts food trucks each day.



The adorable pink building on Pine Street in Reno opened as **Chrome Coffee Works** on Nov. 21. The retro-designed spot serves a simple menu of coffee and tea, plus breakfast burritos and pastries.

BUSINESS CLOSURES

Brewery **IMBIB**'s owners announced in January that they would be closing their doors for good at the Reno and Sparks locations. The brand has been brewing here since 2012.

The Basque restaurant-meets-sports bar concept, **The Fe**, barely made it past one year in business. It opened in October 2023, then served its last meal in December 2024.

BAM! Dog in Smithridge Center in Reno closed on Nov. 8. The hot dog business still operates out of a food truck for local events but has ceased operations of its brick-and-mortar spot, which opened eight years ago.



In mid-December, **Fourk Kitchen** bid adieu to Reno. The restaurant was known for serving multicourse, prix fixe menus that rotated once per month, but after fewer than four years in business, the owner decided to pull the plug when his attempts to sell were unsuccessful.

Blind Dog Tavern closed its doors for good on Dec. 31 after seven years in business. The owner, Josh Callen, owns multiple bars throughout Reno.

NOTABLE NEWS

The owner of **Ferino Distillery** announced an impressive takeover. **Torani**, the 100-year-old brand that produces — among many other flavored syrups — Amer



From left: Beer at **Birdeez** in Reno; **IMBIB** owners Matt Johnson and Jason Green; **Kimmie Candy**

liqueur, is giving its famed recipe to **Ferino**, as a way to keep tradition alive. The Reno distillery will take ownership of the recipe in March and start selling the liqueur in April. **Amer** is best known locally for being the signature ingredient in a **Picon punch**.

Kimmie Candy received the Best Nevada Grown Product prize in the 2024 Best in Business Awards, presented by *Northern Nevada Business Weekly*.

Kwok's Bistro was ranked No. 12 by *Food & Wine* on a 2024 list of Top 100 Chinese Restaurants in America.

LAKE TAHOE NEWS

Base Camp Pizza Co. received national recognition, being named one of the Top 10 Pizzerias in the Nation in a recent *SF-Gate* article. The Heavenly Village pizza shop not only was praised for its delicious fare but also its community-first dedication to service.

A ribbon cutting for **Yuki Ramen** took place on Jan. 13. The ramen and Asian cuisine concept is located on Lake Tahoe Boulevard in South Lake Tahoe.

As part of renovations happening at **Harrah's Lake Tahoe**, **Brew Brothers** will open later this year. The restaurant currently is open at **The ROW** in Reno, which doubles as a nightclub after hours. 🍷



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

OLD FRIENDS. NEW BLENDS. HIDDEN GEMS.



The Silver State is full of delicious hidden wonders, so hit the road and let your taste buds lead the way. You'll sample Basque culture with a hearty meal and a Picon Punch. Belly up to Wild West history at a Sagebrush Saloon, or enjoy local flavors at a brewery, winery, or distillery. One of the best ways to explore Nevada is through its flavors, so get a little out there and find them.

GET A LITTLE OUT THERE.

Visit TravelNevada.com



Happenings

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

COMPILED BY CHEREE BOTELER



MARCH

8

INTERNATIONAL WOMEN'S DAY
Nevadawomensfund.org
RUSSELL PETERS RELAX WORLD TOUR
Cnty.com

LEVEL UP SAPPHIRE SOULS TOUR
Cargoreno.com

Through 9
NORTH LAKE TAHOE SNOWFEST
Tahoefest.org



13

IRISH GUINNESS SHAMROCK CAKE CLASS
Batchcupcakery.com

14

COOKING WITH IRISH BEERS & WHISKEYS CLASS
Nothingtoit.com

15

ROCKY MOUNTAIN OYSTER FRY
Visitvirginiacitynv.com

SOILS 101 CLASS
Eventbrite.com

CHEESEMAKING WORKSHOP
Nothingtoit.com



RENO LEPRECHAUN CRAWL
Crawlreno.com

15, 16
A.V.A. BALLET THEATRE AND RENO PHIL'S PETER PAN
Avaballet.com

16

13TH ANNUAL LEPRECHAUN RACE
Renorunningcompany.com

22

ARTISAN BREAD WORKSHOP
Nothingtoit.com



17

ST. PATRICK'S DAY

20

JUSTIN MOORE: LIVE IN CONCERT
Grandsierraresort.com

21

SUSHI CLASS
Nothingtoit.com



22

ARTISAN BREAD WORKSHOP
Nothingtoit.com

29

DEAD ARTISTS BALL
Sierraarts.org

APRIL

1

APRIL FOOL'S DAY

2

ALTON BROWN LIVE: LAST BITE
Pioneercenter.com

5

WEED CONTROL CLASS
Eventbrite.com

TEAM WHISKEY BONANZA
Teamwhiskeybonanza.com

BULLET FOR MY VALENTINE & TRIVIUM
Grandsierraresort.com

5, 6

RENO CHAMBER ORCHESTRA'S LATIN BRIDGES
Renochamberorchestra.org



Starting 22
OF THE EARTH: NATIVE AMERICAN BASKETS AND PUEBLO POTTERY EXHIBIT
Nevadaart.org

ALL ABOUT POTATOES SPUDTACULAR CLASS
Eventbrite.com

22, 23
RENO PHIL PRESENTS BEETHOVEN'S EMPEROR CONCERTO
Renophil.com

25, 26, 27, 28, 29, 30
THE WIZ
Pioneercenter.com

26

TASTE OF INDIA CLASS
Nothingtoit.com

27

ANTHONY'S CHOPHOUSE WINEMAKER DINNER: VINEYARD 29 AIDA WINERY
Cnty.com

6

HOLLYWOOD UNDEAD & TECH N9NE
Grandsierraresort.com

7

SPRING CLEANING IN THE PERENNIAL GARDEN CLASS
Carsoncitygreenhouse.org

9 - May 10
BABY ANIMAL DAYS & TULIP FESTIVAL
Andelifamilyfarm.com

10

MESHUGGAH
Grandsierraresort.com

10 - 13
AMERICAN DAFFODIL SOCIETY NATIONAL CONVENTION
Daffodilusa.org



11

NEVADA HISTORICAL SOCIETY GALA
Nvhistoricalsociety.org

12

PRETTY, PRETTY PEONIES CLASS
Eventbrite.com

10TH FESTIVAL OF COLORS - SPECIAL EDITION
Neteffectmedia.com

12 - 20



13

JORDAN DAVIS
Grandsierraresort.com

16

NARUTO: THE SYMPHONIC EXPERIENCE
Grandsierraresort.com



17

BUNNY CARROT CAKE CLASS
Batchcupcakery.com

18

GOOD FRIDAY COMMUNITIES IN SCHOOLS OF WESTERN NEVADA PRESENTS: YACHTLEY CREW
Grandsierraresort.com

Y&T
Cargoreno.com



19

GREAT AMERICAN CRAFT FAIR AT RENO EARTH DAY
Greatamericancraftfairs.com



TONY HINCHCLIFFE
Grandsierraresort.com

20
EASTER

22
EARTH DAY

24

GLOBAL GALA
Unr.edu/nnic

ANTHONY'S CHOPHOUSE WINEMAKER DINNER: CAKEBREAD CELLARS
Cnty.com

RAIN: A TRIBUTE TO THE BEATLES
Grandsierraresort.com

25 - 27
VIRGINIA CITY GRAND PRIX
Vcgp.com

26

MEDICINAL HERBS CLASS
Eventbrite.com



COMMUNITY BASKET CELEBRATION
Nevadaart.org

STYX & KEVIN CRONIN
Cnty.com

30

CONTAINER GARDENING AT ELEVATION
Extension.unr.edu/county-gardens.aspx

30 - May 4
22ND ANNUAL CONSTRUCTION RENO DESIGN & BUILD COMPETITION
Fbnn.org

Mark Your Calendar

MAY

2
FESTIVAL OF HOPE
Givehopenv.org

NIKKI GLASER
Grandsierraresort.com

2 - 4

GENOA WESTERN HERITAGE DAYS
Genoanevada.org

3

CONTAINER GARDENING CLASS
Eventbrite.com

BRETT YOUNG
Grandsierraresort.com

THE GREAT COMMUNITY CLEANUP
Ktmb.org

5

CINCO DE MAYO

6

CECILE MCLARIN SALVANT
Artown.org

9 - 10

BACK ROADS VINTAGE MARKET
Backroadsvintagemarket.com

10

MOTHER'S DAY PLANT SALE
Carsoncitygreenhouse.org

11

MOTHER'S DAY

16 - 18

CARSON VALLEY HOT AIR FOR HOPE BALLOON FESTIVAL
Hotairforhope.com

17 - 18

CHILI ON THE COMSTOCK
Visitvirginiacitynv.com

18

LADIES SUNDAY TEA
Historicnv.org

RENO CHAMBER ORCHESTRA'S SALUTE TO YOUTH
Renochamberorchestra.org

26

MEMORIAL DAY

29

ANTHONY'S CHOPHOUSE WINEMAKER DINNER: QUINTESSA | FAUST
Cnty.com

30 - 31

2025 RENO-TAHOE ODYSSEY
Renotahoeodyssey.com

31

RENO PHIL PRESENTS MARIACHI COBRE
Renophil.com

31 - June 1

ART & WINE ON THE GREEN
Historicnv.org



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EDIBLE GARDEN

High Desert Harvest

Master gardeners provide an abundance of horticultural expertise to the community.

WRITTEN BY SUSAN WINTERS

“Gardening in Nevada is a contact sport,” declares Tricia Howarth, recent graduate of the University of Nevada, Reno Extension Master Gardener program.

With our short growing season, early and late frosts, excessive day and evening air temperatures, and generally poor soil, it’s no wonder gardening in Nevada might be considered a battle with nature. Thanks to Nevada’s master gardeners, no one need face such challenges without help.

GROUNDING IN SCIENCE

The Extension Master Gardener Program is a volunteer educator program providing Nevada communities with science-based expertise on a broad spectrum of horticultural subjects, from the timing of planting vegetables to thwarting garden pests. The program draws on the extensive knowledge of university research, not local lore. For instance, there’s no need to wait for the snow to vanish from Peavine’s peak to start planting.



From left: Master gardeners Rachel, Doreen, Milan, Martha, and Cindy take a break after a hard day weeding in the sun at Rancho San Rafael Community Garden in Reno. Photo courtesy of Rachel McClure

EDIBLE GARDEN

This page, from top: Martha plays in the dirt at the Master Gardener Teaching & Demonstration Gardens at Rancho San Rafael Community Gardens; Master gardeners Randy and Sam at Randy's garden during the 2023 Master Gardener Garden Tour, hosted by Rail City Garden Center to support the Master Gardener Program; master gardeners (left to right) Deb, Doreen, Suzanne, and Carol during a Junior Master Gardener after-school event at South Valleys Library. Photos courtesy of Rachel McClure. Opposite, from top: Elsa volunteers in the master gardener greenhouse, preparing plants for the annual seedling sale; A group of master gardeners at the Master Gardeners Mobile Help Desk at the Spanish Springs Library. Photo by Lou Manna



Day events in January, the Annual Seedling Sale in May, and the Northern Nevada Garden Tour in August.

The two-day garden tour highlights an average of 13 gardens throughout Reno and Sparks. Hosted by Rail City Garden Center in Sparks, the self-guided tour not only supports the Master Gardener program but also provides inspiration about different gardening styles in varied settings for those new to Northern Nevada as well as experienced gardeners eager to revitalize their current landscapes.

"I personally believe that master gardeners are incredible individuals, with an immense passion for their community and all things horticulture and a willingness to share both with the people around them," McClure says. "That combined with the University of Nevada, Reno's Extension research and science-based information base make this a better place to be." 🍷

University of Nevada, Reno Extension Master Gardener program

4955 Energy Way, Reno
775-336-0265 • Extension.unr.edu/master-gardeners
Have a gardening question? The Help Desk is available 10 a.m. – 2 p.m. every Tues., Wed., and Thurs.

"If that were true, there would be years we could never garden. There are things we can do to garden in any situation. It just depends on your commitment level," explains Rachel McClure, Washoe County master gardener coordinator.

SOLVING NATURE'S CHALLENGES

"Every shift has something different," says master gardener lead Shari Elena Quinn of the variety of bugs, branches, and bushes that people bring to the office's help desk to identify and solve their gardening challenges.

Some of the tools the master gardeners use are a board displaying 25 types of weeds, a collection of pinned native insects, and a microscope connected to a monitor. If the answer is not readily available, the master gardeners will gladly research the matter.

Not only do the master gardeners handle inquiries from this office (at least 1,427 such inquiries last year alone), but they also have a

hand in maintaining gardens throughout the community, including at the Ronald McDonald House, Washoe County Extension Office, and Rancho San Rafael Regional Park, all in Reno. At the Master Gardener Teaching and Demonstration Garden at Rancho San Rafael, in 2024, they logged 970 volunteer hours, providing flowers that went to a local senior center and growing 754 pounds of produce that they donated to the Reno-Sparks Gospel Mission.

Quinn explains that the master gardeners also give monthly, seasonally driven garden talks at the Spanish Springs Library. More a succinct overview than a deep dive into horticultural topics, these sessions, each comprised of three 20-minute lectures, allow plenty of time for addressing attendees' questions afterward and include handouts to take home. Educational events also are equipped with a mobile help desk staffed with master gardeners who are ready to field further questions.

The title of master gardener signifies a significant level of expertise. Prospective master gardeners must complete the online Home Horticulture and Master Gardener courses, which feature readings, live question-and-answer sessions, and lab homework comprising 18 to 20 weeks of training, followed by 15 hours of continuing education and 35 hours of approved volunteer projects during their first year. Ongoing annual commitments for master gardeners in Washoe County include 10 hours of continuing education and 20 volunteer hours. In addition to their work on the help desk and educational talks, these pros also support Seed Swap





+



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MEET THE FARMER

Bird in the Hand

Reno farm wishes happy quails to you.

WRITTEN BY NORA HESTON TARTE



Quail eggs offer many health benefits over chicken eggs, says Serena Hehnke, co-owner of Happy Quails HQ, a Reno-based quail farm. Hehnke — who owns the business with her bird-obsessed partner Anna Farb — says the birds not only are higher in protein than chickens, with more vitamins per gram, but their eggs also don't carry the risk of *Salmonella*, which makes quail eggs safer to eat in raw form.

Hehnke likes her quail eggs “fried, hard boiled, scrambled, or pretty much any other way you would eat chicken eggs.” Many of her customers recommend pickling quail eggs, which she says she hasn't tried yet. For recipes, she notes, about three quail eggs equal one chicken egg.

“My favorite way to use up a ton of eggs is to boil, peel, and then marinate the eggs in a soy sauce, sugar, garlic, green onion, chili, and sesame seed concoction and eat that with rice,” Hehnke says. “I also started making homemade mayo with quail eggs.”

While quail eggs' taste is similar to chicken eggs, the tiny eggs aren't readily available at the average grocery store. And that's part of what keeps Happy Quails HQ in business. The urban farmers raise several varieties of Coturnix quail and sell their eggs at the Riverside Farmers Market in Reno, both for human and pet consumption.

From top: 18 quail eggs from Happy Quails HQ. Photo courtesy of Yashila Photography; A happy quail. Photo courtesy of Serena Hehnke

MEET THE FARMER

“Now we sell 200 to 300 quail eggs at every market and have expanded our offerings to include [fertilized] quail eggs [to become] pets.”

— Serena Hehnke, co-owner of Happy Quails HQ

PAMPERED POULTRY

Hehnke and Farb also spoil their quail rotten.

“Because we keep such a small number of quail compared to large-scale operations, I am able to spend more time enriching their lives. (And) the quail have constant access to high-quality fermented feed,” Hehnke explains. “My partner loves to sprout tasty microgreens for them to snack on. They also get plenty of local organic fruits, vegetables, and high-protein insects to supplement their diet.”

The “farm” grew out of an apartment operation when the couple — whom customers have fondly nicknamed the “quail queers” — purchased 22 hatching eggs from a local breeder, along with an incubator.

“They grew up in our apartment kitchen and moved with us when we purchased our house,” Hehnke says.

At first, all the quail lived in a two-tiered hutch. Eventually, they were upgraded to ground pens, made from converted raised beds, which allow them to engage in more natural behaviors.

When they began laying eggs, the two women quickly learned they couldn’t eat enough quail eggs to keep up.

“Each quail produces 300-plus eggs a year,” Hehnke says.

When their friends and family couldn’t help them make it



through the supply either, Hehnke took some leftovers to the local farmers’ market and started trading them with other vendors for produce, baked goods, and other goodies. When the market coordinator got wind of what they were doing, they were invited to become an official vendor.

BURGEONING BUSINESS

“Now we sell 200 to 300 quail eggs at every market and have expanded our offerings to include [fertilized] quail eggs [to become] pets,” Hehnke says. “Caring for our birds and managing the business

is my full-time job. I take a lot of pride in providing the quail with different forms of enrichment and am always looking for ways to improve their quality of life.”

From top: Hehnke holds a quail. Photo courtesy of Serena Hehnke; A wire basket of quail eggs. Photo by Yashila Photography

There are different varieties of Coturnix quail, and Hehnke and Farb raise several of them, chosen for their calm temperaments, unique feathers, and incredible eggs. They have plans to expand their offerings to include at least four more varieties soon. They also want to purchase a freeze dryer, so they can start making freeze-dried quail eggs to sell at local pet stores and their market booth.

While egg purchases are the crux of the Happy Quails HQ business, Hehnke and Farb also sell hatching eggs and live birds. To make a purchase or arrange local egg pickup, find the business on Instagram at Happyquailsreno or Happy Quails HQ on Facebook, or email the owners at Happyquailsreno@gmail.com. You also can find the farm’s booth at the Riverside Farmers Market every other Sunday. 🐣

A large, vibrant pattern of Native American basketry, featuring geometric shapes and a rich color palette of blues, reds, yellows, and blacks, created with small beads or seeds.

Of the Earth: Native American Baskets and Pueblo Pottery

Opening March 22, 2025

An exhibition showcasing remarkable Native American baskets and Pueblo pottery with new works by Great Basin basketweavers and a major mural by Jack Malotte (Western Shoshone | Washoe) in collaboration with Lena Tseabbe Wright (Northern Paiute | Yurok).

Community Basket Celebration

Saturday, April 26, 2025 | 10 am – 4 pm

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Organized by the Great Basin Native Basketweavers Association and presented at the Nevada Museum of Art.

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IMAGE Jacqueline Rickard (Walker River Paiute), *All That Is* (detail), 2023-24; Collection of the Nevada Museum of Art, purchased with funds provided by the Orchard House Foundation.

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SPECIAL ADVERTISING FEATURE

Home *Guide*



Spring Sanctuaries

Making the most out of Reno-Tahoe homes.

WRITTEN BY HEIDI BETHEL

Springtime in Reno-Tahoe is simply blissful. As the weather begins to warm and life emerges all around, area experts have great ideas to amplify your living space and life this time of year.



Open the Door to MORE



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SOUTH RENO

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55+ Active Adult Community

SPARKS

Cinnamon Ridge

Scenic single-level living

Stonebrook

Close to recreation

Regency at Stonebrook

55+ Active Adult Community

Harris Ranch

Luxury homes on large home sites

Take a Step Outdoors

Now is a great time to start thinking about the outdoors. Sam Olson, team lead and owner of The Olson Group of RE/MAX Professionals in Reno, says, "After a long winter inside, spending some time refreshing your outdoor space can be very invigorating. Especially if you're thinking about selling this year — curb appeal is so important. And making sure any exterior plantings and curb appeal enhancements have time to establish themselves. While kitchens and bathrooms sell homes, curb appeal gets people out of the car."



Cinnamon Ridge Caraway homesite backyard.
Photo courtesy of Toll Brothers

The team at Toll Brothers have long shared an appreciation for the outside and builds homes that embrace indoor/outdoor living.

"Communities like Toll Brothers' Cinnamon Ridge and Harris Ranch in Sparks include large home sites, open-flow floor plans, and optional sliding glass doors that open up the great room to a generous, covered patio," explains Donna O'Connell, president of Toll Brothers' Reno division. "Numerous options are available to enhance your outdoor living areas, such as a primary-suite deck, RV parking, and detached casita with a kitchenette and full bath."

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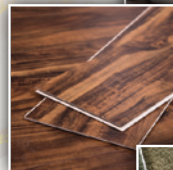
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Betsy Caron, Realtor with Chase International Real Estate in Sparks, appreciates the entryway to a home and encourages readers to make theirs distinctive.

"The entryway to your home is more than just a door; it's a glimpse into your world and a warm invitation to the future," Caron explains. "Whether it's a bold statement piece or a practical landing area with cubbies for backpacks and shoes, the key is to make it welcoming and peaceful. Create a space where friends, family, and potential buyers can feel at home, envisioning a place filled with warmth, comfort, and connection."

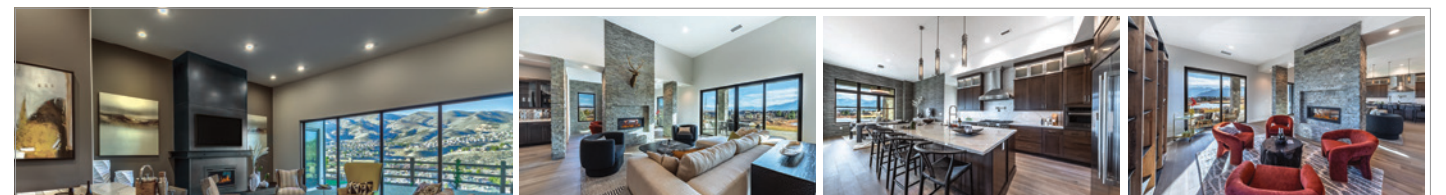
A Touch of Greenery

When it comes to plants and foliage, options abound for adding some color inside and out.

Cary Yamamoto, general manager of Dayton Valley Turf, which expanded to include Bonsai Blue Garden Market in 2020, is introducing pollinator plants this year. Continuing his parents' legacy of sustainable farming, Yamamoto has remained committed to making lasting contributions to the community since the family moved here in 1957. Initially involved in row crops, such as garlic, onions, grains, and potatoes, Yamamoto's family entered the sod business in the 1980s.



Story continues on page 40



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Continued from page 37

"When we started growing sod, it was just a fledgling way of getting another rotation of crop in, and it turned into a mainstay," Yamamoto explains.

Today, he and his team produce grasses climatized and grown in the high desert, which do very well in the region.

"Our emerald blue sod is our most popular, but we do have other sources with varieties we're developing to include native and ornamental grasses. Bonsai Blue Garden Market will offer different grasses, trees, shrubs, pollinator-specific plants, natural landscapes, and more."



Photo courtesy of Sierra Water Gardens

With her shop, Sierra Water Gardens in Reno, owner Samantha Stremmel offers indoor plants and thoughtfully curated home goods, garden items, clothing, and jewelry aligning with the business' ethos of small-batch, responsibly made pieces.

"We work hard to source local and [international] products to our community," Stremmel explains.



Monarch Blue Grass Blend. Photo courtesy of Dayton Valley Turf



When it comes to bringing plants indoors, Stremmel sees many benefits. "Of course, there's the boost in air quality. I really think the biggest benefit is that plants bring life into the home. A plant will transform a space very quickly with its presence and the care you give it. They add an organic, outside feel to any space that brings comfort and just makes you feel good."

Manmade Materials

When it comes to outdoor pathways and patios, porcelain pavers are a great option considering the weather extremes in the region. According to Shaun Klein, director of business development for Nova Tile & Stone, with stores in Reno, Sacramento, Minden, and Fernley, "Porcelain doesn't absorb moisture like brick might, and porcelain pavers can be used in the same applications, including placed directly on gravel or a raised patio."

When selecting the colors outdoors, Klein has excellent insights: "Color selection in outdoor use is important year-round. You want to avoid extremely dark and white colors to avoid excess heat and light reflection."

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Energy Efficiency Matters

Sol-Up, Nevada's leading solar energy company, continues to expand the number of home lifestyle products available to Northern Nevada customers seeking energy efficiency and innovation.

In its newest offering, Sol-Up's Midtown Reno showroom offers access to a line of "e-life partner" products that bring new concepts and energy independence to the home. E-life partner products include eco-friendly appliances, e-bikes, e-foils, water dispensers, water-vapor fireplaces, and energy-storage options, including the Tesla Powerwall 3.

"Renewable energy as an industry is changing rapidly, as are the products that use energy much more efficiently or that offer energy independence," says Steve Hamile, Sol-Up's CEO. "Our Midtown Reno showroom is aimed at helping educate consumers about the many possibilities to reduce their electricity costs and usage."

Sol-Up is Nevada's leading independent installer of the Tesla Powerwall 3, which allows customers a new path to energy efficiency. The Powerwall 3 provides a higher continuous power output, so more devices can be powered simultaneously compared to previous models. When combined with solar panels, the Tesla Powerwall 3 can power a home when the sun goes down or the power goes out.



Blue Star Appliances is another e-life partner. The company manufactures high-quality, American-made ranges, refrigerators, air conditioners, and other products that provide unique performance, craftsmanship, and customization options. Years before it was required, the company moved to eco-friendly refrigerants that don't deplete the ozone layer. Blue Star ranges use technology that helps clean the oven while it's being used, reducing the power required for ongoing, scheduled self-cleanings.

"As our temperatures continue to rise and the cost of energy goes up every year, there are many reasons to consider energy-efficient and renewable-energy-powered products throughout the home," Hamile says.



Photo courtesy of Bluestarcooking.com

Bee Friendly

Molly LeGoy and Kim Hansen have joined forces to offer bees for rent to Northern Nevada residents through Red, White & Bees in Reno.

"With bee populations on the decline, we see a need to make supporting our bees more accessible to residents and businesses alike," LeGoy explains.

The pair offers one-, two-, and three-hive subscription packages that are installed and filled with locally bred bees. Monthly inspections of the hives encourage healthy, productive pollinators.

"Working with our local customer base, we have been able to help gardens, communities, and the environment," Hansen says.

Red, White & Bees provides extraction and delivery services for each customer's honey at the end of the season. Customers can choose to have their honey donated, jarred, or labeled for an additional fee.



LDCmodern offers crafting classes and more

Arts and Culture Make the Neighborhood

Linda Demers, owner of LCDmodern in Reno, embraces March and April as a time to emerge from hibernation and welcome fresh beginnings. She's thrilled to host workshops and gatherings in her shop, fostering creativity and connection among like-minded individuals as they come together to create and share ideas.

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"I'm collaborating with local small businesses to bring fresh ideas and fun activities like home décor projects, vision boards with designers, cookie decorating, and fiber art," Demers explains. "It's all about crafting circles and our ability to share, learn, and connect. I'm excited to bring people together, spark creativity, and make the most of the season!"

The Tahoe Philharmonic, created by Maestro James Rawie and Nancy Rawie in 2024, will bring new life to the thriving music scene with a seven-concert series scheduled throughout the year in Reno-Tahoe.

"We believe music is food for the soul, and classical music is its finest nourishment," explains Valerie Forte, Tahoe Philharmonic board member and Realtor with Compass, which has offices across Nevada, California, and nationwide. "Our area's vibrant arts and culture scene is thriving, and we're here to make it even stronger. We are committed to bringing everyone together through the universal language of music."

Whether it's enjoying a beautiful musical performance or craft event, enhancing the outdoors with foliage and stunning accents, or listening to bees buzzing around, Reno-Tahoe is a splendid place to call home, and these experts can help make any place your own. ❖

Thank you, Maestro James Rawie and Nancy Rawie, for bringing beautiful music to our Greater Lake Tahoe area for more than 19 years! Your dedication and talent have truly enriched our community.



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Fruit Forward

Discover the Monument to Sharing at Nevada Museum of Art.

WRITTEN BY NATASHA BOURLIN

From left, Kolin Perry, Nevada Museum of Art assistant curator; Tom Stille, landscape contractor; Apsara DiQuinzio, Nevada Museum of Art senior curator; David Burns, Fallen Fruit artist; and Austin Young, Fallen Fruit artist plant the *Monument to Sharing* installation outside the Reno museum. Photo courtesy of Nevada Museum of Art

Within Reno's urban center, a botanical wonderland has emerged. A trip to the Nevada Museum of Art can transport visitors into what could be a Lewis Carroll novel, replete with towering flora and fauna, and a sculpture garden that, though lacking a sign stating, "Eat me" (as Alice encountered), is intended for just that purpose.

In 2022, *Monument to Sharing* began as a living installation of fruit-bearing flora in the Linda and Alvaro Pascotto Sculpture Garden outside the museum. Conceived by David Allen Burns and Reno native Austin Young as part of their collaborative, the Los Angeles-born Fallen Fruit project, *Monument to Sharing* is an immersive installation in the form of an edible public sculpture garden producing fruit and herbs meant to be harvested by and shared with the community.

In addition to the Nevada Museum of Art installation, Fallen Fruit has a multitude of fruit-tree exhibitions installed around the world, which Burns and Young explain were planted as an artwork for sharing. Additionally, the collaborative's Endless Orchard initiative is an online portal that maps publicly available fruit trees in several countries.

"Our intention has always been to create a community around shared resources and bridge relationships with accessible fruit trees planted around a neighborhood. We think of it as an artwork that, at its core, is about sharing," Young says. "We like to think that generosity begets generosity. It also stems from our own love of finding fruit on walks, for example picking blackberries or plums on the side of a road."



From left: Laura Baur, Ardyn Williams, Jameson Williams, and Ryan Tate help out in the Nevada Museum of Art garden/art exhibit; Below: Tom Stille with Interpretive Gardens Inc. in Reno provided horticulture expertise for the art museum's garden/art project called *Monument to Sharing*. Photos courtesy of Nevada Museum of Art



BEYOND THE STILL LIFE

Fruit has long served as artistic inspiration. Fallen Fruit amplifies this idea by planting living fruit trees that naturally bloom into eye-catching art, often in areas where fruit trees are scarcely seen or even may be illegal. For example, its first public artwork, *Del Aire Public Fruit Park*, commissioned by Los Angeles County in 2012, helped change public policy in an area where fruit trees were banned from public spaces and parks.

When the Nevada Museum of Art staff sought to install a new sculpture garden, it determined that Fallen Fruit's use of generosity, public gardens, collaboration, and other aspects of civic participation meshed with the museum's ongoing mission to be a foundational resource for the community, explains Apsara DiQuinzio, the museum's senior curator for contemporary art.

Tended to regularly by museum volunteers, *Monument to Sharing* was designed by Burns and Young, then planted using climate-friendly and native botanicals, with local horticulture expertise from Tom Stille of Interpretive Gardens Inc. in Reno, who continues to help maintain the garden.

The permanent installation comprises 21 indigenous or naturalized, fruit-bearing trees selected for their geographical and cultural importance, including peach, plum, pear, cherry, and apple. A berry patch, grapevines, herbs, and some "volunteer" growth, as DiQuinzio calls it, that has since appeared to complement the trees.



“I think it’s a really inviting, beautiful space that visitors encounter when they first walk into the museum now, which highlights the importance of our relationship to the natural world.”

— Apsara DiQuinzio,
Nevada Museum of Art senior
curator for contemporary art

“We think our cities can — and should — be like communal gardens. By reimagining public spaces, we want to make fresh fruit available to everyone,” Burns says. “Unfortunately, many city codes are antiquated, and rather than allowing fruit trees to be planted along city streets, they instead require ornamental trees that often don’t benefit pollinators or people. We want to change that.”

BRINGING THE OUTDOORS IN

In September 2024, the Nevada Museum of Art’s Donald W. Reynolds Grand Hall transformed into a soaring garden setting when *The Power of Pollinators (And Other Living Things)* was installed. Created

for the museum by Burns and Young as an exhibit that would work in tandem with *Monument to Sharing* yet stand on its own, it was inspired by Northern Nevada’s native flora and fauna. Their original artwork on vibrant, cascading drapery and expansive wallcoverings spans the walls from floor to ceiling in the atrium.

“The animals depicted are those that can be found in neighborhoods, the foothills, and in the Sierra. We identified the flora by walking around BLM land, public parks, and neighborhoods,” Burns explains. “Many of us who live in cities don’t appreciate the wide biodiversity that surrounds us in our own neighborhoods. We think of it as a portrait of the Great Basin.”

Opposite: Artists and community collaborators Austin Young and David Allen Burns pose in front of their wallpaper and curtain designs inside Nevada Museum of Art in Reno. Photo by Donna Victor; This page: The Nevada Museum of Art’s 50,000-square-foot expansion project, with a front door on California Avenue, opens to the public this spring. The expansion includes a sculpture garden and an Indigenous interpretive garden. Photo courtesy of Nevada Museum of Art



Entering the installation, it feels as if you’ve somehow morphed into an ant meandering through an immense garden tableau.

“I think it’s a really inviting, beautiful space that visitors encounter when they first walk into the museum now, which highlights the importance of our relationship to the natural world,” DiQuinzio says.

“In using flora and fauna that are specific to Reno in the installation, it highlights the nonhuman and human life that surrounds the museum and that we are a part of, and it helps to bring that relationship to the foreground.”

NATURALLY COLLABORATIVE

Both *Fallen Fruit* exhibits are collaborative endeavors that, DiQuinzio explains, involve all the museum’s domains. Volunteers and docents help maintain the garden, the artists work with the museum’s education department to host public programs based on their work, and merchandise based on *The Power of Pollinators (And Other Living Things)* is available for sale in the museum gift shop.

In 2026, *Fallen Fruit* will cohost the Endless Orchard Fruit Tree Adoption program with the museum, in which local residents or organizations adopt and plant trees on their private property, in a place that’s publicly accessible, and agree to share the trees’ fruit with the community and be added to *Fallen Fruit’s Endless Orchard* map of Reno.

“Every day there are animals, plants, and insects making our neighborhoods more abundant and beautiful. The artworks together speak to our communal and interdependent relationship to the natural world,” Young says. “Even cities and suburbs are teeming with life and abundance. Our world is for sharing, and it’s not always about people, cars, and cellphones.” 🐦

Nevada Museum of Art’s New Addition Opens This Spring

In 2022, the Nevada Museum of Art embarked on an expansion project to add 50,000 square feet to its Northern Nevada footprint. Early 2025 saw the realization of this \$48 million addition that doubles the museum’s gallery space square footage, so more of its permanent collection can be displayed year-round. It also boasts a new education and research center to serve students, scholars, and the community, among other improvements.

“The Charles and Stacie Mathewson Education and Research Center will increase access to the museum’s extensive art, archive, and library collections while doubling capacity to serve pre-K to 12th grade students, educators participating in professional development, and scholars undertaking academic research,” says Chief Operating Officer and Deputy Director Amy Oppio.

Additional parking, energy-efficient building upgrades, a new bookshop, an area for storage and conservation of art collections, and a third-floor sculpture garden also have been added.

Expansion plans have been brewing since 2017, when the museum embarked on a budget analysis and initial architectural concepts. Those plans eventually were approved by the Board of Trustees in 2019, and phased remodeling and construction began in 2022.

“Despite a population of 3 million, Nevada only has one accredited art museum to serve its citizens. As such, we have both urgent and ongoing needs that must be addressed to accommodate the education and research programs that benefit the state’s rapidly growing population,” Oppio explains.

Opening exhibitions and events are scheduled throughout 2025. *Lynn Hershman Leason: Of Humans, Cyborgs, and AI* plus *The Art of Judith Lowry* are among the first exhibitions scheduled for the new galleries and both can be viewed this spring.

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COVER



Changing Lives from the Ground Up

Hampton House Garden Project gets down to earth to fight hunger.

WRITTEN BY SANDI SOLOMONSON • PHOTOS COURTESY OF JAKE MAYNARD

On an unpretentious street in North Reno, you'll find a modest house abuzz with activity inside and out. It's a place where locals gather for Sunday potluck dinners, groups of chatty schoolchildren get their hands dirty in the garden, and residents living in one of Reno's food deserts can pick up fresh produce.

Founded in 2021 by a group of volunteers — including Lily Baran, a vivacious bundle of energy and voice for relieving food insecurity — the Hampton House Garden Project focuses on educational programs, food recovery, and distribution.

From her heart, Baran recalls her youth growing up in New York, where she experienced food insecurity firsthand.

“My mother always had a garden to supplement our daily needs. It's an honor to continue that tradition with my son, Oliver, expanding it to serve and heal our neighborhood and region,” she shares. “In Reno, there is an undercurrent of people not wondering *what* they will eat today, but *if* they will. My goal is to address this in a very grassroots way.”

A group at Hampton House Garden Project builds community with a dash of fun. From left, standing: Elena D., Ren, Ruben R., Morgan M., Lily B., Orlando O. Sitting: Evan R.



“Kids who come over during summer break pick strawberries and make fresh salads and French fries with potatoes they grew. They have fun, gain confidence, and learn essential skills.”

— Lily Baran, Hampton House Garden Project

SETTING THE TABLE FOR SUSTAINABILITY

HHGP is based in Baran’s own backyard. There are no requirements to receive food. Instead, she offers an open-door policy, with a community pantry and refrigerator available 24/7.

But it takes more than one person with a dream to drive change. With the help of a field of volunteers, HHGP receives food from local grocers: Trader Joe’s, Sprouts, and Great Basin Community Food Co-op. Along with support from Reno Food Systems, a five-acre nonprofit urban farm in Reno, HHGP offers nutrient-dense fresh produce to fill a food gap for college students, the underprivileged, and families struggling to make ends meet.

Educating tomorrow’s generation is essential to the success of HHGP.

“We host garden story hour and student groups who help with planting, harvesting, beekeeping, or stocking the refrigerator. It’s magical to see a child’s eyes light up when they pull a carrot from the ground or realize that cauliflower rice is not a plant,” Baran says.

Students learn much more than how to sow vegetables. Skills such as teamwork, delayed gratification, time management, creativity, and self-sustainability all are valuable tools they can take forward for life and careers.

“Kids who come over during summer break pick strawberries and make fresh salads and French fries with potatoes they grew. They have fun, gain confidence, and learn essential skills,” Baran says. “Some kids taste fresh vegetables from the earth for the first time in their lives.”

A fundamental source of joy for Baran is the weekly potluck, hosted on site every Sunday at 6 p.m. — all are welcome. Even Champagne, the family dog (and star of the show), makes an appearance. It’s a casual time for all volunteers, neighbors, children, and local groups to share a meal, break bread, combat isolation, and build community.

Lily Baran tackles food insecurity through Hampton House Garden Project

RESPONSIBLE STEWARDS

Investing in the health of community gardens, HHGP strives to be organic, utilizing compost and natural pest control, such as planting marigolds and sage next to broccoli and cabbage to deter moths.

“We are chemical-free, water at night, harvest in the morning, and share garden seeds to help people start their gardens — just like my mom instilled in me,” Baran says.

Two beehives recently were added to HHGP, where honey is humanly harvested and distributed to Indigenous people and volunteers as a gift of gratitude and healing.

Ultimately, HHGP is about uniting neighbors to support each other’s well-being and longevity. Every volunteer is precious, and all contributions benefit someone’s tomorrow.

“Community gardens provide the ability to gain knowledge about growing food,” Baran says. “Additionally, they reduce food insecurity and foster neighborhood connections.” 🐔

To volunteer, organize a school outing, or learn about future events:

Hampton House Garden Project

638 Elko Ave., Reno • 775-596-0510

Find Hampton House Garden Project on Facebook and Hamptonhousegarden on Instagram, or email Hamptonhousegarden@gmail.com

Flex-Grilled Vegetables with Lemon Herb Vinaigrette

(courtesy of Sandi Solomonson, writer in Reno. Serves 4)

In the spirit of Lily Baran’s Hampton House Garden Project, you can utilize what’s on hand at your house to grill garden veggies tossed with a fresher-than-summer lemon herb vinaigrette. Use your imagination to create your flavors.

About 2 pounds of assorted summer vegetables (zucchini, bell peppers, green beans, asparagus, cherry tomatoes, large mushrooms), sliced into large chunks

1 to 2 tablespoons extra-virgin olive oil

Preheat grill to high. Wash and cut vegetables into large sections so they don’t fall between grill grates, or use grill pan. In bowl, combine fresh vegetables and olive oil to coat. Grill for 2 to 3 minutes per side, then remove. Pour vinaigrette (recipe at right) on top, gently toss, and immediately serve on a platter.

Variations:

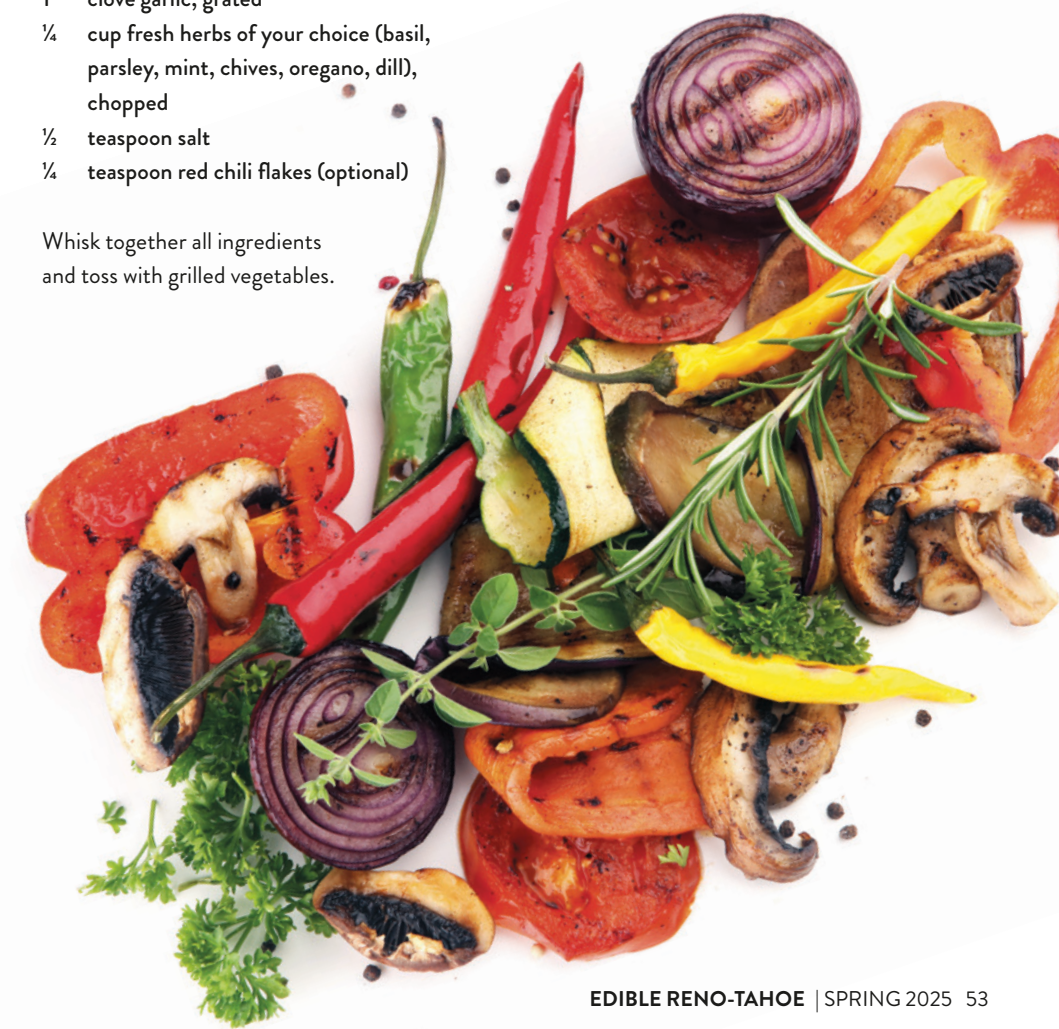
Sprinkle on top 2 tablespoons of any of the following: chopped nuts/seeds (walnuts, almonds, sunflower seeds), pickled red onions, cheese (feta, Parmesan), and/or dried breadcrumbs

For lemon herb vinaigrette

Juice and zest of 1 lemon

- 1 tablespoon extra-virgin olive oil
- 3 scallions, minced
- 1 clove garlic, grated
- ¼ cup fresh herbs of your choice (basil, parsley, mint, chives, oregano, dill), chopped
- ½ teaspoon salt
- ¼ teaspoon red chili flakes (optional)

Whisk together all ingredients and toss with grilled vegetables.



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WRITTEN BY HEIDI BETHEL • PHOTOS BY DONNA VICTOR

With a mission to foster connection and resilience through neighborhood gardens, Soulful Seeds has been providing healthy food to vulnerable populations in the Reno-Tahoe area since 2017. What began as a community garden at Saint Mary's Regional Medical Center in Reno evolved into a nonprofit organization in 2018. Today, Soulful Seeds oversees multiple USDA Certified People's Gardens across the community.

With the support of a dedicated staff and board of directors, garden neighbors — organizations that house or are adjacent to Soulful Seeds' facilities — work alongside public volunteers to maintain these thriving spaces. Every harvest is given back to the community at no cost. In 2024, Soulful Seeds distributed 6,591 pounds of food to garden neighbors and local pantries.

"We are committed to growing food and providing an opportunity to work in the gardens to the residents of our garden neighbors and others who might not have access to healthy food," says Earstin Whitten, cofounder and board member of Soulful Seeds.

GROWING TOGETHER

Soulful Seeds' first garden at Saint Mary's is a 1,000-square-foot space of raised beds that produces more than 1,000 pounds of fresh produce annually. The organization also operates a garden at Our Place, a three-acre urban oasis on a transitional housing campus for unhoused women and children, featuring 32 raised beds, an orchard, a crop field, and 5,400 square feet of covered growing space. Then there's the urban orchard at CARE Chest, funded by the USDA Division of Urban Forestry, which provides fruit trees and berry bushes to a community in which 58 percent of residents rely on SNAP benefits.

"We grow many of the items you can see in the grocery store," Whitten explains. "Our crops have included potatoes, tomatoes, onions, garlic, leeks, collard greens, lettuce, spinach, and much more. We have apples, pears, peaches, plums, apricots, cherries, and we just planted some blackberry bushes."



Dolores (Dee) Schafer-Whitten and Earstin Whitten, cofounders of Soulful Seeds, stand by their pepper and tomato plants



Whitten says a key objective is to offer even more variety and volume of food products to the people they serve. To meet this goal, Soulful Seeds built three hoop houses at the garden at Our Place with the help of community volunteers.

“That’ll probably be the latter part of the spring, but as soon as the soil is workable, we plan on expanding the garden,” he adds. “This year is going to be a huge expansion year. For example, we have probably half of our growing area that’s not irrigated. We are going to get that irrigated and be able to plant at least three or four times more than what we have been planting. We are developing our own soil through composting, and we recycle a lot of green waste from local organizations to help in our effort, too.”

WORKFORCE DEVELOPMENT AND MENTAL HEALTH

Cara Montoya, executive director of Soulful Seeds, recognizes that the organization’s impact extends far beyond providing nourishing food. In addition to managing its gardens and orchard, in 2024, Soulful Seeds planted 162 fruiting trees and plants in neighborhoods with low tree coverage. And the organization’s leaders are set to plant more fruit trees and bushes in underserved communities over the next five years, thanks to a USDA grant.

“Part of that also is hiring and training arborist apprentices,” Montoya explains. “Not only are we providing food access and education, but we are a space where people can come and learn meaningful skills that help them to better their lives, and it

also is great for the community. We are partnered with the May Arboretum Society to work closely with its arborists, and our apprentices do on-the-job shadowing at [the arboretum’s] sites as well as our growing spaces, so they’re getting a more varied, more detailed education from professionals that are licensed.”

Soulful Seeds embraces the therapeutic benefits of gardening, facilitating both group and one-on-one sessions with residents of Our Place and others in the community.

“Horticulture therapy is a newer modality of therapy, and research has shown that combining gardening activities with therapeutic modalities has been really beneficial for people,” Montoya says. “It’s really good for people’s mental health, and they tend to have better overall well-being than people who don’t engage in garden activities.”

Members of the team also work with trauma survivors in a beekeeping program.

“Intertwined into the beekeeping education are mindfulness techniques. In order to work with bees, to get them to stay relatively calm, you have to be relatively calm, and so a lot of people who have experienced trauma benefit from learning self-regulation skills this way,” Montoya says. “We provide a safe space for underserved sectors within our community to be able to come into the garden and learn a new skill. It’s also really great physical exercise. Honestly, providing food is just a bonus of what we get to do, but there’s a lot more that goes into these programs, including a strong sense of community, strength, and healing.”

For more details, visit Soulfulseedsnevada.org.

From left: Earstin Whitten holds tromboncino squash, eggplant, and tomatoes grown at Soulful Seeds; Zucchini with squash blossom

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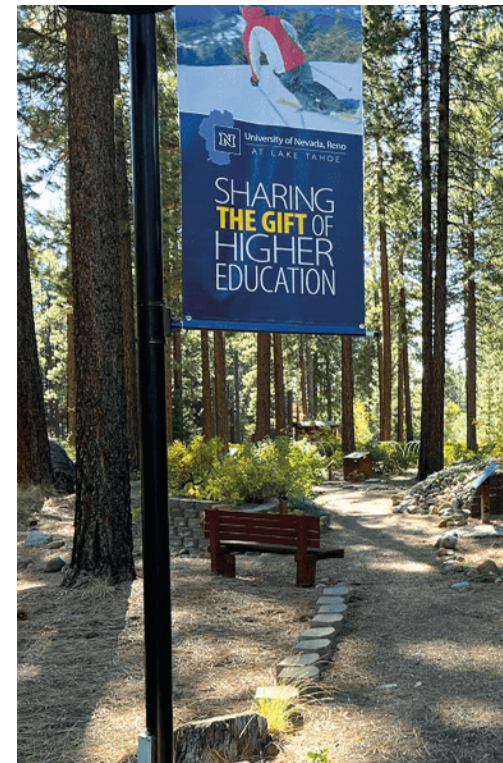
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A New Season to Grow

Revitalization underway for Incline Village garden.

WRITTEN BY CLAIRE MCARTHUR

Nestled among the pine trees on the University of Nevada, Reno's Sierra Nevada College campus in Incline Village, a once-thriving demonstration garden is undergoing a transformation. Originally established in 1994 through a partnership between community volunteers, Washoe County Master Gardeners, and Sierra Nevada College, the garden has long been a place for education, relaxation, and environmental stewardship. Now, under the guidance of the UNR Extension and its Master Gardener program, this cherished space is being revitalized to reconnect with the community and inspire future generations.

The North Lake Tahoe Demonstration Garden initially was conceived as an educational resource, demonstrating lake-friendly landscaping, water conservation, and native plants for the Tahoe-Truckee Meadows community. Over the years, its mission has expanded to include practices for wildfire preparedness and stormwater management, all while remaining a community asset and learning hub. However, as with many projects, the pandemic led to a decline in activity, leaving the garden in need of attention. But with UNR's

acquisition of Sierra Nevada College in 2022, the garden now is poised for a comeback.

"This garden has been dormant for quite a few years," explains Katelyn Brinkerhoff, state-wide master gardener coordinator with the UNR Extension. "But the soil is still fertile, and the possibilities are endless. Our goal is

to not only restore the space physically, but to make it a vibrant hub for education, community engagement, and sustainability."

For Brinkerhoff, the garden's renewal is about more than aesthetics or agriculture; it's about accessibility.

"We're designing a space that welcomes everyone — from seasoned gardeners to children learning where their food comes from," she says. "We hope this becomes a place that people feel ownership of and pride in."

From left: The path to the North Lake Tahoe Demonstration Garden. Photo courtesy of University of Nevada, Reno College of Agriculture, Biotechnology & Natural Resources; Students with the Boys & Girls Club help plant the demonstration garden; A xeriscape demonstration bed. Photos courtesy of UC Davis Tahoe Environmental Research Center

A map detailing features of the garden. Photo courtesy of University of Nevada, Reno College of Agriculture, Biotechnology & Natural Resources



SOWING NEW SEEDS

The revitalization efforts center on restoring key features while introducing new elements to reflect current priorities. The plans include reinstating a defensible space demonstration area, complete with a scaled shed to mimic a home, as a way to educate visitors on best practices for creating wildfire-resistant landscapes — critical due to Tahoe’s forested environment.

Native and adapted plant demonstrations also are at the forefront, alongside potential additions such as a pollinator garden and areas that showcase Indigenous plants with cultural significance. Collaborations with the Living With Fire program (which is managed by the Extension) and local tribal communities are key to these efforts, ensuring the garden bridges science and tradition.

“We’re also exploring ways to involve students and faculty more deeply,” Brinkerhoff notes. “From semester-long gardening projects to partnerships with student groups, we want this space to be a living, breathing part of campus life.”

GET INVOLVED

Community involvement is crucial to the garden’s revival. The Washoe County Master Gardener program is actively seeking volunteers to help restore and maintain the space. Opportunities range from volunteering to weed and plant in the garden to becoming a certified master gardener through a two-part training program (see our story about this program on page 25).

“Our volunteers are the heart of this project,” Brinkerhoff says. “Without them, it’s difficult to make progress. But with their help, we can create something truly special.”

Tahoe’s unique climate presents challenges for gardeners, from short growing seasons to limited sunlight in wooded areas. The demonstration garden seeks to address these challenges through education, through the plots themselves as well as through a series of free

public talks to take place on campus this spring. The selected topics will range from fire-adapted landscaping to container gardening at high elevation.

“We’re also planning community surveys to better understand what people are looking for in terms of educational opportunities and garden activities,” explains Rachel McClure, Washoe County master gardener coordinator and series organizer.

For McClure, gardening is fundamental to human well-being.

“It connects us to the world we live in and nourishes not only our bodies but our souls,” she reflects. “Creating spaces for that connection is essential, especially in a world that often feels so disconnected.”

As the soil is turned and plans take root, the demonstration garden already is blossoming into a symbol of resilience and renewal. For those interested in getting involved in the garden’s revival or attending the upcoming educational events, reach out to McClure at Rmclclure@unr.edu or visit the UNR Extension at Extension.unr.edu/county-gardens.aspx.

UNR Extension will host a series of free public talks at the Prim Library on UNR’s Lake Tahoe campus every Wednesday in April, from 6 – 8 p.m., given by several of its programs’ employees.

- April 2** Master Gardeners: Gardening in a Fire Adapted Community
- April 9** Living with Fire: Understanding Fire Behavior and Reducing Wildfire Risk
- April 16** Radon: Let’s Talk. Is Your Home Making You Sick?
- April 23** Living with Fire: Combining Vegetation Management and Home Hardening for Wildfire Resilience
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A Garden for the Future

The Wilbur D. May Arboretum's plans could place it in the top ranks of the world's parks.

WRITTEN BY CHRISTINA NELLEMAN

At only 23 acres, the Wilbur D. May Arboretum and Botanical Garden in Reno is relatively small. However, after a planned expansion, it could be included among the world's top arboreta.

The arboretum is located inside the Rancho San Rafael Regional Park complex. It is part of the May Center, which also includes the May Museum. The arboretum includes several miles of walking paths, xeriscape gardens, wetlands fed by Evans Creek, shade gardens, water features, a wildlife pond, and several groves of trees. The arboretum's Ranch House is popular for weddings, and the annual Dragon Lights Reno event on the property is attended by thousands of visitors.

The May Arboretum Society, a nonprofit established to advocate for and invest in the arboretum, celebrated its 40th anniversary in 2024. The society is not affiliated with Washoe County, which owns and manages the arboretum, and its funds are maintained in an endowment specifically to benefit the arboretum.

But even with its diverse system of plants, trees, and educational services right in the middle of the city, the arboretum is overlooked by many Reno residents.

"If you ask somebody if they have been to the arboretum, they will answer, 'Oh, I didn't even know we had an arboretum,'" says Frances Munoz, executive director of the May Arboretum Society. "They think it's just part of Rancho San Rafael Park, mostly because it has never been introduced to our community for the asset that it is. It's a real gem and an enhancement that most communities do not have."

THE WORLD OF ARBORETA

According to ArbNet, the international community of arboreta and tree-focused professionals, an arboretum is a botanical garden specializing in trees or woody plants. Arboreta around the world also are areas for public outreach and education, scientific research and conservation, and the management of diverse tree and plant collections.

The May Arboretum currently qualifies as a level II-accredited arboretum by the Morton registry of arboreta. Level II arboreta have at least 100 species of woody plants, employed paid staff, enhanced public education programs, and a

documented collections policy. Of the 751 accredited arboreta in the world, only 232 of them are level II.

The May Arboretum's future plans include the development of a portion of 10 acres of the arboretum into a cactus and succulent garden. With additional funding, the arboretum's staff can hire a curator and fulfill the criteria as a level III-accredited arboretum. Other level III arboreta include Arlington National Cemetery in Virginia, the Arboretum de Paris, and the Brooklyn Botanic Garden.

"I think there are only 49 level III-accredited arboreta in the world," Munoz says. "So, if you think about it, Reno could become number 50. That's pretty special, and our community should be proud to have such an amazing honor."

ARBORETUM MEMBERSHIP

While on the quest for level III accreditation, the arboretum's managers continue to serve the public and seek money for its endowment. Signature events such as the annual plant sale and classes, including the Birds in the Garden monthly walks, fill up quickly. Becoming a member or partner of the arboretum grants members access to more than 300 public gardens and arboreta across the country through a reciprocal value program available to members.

Munoz says the board of directors' goal is to raise the May Arboretum Society Endowment Fund to \$20 million. With that amount, the arboretum could sustain operations and employee salaries.

"Where this is important is when you have severe changes to the Reno economy," Munoz says, "such as the 2008 economic downturn, which required employee cutbacks and limited funding to parks. It would ensure that the arboretum would have the funding to continually maintain the standards of accreditation and to make sure the community is able to enjoy the facility in its glory."

Thanks to sponsors and donors, this spring, the arboretum's Kleiner Oak Grove will light up with more than 11,500 daffodils during the American Daffodil Society's annual convention in Reno April 10 – 13. More flower celebrations will be held during the Gala in the Garden inaugural fundraiser on June 21.

"It's going to be themed 'tuxedos and tennis shoes,'" Munoz says. "We are going to honor the legacy of Edgar F. Kleiner, the founding director of the arboretum. He is 96 years old and as quick as a whip." 🐔

For details about the Wilbur D. May Arboretum, visit Mayarboretumsociety.org.





From Shade to Sustenance

City of Reno's fruit-tree program promotes sustainability and access to healthy food.

WRITTEN BY ALI DICKSON • ILLUSTRATION BY SOPHIA PAPPAS

Reno is more than a high desert — areas of it are food deserts. To both promote sustainability and create fresh food accessibility, City of Reno leaders accepted a sub-grant of \$4,000 from the nonprofit, Nevada Plants Community Forestry, in 2023 to plant various fruit trees in public parks for all to enjoy.

These trees were planted in the fall of that year, and their fruit will become more abundant this spring as the trees continue to grow.

SEEDS OF OPPORTUNITY

Reno's pioneering project to plant fruit trees in its public parks was a shift from the city's traditional focus on shade trees. This initiative, in collaboration with Lisa Ortega of Nevada Plants Community Forestry, aimed to address food access in socioeconomically challenged urban areas throughout Reno while exploring the potential of fruit trees as a public resource. Ortega began this initiative in Las Vegas, and it soon swept through the state with great success.

Matt Basile, Reno's parks and recreation department's urban forester, was thrilled when Ortega reached out with this budding opportunity.

"Because we've really focused on shade trees in the past, it was a neat opportunity for us to try this out," Basile shares. "I've received comments for years requesting fruit trees in parks, so folks could have access to healthy fruit."

Thanks to federal grant funding through Nevada Plants, Basile and his team could plant these living food sources in socioeconomically disadvantaged public areas within the city. Recognizing the USDA's classification of certain Reno neighborhoods as food deserts, the city selected its first tree-planting location as southwest Reno's Miguel Ribera Park.

NEW SAPLINGS ON THE BLOCK

In September 2023, 16 young fruit trees were planted in the park. These included specific varieties of apple, pear, peach, and plum trees that could survive the city's arid climate. The trees also were selected so that their late blooming and early fruiting tendencies would accommodate both short growing seasons and late frosts.

"We used the initial funding to plant the fruit trees in [Miguel Ribera]," Basile shares. "Then, when we talked about the project at the city council, a councilmember from the North Valleys expressed that it would be great if we could get some fruit trees in her ward. I talked with Lisa, and she was happy to support us by funding additional fruit trees, which we planted at Panther Valley Park."

There, the additional 10 fruit trees included cherry, apricot, and peach varieties. The diversity of fruit ensures a staggered harvest season, offering community members access to fresh fruit throughout much of the year.

While some city leaders want to avoid fruit trees altogether, Basile notes Reno's pioneering stance in planting these trees in more than one area.

"Most cities don't want to plant fruit trees because they're afraid of the mess, so I think it's exciting to try having some fruit trees and answer some of the requests that we've had from the public," he says.

FRUITS OF LABOR

Once the trees arrived, city leaders organized volunteer events in collaboration with Keep Truckee Meadows Beautiful, a local environmental nonprofit, to plant them. These gatherings provided opportunities for residents to engage with their community, learn more about forestry, and directly support Reno's sustainability efforts.

Basile emphasized the importance of volunteers, noting, "People are excited to come out and plant some trees in their community. Their help goes a long way in making these projects successful."

These plantings align with a growing trend of using urban forestry to address socioeconomic disparities. Ortega's work through Nevada Plants has focused on planting trees in underserved areas across the state, including lower-income neighborhoods and Native American reservations.

The fruit trees planted in Miguel Ribera and Panther Valley parks were young when they were planted in September 2023, but as trees take time to reach full maturity, this season may be their most abundant yet. As the leaves come alive with their vibrant greens and the flowers begin to bloom once more, consider taking a trip to one of these local parks this spring to discover something a little extra sweet. 🍌

RESOURCES

To see the new fruit trees (or harvest them when they begin to grow fruit), visit the parks:

Miguel Ribera Park
3925 Neil Road, Reno • 775-689-8484

Panther Valley Park
850 Link Lane, Reno • 775-334-2417

For details about Nevada Plants Community Forestry, visit Nevadaplants.com.

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Trout to Table

Fish for your dinner, then let the chef take over.

WRITTEN BY NORA HESTON TARTE

People often frequent restaurants to avoid the shopping, prep, and cooking involved in creating a meal at home. But every once in a while, a restaurant dining experience comes along for which it's worth rolling up your sleeves.

At Everline Resort & Spa in Olympic Valley, diners are invited to catch their own dinner in the property's trout-stocked lake. The experience typically is available from early summer through fall, and while the actual fishing is the guest's job, the food preparation is completed by the resort's culinary team.

This isn't some half-baked excursion either. Those who sign up for the trout-to-table experience (advance reservations are required) are outfitted with fishing gear at the recreation office on site before the team leads them to the fishing pond a few minutes away. After

guests have caught their fish — with as much or as little assistance as they need — the team helps bring the prize back to the resort's own Sandy's Pub, where chefs there prepare and serve the finished dish: a sautéed trout in meunière sauce with a side of rice and broccoli.

Another benefit of the program (besides a fresh-as-can-be fish dish) is that the experience is family friendly, recommended for guests as young as 5 years old. And if you're giddy at the idea of foraging your own filet, just imagine how amped the smaller humans in your party will be to have a primary part in the dinner process.

There is a wait time between fishing and dining. Typically, guests will head to the fishing pond between 1 and 3 p.m., with dining beginning at 4 p.m. After you're seated and settled, your personal catch will be delivered to your table.

Fly-fishing guide Matt Heron and his son pose with a rainbow trout caught in Everline's stocked pond. Photo courtesy of Everline Resort





Top: An angler casts a line at Everline Resort; Fly fishing at Everline Resort with views of the Sierra Nevada. Photos courtesy of Everline Resort



GET HOOKED ON FRESH FISH

While Everline is the only location we know of that offers this complete experience, other area resorts provide the fishing without the finishing.

In Sierra County, Sierra Pines Resort — offering rustic, Yuba riverfront lodging — has its own trout pond on the property, open to guests daily from May through October. The culinary team serves trout for both breakfast and dinner, and people are allowed to fish in the pond and keep what they catch.

If you choose to fish for your own food, it can be prepared in the barbecues in the meadow or taken home to cook later.

“Each morning, we catch what we serve in the restaurant,” says Cindy Haubl, co-owner/president of Sierra Pines Resort.

Desolation Hotel in Hope Valley is another property with a stocked, on-site pond offering more than one type of fish. Here, guests are welcome to cast their lines, and fly fishing is quite popular. Instead of having a chef prepare your meal, however, you’ll have to go it alone.

“The cabins at Desolation Hotel Hope Valley are all equipped with full kitchenettes, so guests could absolutely catch and cook their own fish,” says Erika-Rose Larsen, a spokesperson for The Desolation Hotel.

Got a taste for trout now? Fortunately, the chefs at Sandy’s Pub have shared a recipe with us (on page 72). 🍷

RESOURCES

Everline Resort & Spa
400 Squaw Creek Road, Olympic Valley
530-412-7034 • Everlinerestort.com/resort-activities/experiences

Sierra Pines Resort
104 Main St., Sierra City
530-862-1151 • Sierrapinesresort.com

Desolation Hotel Hope Valley
14255 CA-88, Hope Valley
530-694-2203 • Desolationhotel.com

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Trout in Beurre Blanc Sauce

(courtesy of Sandy's Pub at Everline Resort & Spa in Olympic Valley. Serves 1)

- | | | | |
|---|----------------------------|---|-----------------------------|
| 1 | trout, fileted and skinned | ½ | tablespoon shallots, minced |
| ½ | cup all-purpose flour | 1 | tablespoon white wine |
| ½ | tablespoon onion powder | 1 | teaspoon white wine vinegar |
| ½ | tablespoon garlic powder | 1 | tablespoon thyme |
| 1 | teaspoon salt | | |
| 1 | teaspoon pepper | | |
| 1 | teaspoon paprika | | |
| 1 | tablespoon olive oil | | |

Combine flour, onion powder, garlic powder, salt, pepper, and paprika. Dredge fish filet in flour mixture until evenly coated. Sauté filet in 1 tablespoon oil, turning once, until crispy on both sides. Top trout with beurre blanc sauce (recipe below) and serve.

For beurre blanc sauce

- | | |
|---|---------------------------------------|
| ½ | stick (4 tablespoons) butter, divided |
| 1 | clove garlic, minced |

In heavy-bottomed saucepan, melt 1 tablespoon butter over medium heat. Add garlic and shallots, then stir until soft and translucent, 1 to 2 minutes. Mix in dry white wine, white wine vinegar, and thyme, stirring occasionally to reduce until 3 tablespoons remain. Pour sauce through fine-mesh strainer and press down with spoon to extract liquid. Rinse saucepan and return strained sauce to pan. Reduce heat to low. Add remaining butter slowly, a little at a time. Continue adding until sauce is creamy. Add salt and pepper. Pour over trout and serve immediately.



From top: Executive chef Matt Hale of Six Peaks Grille at Everline Resort prepares and sautés a guest's freshly caught rainbow trout, serving it with meunière sauce on a bed of rice and broccoli, to be enjoyed with a stunning view of Olympic Valley. Photos by Scott Thompson

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RENO HOT CHICKEN SANDWICH



Date-Night Destination

Rosewood serves family favorites in a cozy Tahoe setting.

WRITTEN BY NORA HESTON TARTE • PHOTOS BY JEFF FREEMAN

Adam and Alexa DeMezza practically gutted their Incline Village restaurant's building when they first purchased it in 2022, converting it from the former home of Birdies Hot Chicken to their cozy, upscale restaurant, Rosewood. About one year later, they celebrated its grand opening, and today, they continue to see community support as both a locals' favorite haunt and a hotspot for visitors.

Its menu is comprised of modern American food, several steps above what Adam, the former owner of Giordano Bros. in San Francisco, is used to. A self-described "bar guy," he and his wife created Rosewood specifically to fill a gap in the Incline Village market — a casual place that could serve as a last-minute happy hour spot equally as well as a date-night destination.

"I don't think there's anything really like this around Tahoe right now," Alexa says of the restaurant, which is neither fast casual nor fine dining.

"Our regulars carry us through all the shoulder seasons," Adam chimes in.



ITALIAN INFLUENCE

While the DeMezzas have been permanent residents in the Tahoe area since 2017, they bring a melting pot of experience to Rosewood. Alexa, a sommelier, grew up in Texas before pursuing a career in the wine industry in San Francisco; Adam's roots are in Pittsburgh and San Francisco.

"We have a really small menu," Alexa says. "We do try to keep it seasonal, just so it doesn't get stagnant."

Customer favorites include chicken and steak entrées, seasonal pastas, a pistachio-crust halibut, and Italian sides such as arancini, garlic dip, and polenta cakes. One of the standouts is the Mary's chicken, made with a Dijon jus that tastes just as good spread over the polenta cakes as it does on the meat.

In the spring, typically debuting around Easter, a lamb shank — called "volcano shank" because of its somewhat-vertical presentation — is worth every penny.

The polenta cakes in particular should not be missed. The recipe comes from chef Will Brunk's grandmother — the winner of a battle between Adam and Brunk, each of whom came to the restaurant with a beloved polenta cake recipe from his respective grandmother. In the end, the consulting chef's recipe won out.

Brunk is responsible for much of the menu, which includes Italian-influenced dishes. While Adam insists Rosewood is not strictly an Italian restaurant, it does offer some classic Italian dishes, including the rotating seasonal pastas, polenta cakes served with Parmesan and cream, and crispy arancini rice balls coated in breadcrumbs and deep fried.

Caesar salad may be a staple at most restaurants, but here the presentation includes a chopped anchovy as a centerpiece to the dish that is creamy, fresh, and crunchy all at once — a standout menu item that was never meant to stand out at all.

"It's a from-scratch kitchen," Alexa says. "Everything that comes out of there is really, really good."

While the food is an important emphasis, the DeMezzas are equally proud of their bar program. General manager/bar manager Joey Picchi developed it after years of honing his bartending skills in the San Francisco restaurant and bar scene. He was one of the most sought-after bartenders there, leading cocktail programs at some of the city's best bars, including Oddjob, 620 Jones, and The Midway. His imaginative, market-driven creations garnered recognition in



Clockwise from left: Braised short ribs in a veal demi-glaze, served with an arugula side salad and beans and greens, made with garlic, bacon, chicken stock, and Parmesan. An Italian-inspired, sommelier-curated wine list ensures a perfect wine pairing; Adam and Alexa DeMezza operate Rosewood in Incline Village; The hibiscus rose margarita, made with hibiscus-infused blanco tequila, is available on Rosewood's signature cocktail menu

publications such as *Wine & Spirits* magazine and *7x7* magazine.

Around dinnertime each night, Rosewood comes alive with the chatter and camaraderie among guests. Wine is poured with intent from a carefully

curated, Italian-inspired and sommelier-approved list perfected by Alexa. The business is both a bar, raucous and vibrant, with space for families, and Pittsburgh Steelers games on the TV on Sundays — and muted the rest of the week — as well as a venue for high-end comfort food special enough to warrant a night on the town, where conversation is the centerpiece of the meal.

"It pops in here," Adam says. "When it's busy, it's pretty fun." 🍷

Rosewood

930 Tahoe Blvd., Ste. 901, Incline Village
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Polenta Cake

(courtesy of chef Will Brunk, Rosewood in Incline Village. Serves 10)

- 1 3/4 cups heavy cream
- 3 3/4 cups vegetable stock
- 1 cup polenta
- 2 cups butter
- 1 cup grated Parmesan cheese
- 1/4 teaspoon nutmeg
- 1 teaspoon salt
- Scant 1/4 teaspoon pepper
- 1 tablespoon oil

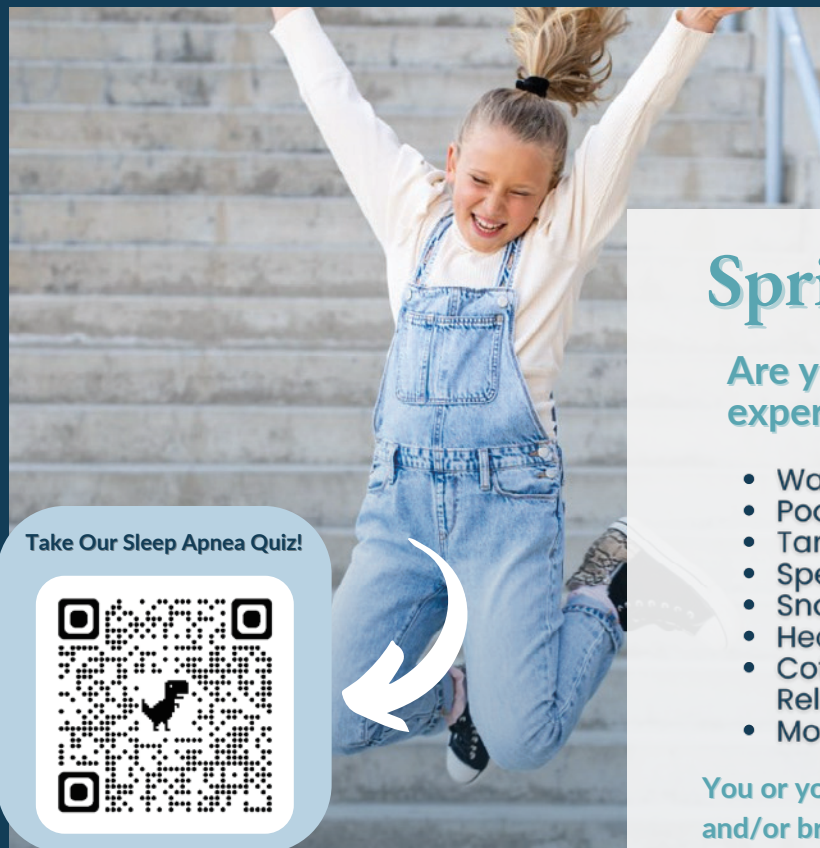
Bring cream and vegetable stock to a boil. Slowly whisk in polenta. Cook for about 30 minutes, whisking frequently. Stir in butter, Parmesan, nutmeg, salt, and pepper. Pour onto sheet pan with 2-inch-tall sides. Chill until firm. To serve, cut into equal squares. Heat oil in pan and sear polenta cakes for 5 minutes per side until golden brown.



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WRITTEN BY HEIDI BETHEL

NVISION OPTIX

During springtime in the Sierra, outdoor enthusiasts are drawn to the area's beauty, but this time of year also brings a rise in seasonal allergies. Many people use antihistamines to alleviate their symptoms. However, these medications can reduce tear production, while airborne irritants such as pollen can worsen ocular inflammation, potentially leading to dry eye disease and meibomian gland dysfunction. DED is a common condition in which the eyes do not remain adequately lubricated. This can be due to poor-quality tears, insufficient tear production, or excessive tear evaporation. The resulting imbalance triggers inflammation, which can cause symptoms such as fluctuating vision, excessive tearing, burning, stinging, and a gritty sensation.

Several factors contribute to the development of DED, including certain medications, systemic health conditions, a dry environment, aging, excessive Demodex mites causing blepharitis or eyelid inflammation, and increased screen time.

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use intense pulsed light and radio frequency to address the root causes of MGD. This noninvasive treatment reduces inflammation at the lid margin, eliminates mites contributing to inflammation, and warms the meibomian glands to improve oil production, preventing tear evaporation. This therapy typically requires four sessions, spaced two to four weeks apart. Most patients notice symptom relief by the third session, with improvements continuing for several months.

"We also use intense pulsed light therapy to treat ocular rosacea and styes, reducing or eliminating the need for oral antibiotics," Donahue explains. "However, intense pulsed light therapy is not



Dr. Jacqueline Donahue, co-owner and optometrist at NVision Optix, performs a pulsed light therapy treatment. Photo courtesy of NVision Optix

suitable for all types of dry eye. Proper evaluation from an eye care professional is recommended before starting any treatments. A bonus side effect of combined treatments is new collagen production surrounding the treatment sites, which helps fine lines and uneven skin tone. Ongoing treatment may be needed depending on disease severity."

Protective eye shields are placed during treatment, and ultrasound gel is applied to the area. Mild stinging and warmth may be felt with each light pulse. Next, the gel is removed, and a special lotion is applied to enhance the radio frequency heat conduction, which softens oil in the meibomian glands. The radio frequency procedure is relaxing, similar to a hot stone massage. Post-treatment, patients may experience slight skin sensitivity or mild eye irritation lasting up to a day. Increased sun sensitivity occurs for the next few weeks, so daily sunscreen use is essential.

For details, visit Nvisionoptix.com.



SIERRA SLEEP AIRWAY AND WELLNESS CENTER AND SIERRA SMILES

Sleep divorce is a real thing. According to an American Academy of Sleep Medicine survey, more than one-third of respondents said they occasionally or consistently slept in another room to accommodate a bed partner. Men were most likely to hit the sofa or guest room, with almost half of men surveyed (45 percent) reporting they occasionally or consistently slept in another room, compared with just one-fourth (25 percent) of women. Dr. John Bocchi, owner of Sierra Sleep Airway and Wellness Center and Sierra Smiles Complete Health Dentistry in Reno and Lake Tahoe, recognizes that snoring causes not only health and sleep issues, but it can play a large role in sleep divorce situations, too.

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

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

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

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

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

Sleep divorce is real, but it doesn’t have to affect you. With help from Sierra Sleep Airway and Wellness and Sierra Smiles, patients become healthier, breathe better, and improve their sleep. Schedule a consultation today!

For details, visit Sierrasleepwell.com and Sierrasmiles.com.



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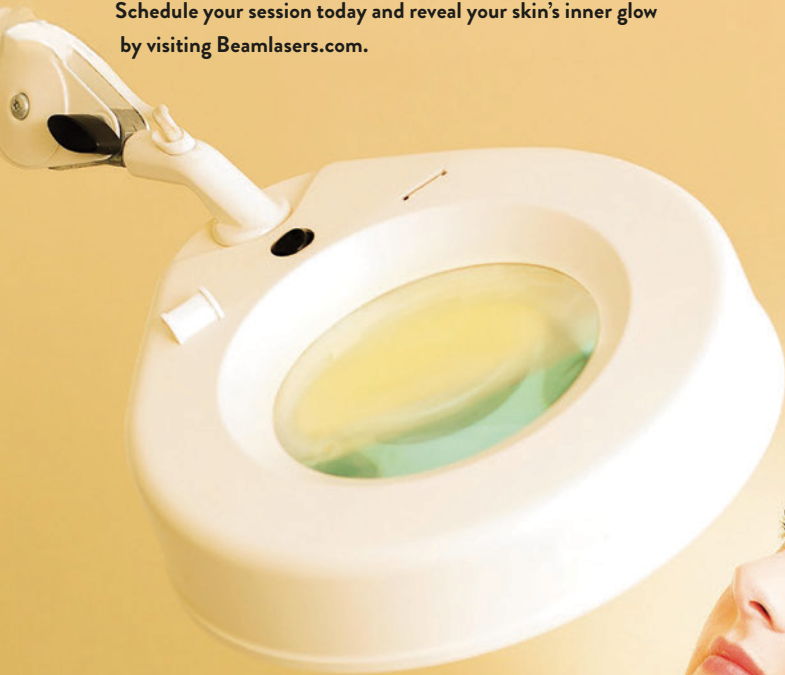
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FROM REFUSE to Muse

Kyle Karrasch's art opens eyes to environmental issues.

WRITTEN BY NATASHA BOURLIN • PHOTOS COURTESY OF KYLE KARRASCH

Clockwise from left: *Ascent* (2022) was created by artist Kyle Karrasch from paper containers and packaging, which the Environmental Protection Agency says comprises one-third of all trash in the U.S.; *Fractionary Mass* (2022) is 8-feet-by-9-feet and built out of 12,000 condensed aluminum cans, which Karrasch says equate to 3.4 seconds of U.S. consumption; *Nexus* (2022) was made by Karrasch from 15,000 beverage tabs, which is says equates to 4.2 seconds of U.S. consumption

For native Nevadan and artist Kyle Karrasch, creative inspiration emerged from his Boy Scouts background and living the organization's ethos of "leave no trace." Everywhere he went in his youth, no matter how remote, he saw evidence of human activity in the form of garbage.

When he began looking into waste data in Nevada, the numbers traumatized him. According to statistics published by the Nevada Division of Environmental Protection in 2022, the most recent available, Nevada residents then produced almost double the national average of municipal solid waste: 7.98 versus 4.9 pounds per person, per day, respectively.

A realization set in for this University of Nevada, Reno Master of Fine Arts graduate. The waste people create can at least be used as an artistic medium. Thus, people's refuse became his muse.

For his MFA thesis project, Karrasch created an in-your-face exhibition called *Waste Aeon*, which visually demonstrated the staggering amount of waste humans create daily.

Ascent — a large-scale, cascading arc sculpted from cardboard that appears translucent from certain angles — brings awareness to the 700 pounds of paper the Environmental Protection Agency states the average American uses annually, as well as the belief that most waste is out of sight and out of mind for many people.

Karrasch crafted *Fractionary Mass* out of 12,000 crushed aluminum cans, which he condensed into 12-inch-by-12-inch cubes. The entire piece, his largest, represents only 3.4 seconds of U.S. consumption of aluminum by way of cans alone.

"*Waste Aeon* was a show about looking at data visualization in the form of waste and adding in the numbers to really hit home what these really large-scale installation pieces are talking about," Karrasch says of his thesis project-cum-commissioned exhibition at Western Nevada Community College's Bristlecone Gallery. "Out of that show, scale, I knew, was going to be super important because it had to be bigger than an individual human to really bring home the gravity of the situation.

"[E]very three seconds, the cube wall is doubling, then in six seconds it's doubling again, and again; that's what I really hoped would push through the notion of mass waste," he adds.

Planned obsolescence was a primary inspiration for *Waste Aeon*, which took a year and a half to complete as the artist worked on



each piece incrementally. He amassed materials such as cardboard and aluminum cans with the help of the community, family, and friends, then deconstructed them so they were not quite recognizable. He speaks of there being a line in eco-art "between heavy-handedness and ambiguity to make it more of a subjective experience for your viewer."

Karrasch says the leading intent of his work is to get people to think about where any object goes after it is used. As soon as a can is in the trash, people generally don't think of it again, and it will likely end up in a landfill because, currently, he says, little infrastructure exists to recycle in Nevada.

The disparity between what we use and what gets recycled is enormous, and the numbers prove this. Nevada's recycling rate was just 24 percent in 2021, according to Nevada Division of Environmental Protection.

What does Karrasch suggest people do to reduce their waste?

Reduce and reuse, and, of course, recycle when you can, but also be aware of what is recyclable. For example, familiarize yourself with the seven categories of plastic recycle codes, and understand that the higher the number, the more difficult it is to recycle.

"If we actually put money into recycling infrastructure, we could make a ton of money as a state, but for some reason we just refuse to," Karrasch says.

It's powerful wisdom from this sculptor of waste who already has an abundance of free materials at his disposal. 🍗

For details about Karrasch's work, visit Klkarrasch.art.

EDIBLE ENVIRONMENT

(First appeared in *edible East Bay*'s fall 2024 edition)

WHY WORRY ABOUT WASTED FOOD?

Because in the United States the scale of food waste is staggering, with significant consequences for people, the planet, and the economy. Reducing food waste at home is an essential step in mitigating these impacts.

THE IMPACTS OF FOOD WASTE

According to the U.S. Environmental Protection Agency, about 40 percent of food in the U.S. is wasted every year — that's equal to about 130 billion pounds of food worth more than \$160 billion. This massive waste happens at various stages, from production to consumption, but surprisingly, households remain the largest contributors (see graphic from ReFED below). The Natural Resources Defense Council has reported that the average American family of four throws away between \$1,500 and \$2,200 worth of food annually.



Source: **Food Waste Problem** | ReFED (2023)

PRACTICAL STEPS TO REDUCE WASTED FOOD AT HOME

Reducing food waste at home doesn't require drastic lifestyle changes. By making small shifts in how you shop for, prepare, and store food, you can toss less, eat well, save money, and reduce your environmental and climate footprint. Here are some effective strategies to get started:

USE LEFTOVERS CREATIVELY

Transform leftovers into new meals and creative treats instead of discarding them. Soups, grain bowls, smoothies — and even croquettes — are excellent ways to use up ingredients that might otherwise go to waste.

SHOP WITH MEALS IN MIND

Before heading to the grocery store, plan your meals for the week and create a shopping list. This helps avoid impulse buys as it directs your purchases toward what you need. Consider the portions and the ingredients you already have at home.

STORE FOOD PROPERLY

Proper storage can significantly extend the shelf life of your food. Learn the best ways to store produce and other food items, and don't forget to use your freezer strategically to make sure food doesn't end up in the compost.

UNDERSTAND FOOD LABELS

"Sell by," "use by," and "best by" dates can be confusing. Most often, these dates are indicators of quality rather than safety. Use your judgment and know that many foods are still safe to consume after these dates.

COMPOST

For inedible food scraps and unavoidable food waste, make sure you toss the packaging (including those pesky produce stickers) and put the food scraps in the compost bin. Keeping our compost clean is essential to providing farmers with a nutrient-rich soil amendment that is free of plastic and other debris.

STOP WASTE
at home • at work • at school

For more tips, resources, and recipes to help reduce wasted food at home, including how to upcycle ingredients to make delicious dishes, visit [Stopfoodwaste.org](https://stopfoodwaste.org) (a project of StopWaste).

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This meticulous process, lasting a minimum of 18 months, is carefully overseen by the D.O. Cava regulatory body, ensuring that each bottle upholds the highest standards of quality and authenticity. Made from organic vineyards that are over 10 years old, Cava de Guarda Superior reveals its craftsmanship with every pour. As the delicate, harmonious bubbles rise to the surface, you can truly appreciate the time and care it took to perfect them!

Similarly, Jamón Consorcio Serrano is more than just a dry-cured ham. This exquisite product is made using traditional curing

methods which takes a minimum of 12 months to deliver a delicate and rich flavor. Each production is upheld to the rigorous standards of the Consorcio del Jamón Serrano Español, which ensures that every piece of Jamón Consorcio Serrano bearing the seal is of exceptional quality. Like Cava, Jamón Consorcio Serrano is not merely an accompaniment to festive tables; it is a versatile delight that can elevate everyday meals with its complex flavors and delicate texture.

Both Cava and Jamón Consorcio Serrano are perfect examples of how time-honored craftsmanship, underpinned by the European Union's commitment to quality and tradition, creates products that are unmatched in their category. They are not just crafted in Spain; they are perfected by time, offering a taste of excellence that is both accessible and extraordinary. Whether enjoyed on a special occasion or as part of your daily life, Cava and Jamón Consorcio Serrano bring the best of Europe to your table.

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Home Garden Victory

Uncovering local food-growing efforts during World War II.

WRITTEN BY SHARON HONIG-BEAR

Our country under stress. A clear danger. Efforts, on a personal and national level, to deal with the emergency. Do these phrases remind you of the recent Covid-19 pandemic? As a food historian, I go back further, to the 1940s and the crisis of World War II. Under rationing and other wartime hardships, Americans were asked to be more resourceful. Federal government leaders touted victory gardens as the answer.

FOOD FOR FREEDOM

In January 1942, just weeks after Japan's attack on Pearl Harbor, the U.S.'s rationing efforts began. It affected the supply of food and other goods to the American public. The U.S. Department of Agriculture created a program in which it invited Americans to create gardens with vegetables, fruits, and herbs to supplement their

rations. Private residences, farms, ranches, vacant lots, and even public parks were enlisted, and the program blossomed. It was called the Food for Freedom program.

The program had another purpose. It helped unite the home front, boosting morale and making the war effort part of routine life. The response was enthusiastic, with every aspect of life involved. Optimist Clubs, area garden clubs, 4-H groups, parent-teacher associations, sororities, and schools signed on. Local festivals and competitions showcased the produce people grew in their gardens, with area businesses providing prizes. Stores advertised sales of garden seeds,

From left: Janet and Barbara Kruger in their victory garden with prize-winning squash during World War II. Photo courtesy of Nevada Historical Society; Lithograph by the Stecher-Traung Corp., Rochester, N.Y., to support the war garden effort. Photo courtesy of Library of Congress

garden hoses, and fertilizer. Realtors promoted homes or rentals that featured space to plant victory gardens. Community radio station KOH in Reno broadcast a program called *Victory Garden Highlights*. Sears, Roebuck and Co. and other retailers promoted clothing and shoes so the consumer could be the "prettiest gardener under the sun." These efforts completely overshadowed daily life.

ASSESSING THE IMPACT

A newly created Nevada State Victory Garden Committee determined that there was a 30 to 40 percent increase in gardens during its first year, in 1942. A similar increase was anticipated for 1943. The Nevada plan acknowledged cultivation challenges in our high-desert landscape, and it cautioned novices to consider factors such as the availability of water, soil quality, and personal time needed to tend a garden. Gardening classes began in March 1943 at Reno High School, and 80 people showed up. Numerous free brochures also were on hand to provide help.

Mary Stillwell Buol, from the agricultural extension service at the University of Nevada, said in a March 26, 1943 *Reno Evening Gazette* column, "A victory garden for winning the war, health, and working efficiency is the home gardener's planting slogan for 1943."

Enthusiasm abounded. The victory garden at the Pierson home at 726 Marsh Ave. received a mention in an Aug. 11, 1944, *Reno Evening Gazette* article as "one of the better plots that had provided plenty of produce for family uses ... String beans and potatoes are the prime crops of the garden, but the garden also boasts of almost every other variety in common use." The article continued by describing a community garden on Wells Avenue. Standard Oil Co. plowed a large tract of land as a community service, which was then cultivated by members of the Latter Day Saints Church of Reno. In another case, E. Robertson of 630 Alameda Ave. grew tomatoes, some of which he said were as big as soup bowls.

HOMETOWN HEROES

The term "hometown heroes" certainly applied to the gardeners during World War II. These civilians fought with hoes and hand sprayers. The war officially ended on Sept. 2, 1945, and the USDA estimated that nearly 20 million plots of ground had been planted as victory gardens during the conflict years. The agency projected that a majority of those who planted their first gardens as a wartime service would continue during peacetime. On the Nov. 12, 1945, Opinion page of the *Reno Evening Gazette*, this comment appeared: "There is a lure in gardening that proves irresistible even to those who are the most vociferous in condemning it."

In a footnote to this story, take a walk on the east side of Virginia Lake Park in Reno. You'll find a unique (if deteriorating) garden of large tufa rocks and a towering fountain. John Henry Reeve, then the county gardener, brought the raw materials from Pyramid Lake in 1942. During the combat years, Reeve enhanced the rock garden and added patriotic red, white, and blue petunias to the installation, doing his part to evoke a victory garden. The flowers are long gone, but a little bit of wartime history remains. 🐔



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Spring

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

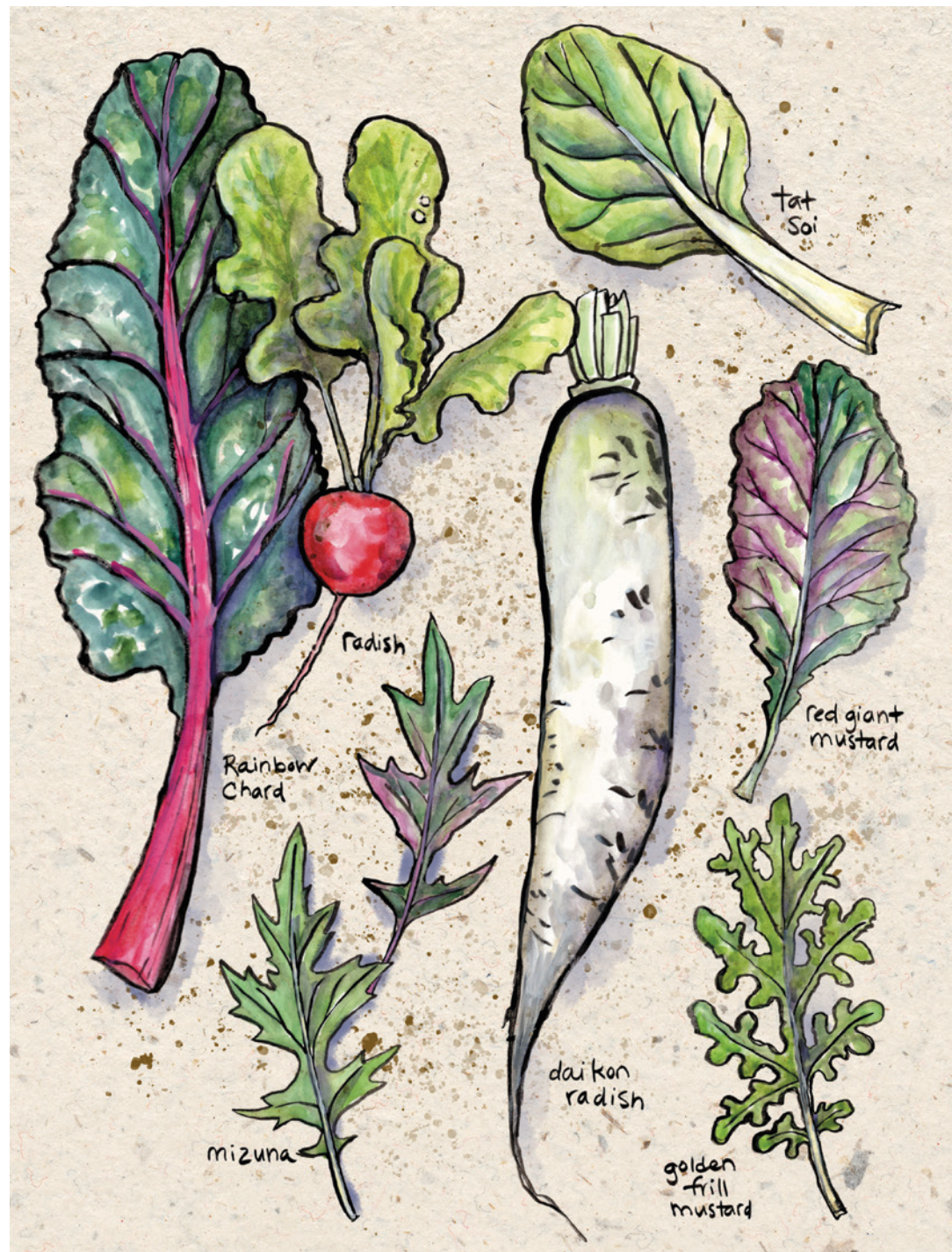
ARTWORK BY KRISTIN LINK

March

Arugula, Asian greens, beets, carrots, chard, collard greens, kale, lettuce mixes, mizuna, mustard greens, parsley, radishes, spinach, and turnips
Note: In mid-March, start warm-season crop seedlings indoors.

April

Arugula, Asian greens, beets, carrots, chard, cilantro, collard greens, Daikon radishes, green onions, kale, leeks, lettuce mixes, mizuna, mustard greens, parsley, peas, spinach, and turnips



About the Artist: Kristin Link
Link is an artist and science illustrator based in rural McCarthy, Alaska. She grows a vegetable garden and lives off the grid with her partner and their dog. She loves to sketch and write in her nature journal about the local environment, and she enjoys eating and growing hardy greens. You can find more of her work at Kristinillustration.com or on Instagram at [Linkkristin](https://www.instagram.com/Linkkristin).

Welcome to the Spring flavors.



Spring is in the air, and with it comes delightful flavors. Easter, Mother's Day, and the freshness of springtime. Indulge in the best of Reno's dining and start enjoying the most fun season of the year. Make It Happen.



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Spring Onions

Reap the benefits of these seasonal treasures.

WRITTEN AND ILLUSTRATED BY KRISTIN LINK

(FIRST APPEARED IN *EDIBLE ALASKA'S* SPRING 2022 EDITION)

One of the first plants to come up in my garden are evergreen bunching onions (*Allium fistulosum*). A wise neighbor taught me that you can plant these cold-hardy onions one spring from seed, and if you leave some bulbs in the ground, green onion shoots will come the next year. Bunching onions also are called green onions and are a bit bigger than scallions (*Allium cepa*). Scallions have tender leaves, a long white shank, and a tendency not to form a bulb, whereas bunching onions have bigger bulbs, thicker, juicy stalks, and more onion flavor. Wild onions (*Allium schoenoprasum*), which are more like chives, are another spring favorite. These have a thin and tender stalk, purple flowers, and a more delicate flavor. I don't usually harvest the bulbs or bottoms because I want them to grow back, and they are so small. All have edible flowers, though I find the flower to be the least tasty part of the plant because it can be a bit dry and bland. It can, however, offer color to dishes.

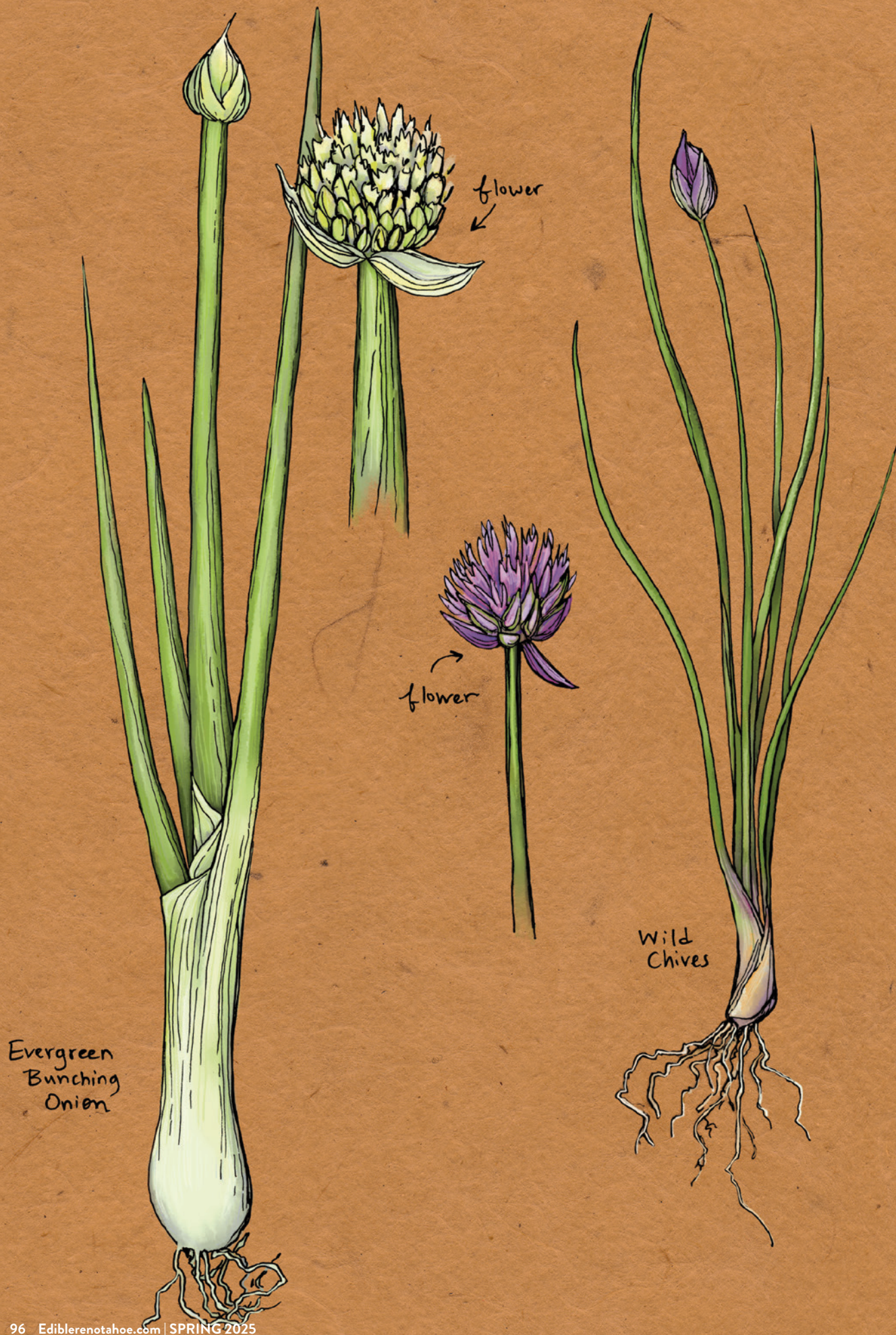
All of these spring onions are wonderful ingredients that add some green and freshness to many meals. They are delicious on salads, added to stir-frys, and mixed with eggs. They also are great ingredients for condiments, in ginger scallion sauce, for example, which can be used as a marinade for fish or chicken, spread on bread, or atop many dishes (eggs, rice, etc.). A favorite way to use them is in one of multiple sauces with a slow-cooked pork shoulder and rice wrapped in lettuce, such as with the sauce shown in this recipe. 🍷

Ginger Scallion Sauce with Bunching and Wild Onions

(courtesy of Kristin Link, contributor, *edible Alaska*.
Makes 6 servings or 1 cup)

- ½ cup neutral oil, such as peanut
- 2 teaspoons (about 3 inches) ginger root, grated
- 1 cup bunching onions, white and green parts, or wild chives, minced
- 1 teaspoon tamari (optional)
- 1 teaspoon rice wine vinegar (optional)
- Dash of fish sauce (optional)

Heat oil until almost smoking. Put grated ginger and minced onions in a bowl. Pour hot oil over top and mix it in. For a more savory sauce, especially for meat or fish, add tamari, vinegar, and fish sauce. Mix well.



Evergreen Bunching Onion

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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. This newer location 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, and other pub-style classics. Here you'll also find 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.



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DOWNTOWN RENO

Belleville Wine Bar This wine bar takes its inspiration from the Belleville neighborhood in Paris. Soak up the charming French ambience as you sip from a selection of sommelier-curated wines. Pair them with any of an assortment of tapas, including foie gras and olive tapenade, bruschetta, salmon tartine, fresh salads, charcuterie, an assortment of delicious hard and soft cheeses, and desserts. Enjoy happy hour Tuesday to Sunday, including brunch and seafood happy hour each Sunday. The patio is 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.

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. 190 S. Center St., 775-848-8180; Reno Public Market, 299 E. Plumb Lane; 775-313-4130; Dopopizzapasta.com; Find Dopo Pizza + Pasta on Instagram.

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.

Lake Tahoe AleWorX Reno This new spot offers an adventure-inspired dining and entertainment experience, featuring a rooftop deck with a full bar and kitchen, chef-driven wood-fired food, craft cocktails and beer, and a dynamic lineup of events. 324 E. Fourth St.; 775-258-0560; Laketahoaleworx.com; Find Lake Tahoe AleWorX Reno 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 Damernpholkul, self-taught cook and founder of Gossip Kitchen in San Francisco, come these two restaurant concepts in one, offering Asian-style comfort foods built to serve in boxes. Each eco-friendly to-go box is packed with fresh, natural ingredients, organic meats, and incredible flavor and fragrance. Gluten-free and vegetarian items available. Some of the dishes you'll find include rice dishes, Thai boat noodles with pork, tom yum seafood noodles, yen ta fo noodle soup (also known as pink noodle soup), and char siu/wonton egg noodle soup. In addition, you can enjoy shabu hot pot and high tea dim sum. 490 S. Center St. (next to The Discovery museum); 775-622-4379; Riceboxkitchen.com; Find Rice Box Kitchen on Facebook.

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

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

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

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.



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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; Abbyhighway40.com; Find Abbyhighway40 on Instagram.

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

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

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

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

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

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

MIDTOWN RENO

Arario This Korean cuisine and Asian-fusion-inspired restaurant in Midtown offers bite-sized delights such as pot stickers, kimchee fries, and shrimp tempura, as well as entrées that fuse Korean dishes with international cuisine in interesting ways —

take, for example, the bulgogi pasta, poke bowl, and Seoul cheesesteak sandwich. Stop in for lunch, dinner, or drinks. 777 S. Center St., Ste. 200; 775-870-8202; Arariomidtown.com; Find Arario MidTown on Facebook.

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

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

Beloved's Bread What first began as a locals'-favorite farmers' market stand is now a bakery and café located near Reno Public Market. Stop in and savor a wide variety of freshly baked artisan breads and pastries, as well as an assortment of breakfast and lunch dishes, all prepared with 100 percent organic produce, eggs, yogurt, milk, flour, and pasture-raised, high-quality meats. 299 E. Plumb Lane, Ste. 129; 775-357-8140; Belovedsbread.com; Find Beloved's Bread on Facebook.

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

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

Calafuria The restaurant is open for Italian popup dinners from 4:30 p.m. Wed. – 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.

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 the 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; Elyjelix.com; Find Elixir Superfood & Juice on Facebook and Instagram.

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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.

La Condesa Eatery At this restaurant in the heart of Midtown, which Yelp has placed on its Top 100 Places to Eat list twice, chef/owner Sergio Romero and his staff prepare a menu comprised of traditional and contemporary dishes with Mexican and other global influences, featuring seasonal ingredients, all in a metropolitan, energetic setting. Dishes range from salads to black Angus rib eye, Korean barbecue short ribs, Spanish octopus, tiger prawn arepa, burgers, pastas, and creative pizzas and tacos. 1642 S. Wells Ave.; 775-409-3000; Lacondesaeatery.com, Find La Condesa Eatery on Facebook.

Mexcal This taco- and tequila-focused restaurant in Midtown serves an array of distinctive dishes featuring braised chicken, quesabirria, lamb, carnitas, octopus, shrimp, mahi mahi, or mushroom. Savor them with a handcrafted cocktail, including one of six innovative margaritas, on Mexcal's covered, comfy patio. 516 S. Virginia St.; 775-433-1080; Mexcalreno.com; Find Mexcal Reno on Facebook.

Moo Dang Nestled in the heart of Midtown, Moo Dang serves a wide selection of Thai fare and a selection of more than 20 craft beers. Every dish is made to order, so you will find it easy to request vegan and gluten-free options as well as the level of spice. Come down and see for yourself today why Moo Dang was voted one of the best Thai restaurants in Reno in 2019! Online orders for takeout available. 1565 S. Virginia St.; 775-420-4267; Thaimoodang.com; Find Moo Dang on Facebook.

Noble Pie Parlor This friendly gourmet pizzeria offers great pie utilizing fresh, local ingredients, craft beers, and a handpicked wine selection. Try the Resa special (sun-dried tomato, roasted garlic, jalapeño, red onion, pine nuts, spinach, and goat cheese) or the backyard chicken (house-recipe-barbecue-sauce rotisserie chicken, pepperoni, red onion, scallions, and red peppers). Also enjoy award-winning hot wings, unique strombolis, an innovative brunch menu with a build-your-own bloody mary bar on Saturday and Sunday, as well as gluten-free, vegetarian, and vegan options. Delivery is available downtown and to nearby residential areas. 777 S. Center St., Ste. 100; 775-451-2329; Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

Piñon Bottle Co. For the premier authority on beer in Reno, you have to check out Piñon Bottle Co. Its offerings include a beer bar with 36 taps and hundreds of bottles and cans. So what are you waiting for? Bring your growler to fill up to go or hang out on the patio any time of the year. 777 S. Center St., Ste. 101; 775-376-1211; Pinonbottlennv.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.

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, sciaciatto, 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; Dolcecafferenoreno.com; Find Dolce Caffé - Reno on Facebook.

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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.

Josef's Vienna Bakery & Café Since 1980, this family-owned establishment has served up deliciously authentic European baked goods, from handmade breads to a rotating selection of exquisitely designed pastries, cookies, macarons, cakes and mini-cakes, and more, all freshly baked daily and in accordance with the seasons. Open for breakfast and lunch, the café offers a full menu of items such as Benedicts, omelets, waffles, crêpes, sandwiches, salads, soups, and quiches. Pair them with a coffee, smoothie, tea, juice, wine, or beer. Old Southwest: Arlington Gardens, 606 W. Plumb Lane; 775-800-1912; South Reno: 933 W. Moana Lane; 775-825-0451; Josefsbakery.com; Find Josef's Vienna Bakery & Café on Facebook.

Madein 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. Find weekly specials and updates on Madein's social media platforms. Mayberry Shopping Center, 3882 Mayberry Drive, Ste. C1; 775-484-6785; Madeincollective.co; Find Madein Food & Drink Collective on Facebook and Instagram.

Mix Bakeshop For a sweet treat, enjoy cupcakes, handcrafted pies, and beautiful cookies, made from scratch with the finest ingredients on site daily. Mix's menu features a broad selection of delicious flavors, including triple chocolate and classic red velvet cupcakes, salted caramel apple and banana cream pies, and freshly baked cookies like chocolate chip and frosted pumpkin, as well as decorated sugar cookies — perfect for any occasion. Mix's staff members are happy to work with you on custom orders. Gluten-free and vegan options available. 1117 California Ave.; 775-329-1748; Mixreno.com; Find Mix Bakeshop Reno on Facebook.

SOUTH RENO

Batch Cupcakery The world is changing, and people are becoming more healthconscious. 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.

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; Pinonbottlenv.com; Find Piñon Bottle on Facebook.

R Town Pizza This locally beloved pizzeria has earned numerous accolades, including two years on Yelp's Top 100 Restaurants in the nation, and consistently ranking among the top pizzerias in the area. R Town serves up Detroit-style pizzas with thick, airy crusts, crisp edges, and toppings nestled inside rich tomato sauce, using responsibly sourced ingredients whenever possible. You'll also find unique snacks, salads, grinders, and desserts. 180 W. Peckham Lane, Ste. 1100; 775-622-8838; Rtownpizza.com; Find R Town Pizza on Instagram.

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.

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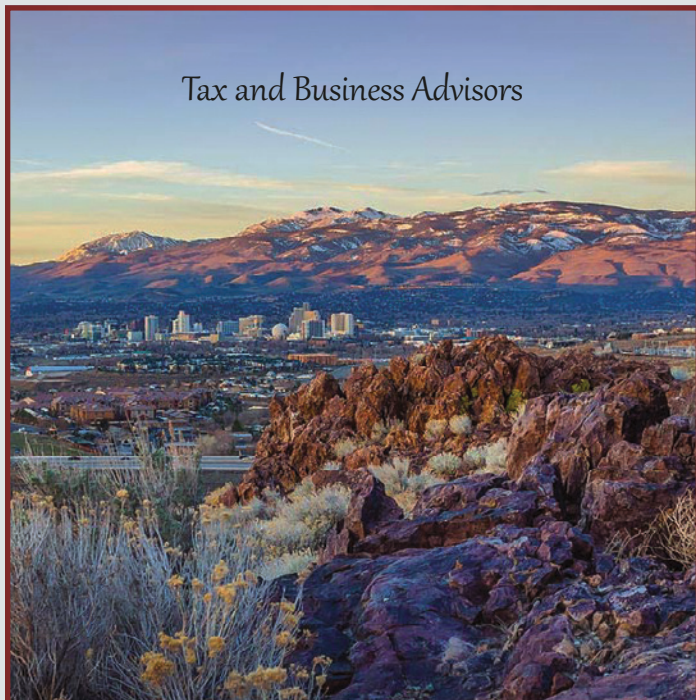
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The Cheese Board This is the brand-new second location for a locals' favorite since 1981. You'll enjoy amazing soups, grilled sandwiches, and the freshest salads as well as drop-off and pickup catering. Online ordering and local delivery options make your life easier. Vegan and vegetarian items are available. Dine in the relaxed dining room, or sit outside and watch the world go by while enjoying a signature cheese board and hand-selected wine or a house-made dessert paired with locals' favorite Hub Coffee. 15435 Wedge Pkwy., Ste. 100; 775-323-3115; Cheeseboardcatering.com; Find The Cheese Board American Bistro & Catering Company on Facebook.

The Kitchen by Great Full Gardens Serving up the same quality you've come to expect from Great Full Gardens, this South Reno location is a self-serve, organic salad, soup, and hot bar featuring Gino the Soup Man soups, rotating specials including lasagna and grab-and-go wraps, often made with locally sourced ingredients. Vegan and gluten-free options available. 5220 Longley Lane, Ste. 100; 775-384-6420. Greatfullgardens.com; Find The Kitchen by Great Full Gardens on Facebook.

SOUTH LAKE TAHOE

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.

TRUCKEE

Full Belly Deli Enjoy gourmet sandwiches, homemade soups and breads, catering services, and patio dining (weather permitting). 10825 Pioneer Trail Road, Ste. 103; 530-550-9516; Eatfullbellydeli.com; Find Full Belly Deli on Facebook.

For details on listing your restaurant in *edible* Reno-Tahoe's Eat Local Guide in print and online, email Jaci@ediblerenotahoe.com.

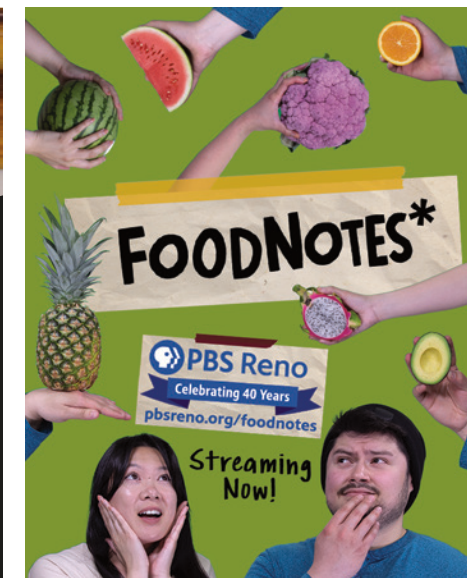
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Nevadamilk.com; Find Nevada Dairymen & Dairy Council of Nevada on Facebook.

The Greenhouse Project

Carsoncitygreenhouse.org; Find The Greenhouse Project 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.

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.

Beloved's Bread

299 E. Plumb Lane, Ste. 129, Reno; 775-357-8140; Belovedsbread.com; Find Beloved's Bread 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.

Josef's Vienna Bakery & Café

Old Southwest: Arlington Gardens, 606 W. Plumb Lane; 775-800-1912; South Reno: 933 W. Moana Lane; 775-825-0451; Josefsbakery.com; Find Josef's Vienna Bakery & Café 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.

BEEKEEPING SERVICES

Red, White & Bees

775-237-2333; Redwhiteandbees.com.

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.

Paella Sierra

775-413-1942; Paellasierra.com; Find Paellasierra on Instagram.

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; Champagnechocolate.shop; Find Champagne & Chocolate on Facebook.

Tandem Chocolates

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

COOKING SCHOOLS

Nothing To It! Culinary Center and Deli

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

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.

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.

Nevada Sunset Winery

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

EVENTS/EVENT VENUE/SERVICES

Baby Animal Days and Tulip Festival

These spring events run through May 10 at Andelin Family Farm in Spanish Springs. For details, visit Andelinfamilyfarm.com.

Back Roads Vintage Market

Find a variety of vintage goods, repurposed furniture, farmhouse and rustic décor, antiques, and more at this event at the 3C Arena in Fallon, May 9 – 10. For details, visit Backroadsvintagemarket.com.

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.

Global Gala

Enjoy this wonderful event that supports Northern Nevada International Center taking place at 5:30 p.m. on April 24 at Grand Sierra Resort in Reno. For details, visit Unr.edu/nnic.

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.

Mother's Day Plant Sale

Don't miss this great plant sale 8 a.m. – 2 p.m. May 10 to benefit The Greenhouse Project. For details, visit Carsoncitygreenhouse.org.

Pignic Pub & Patio (Event Venue)

235 Flint St., Reno; 775-376-1948; Pignicpubandpatio.com; Find Pignic Pub & Patio 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

Gold Ridge Organic Farms

3387 Canfield Road, Sebastopol; 707-823-3110; Goldridgeorganicfarms.com; Find Gold Ridge Organic Farms on Facebook and Instagram.

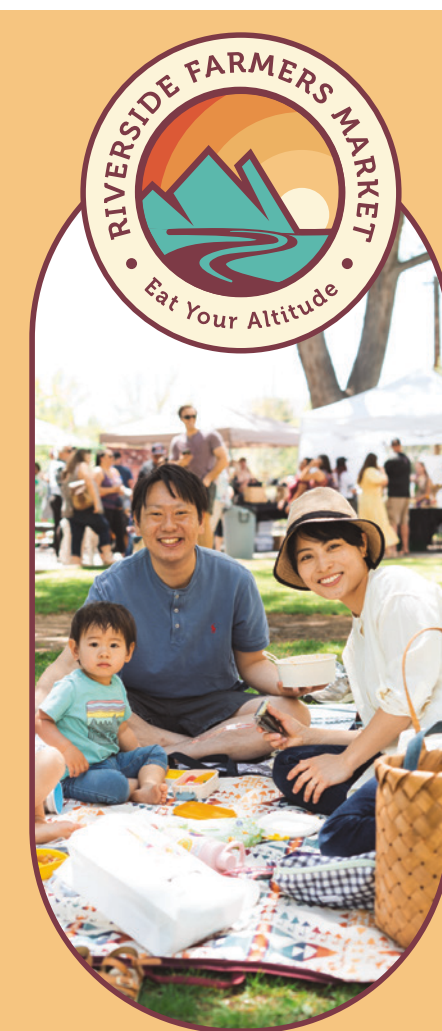
Peri & Sons Farms

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.



Reno's Only Year-Round Farmers Market

Every Sunday
9am-1pm
Idlewild Park

Find us in our new location,
in-between the Idlewild
Skatepark & Pool

Come rain, snow or
shine—we'll be there!



LOVE 25

\$3 Off

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NothingBundtCakes.com

Expires 04/30/25. Limit one (1) coupon per guest. Coupon must be presented at time of purchase. Valid only at the bakery(ies) listed. No cash value. Valid only on baked goods; not valid on retail items. Coupon may not be reproduced, transferred or sold. Internet distribution strictly prohibited. Must be claimed in bakery during normal business hours. Not valid for online orders. Not valid with any other offer. Discounts applied before tax.

Reno, NV
5051 S. McCarran Boulevard
Reno, NV 89502
(775) 827-5151



PBS Reno
Celebrating 40 Years

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pbsreno.org • #PBSReno

FOOD DISTRIBUTORS/ PRODUCERS

Horney Toad Meats (Jerky)

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

Nevada Brining Co. (Pickles)

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.

GARDENING SUPPLIES

Dayton Valley Turf

290 Kietzke Lane, Reno; 775-337-2992; Daytonvalleyturf.com; Find Dayton Valley Turf on Instagram and Facebook.

GROCERY STORES

Great Basin Community Food Co-op

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

HEALTH/WellNESS PROVIDERS/AGENCIES

Beam

Allex Nevis, aesthetic laser specialist; 5414 Longley Lane, Ste. B, Reno; 775-503-7979; Beamlasers.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.

Northern Nevada Health Systems

Nnhs.com/faster.

Northern Nevada Public Health

1001 E. Ninth St., Building B, Reno; 775-328-2003; Nnph.org; Find Northern Nevada Public Health on Facebook.

NVision Optix

3715 Lakeside Drive, Reno; 775-900-2015; Nvisionoptix.com; Find Nvisionoptix on Instagram.

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.

Sierra Sleep Airway and Wellness Center

5455 Kietzke Lane, Ste. A, Reno; 775-977-0822; Sierrasleepwell.com; Find Sierra Sleep Airway and Wellness Center 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; Westsidedentalstudio.com; Find WestSide Dental Studio on Facebook.

HOME/COMMERCIAL SERVICES/AMENITIES

Czyz's Appliance (Appliances, Cabinets, and Design Services)

Reno: 9738 S. Virginia St.; 775-322-3451; Truckee: 10960 W. River St., 530-582-4400; Incline Village: 774 Mays Blvd., No. 11; 775-831-1300; Czyzbrandsource.com; Find Czyz's Appliance on Facebook.

LCDmodern

907 W. Moana Lane, Reno; 775-420-5201; Lcdmodern.com; Find LCDmodern on Facebook.

Nova Tile & Stone

Reno: 12835 Old Virginia Road, 775-331-6682; Minden: 2548 Business Pkwy., 775-783-4970; Find Nova Tile & Stone Nevada Inc. on Facebook; Fernley: 1855 Hwy. 95A, 775-575-6682; Find Nova Tile & Stone Fernley on Facebook; Novatileandstone.com.

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.

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, Reno; 775-323-1494; Noblepieparlor.com; Find Noble Pie Parlor on Facebook.

Pignic Pub & Patio

235 Flint St., Reno; 775-376-1948; Pignicpubandpatio.com; Find Pignic Pub & Patio on Facebook.

PET RESCUE SERVICES

Nevada Humane Society

Carson City: 549 Airport Road; 775-887-2171; Reno: 2825 Longley Lane, Ste. B; 775-856-2000; Nevadahumanesociety.org; Find Nevada Humane Society on Facebook.

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.

Desert Wind Homes

775-626-1800; Desertwindhomes.com; Find Desert Wind Homes on Instagram and 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.

Meredith Martin (Realtor with COMPASS)

110 Country Club Drive, Ste. 1, Incline Village; 415-312-1616; Compass.com; Find Compass on Facebook.

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.

Valerie Forte (Realtor with COMPASS)

530-305-1220; Valerie.forte@compass.com.

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.

Holbrooke Hotel

212 W. Main St., Grass Valley; 530-460-4078; Holbrooke.com; Find Holbrooke Hotel on Instagram and 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.

The National Exchange Hotel

212 W. Main St., Nevada City; 530-362-7605; Thenationalexchangehotel.com; Find National Exchange Hotel on Instagram and 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.

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.

Beloved's Bread

299 E. Plumb Lane, Ste. 129, Reno; 775-357-8140; Belovedsbread.com; Find Beloved's Bread on Facebook.

Bighorn Tavern

Northwest Reno: 1325 W. Seventh St.; 775-787-1177; South Reno: 6135 Lakeside Drive, Ste. 113; 775-737-9067; Bighorntavernreno.com; Find Bighorn Tavern on Facebook.

BJ's Nevada Barbecue Co.

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

Bricks Restaurant

1695 S. Virginia St., Reno; 775-786-2277; Bricksrestaurant.com; Find Bricks Restaurant on Facebook.

Brothers Barbecue

618 S. Center St., Reno; 775-384-3547; Bbqreno.com; Find Brothers Barbecue LLC on Facebook.

Buenos Grill

Mayberry Landing, 3892 Mayberry Drive, Ste. A, Reno; 775-787-8226; Buenosgrill.com; Find Buenos Grill on Facebook.

Café Whitney

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



COOKING CLASSES

- Mar. 4 Teens Cook
- Mar. 5 Kids Cook
- Mar. 5 Techniques 6
- Mar. 6 Gumbo Jambalaya Beignets
- Mar. 7 Fast Fish
- Mar. 8 Ravioli Workshop
- Mar. 12 Food Styling & Flavor Dynamics
- Mar. 13 Techniques 1
- Mar. 14 Cooking with Irish Beers & Whiskeys
- Mar. 15 Cheese Making Workshop
- Mar. 19 Taste of Greece
- Mar. 20 Techniques 1
- Mar. 21 Sushi
- Mar. 22 Artisan Bread Workshop
- Mar. 26 Taste of India
- Mar. 27 Techniques 2
- Mar. 28 Taste of Tuscany
- Mar. 29 Eggs Benedict Workshop
- Apr. 3 Techniques 3
- Apr. 8 Teens Cook
- Apr. 9 Kids Cook
- Apr. 10 Techniques 4
- Apr. 12 Girls' Brunch Out
- Apr. 17 Techniques 6

Cooking classes • Catering
Gourmet deli • Kitchen store
Spices by the tablespoon
Knife sharpening

Serving lunch
11 a.m. – 2 p.m. Mon. – Fri.,
11:30 a.m. – 1:30 p.m. Sat.

225 Crummer Lane, Reno
775-284-COOK
Full cooking class schedule
at Nothingtoit.com

Calafuria

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

Centro

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

Charlie Palmer Steak

Grand Sierra Resort, 2500 E. Second St., Reno; 775-789-2456; Grandsierraresort.com/restaurants/charlie-palmer-steak-reno; Find Charlie Palmer Steak Reno on Facebook.

Cluckers

600 S. Center St., Ste. 200, Reno; 775-800-1997; Cluckersreno.com; Find Cluckers MidTown on Facebook.

Cucina Lupo

308 N. Curry St., Carson City; 775-461-0441; Cucinalupo.com; Find Cucina Lupo on Facebook.

Dolce Caffé

Mayberry Landing, 3886 Mayberry Drive, Reno; 775-624-2921; Dolcecaffereno.com; Find Dolce Caffé - Reno on Facebook.

DOPO Pizza & Pasta

Midtown Reno: 190 S. Center St., Reno; 775-848-8180; Reno Public Market: 299 W. Plumb Lane; Dopopizzapasta.com; Find Dopo_pizzapasta on Instagram.

Dumpling Queen

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

Elixir Superfood & Juice

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

Estella Tacos y Mezcal

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

Foodshed Café

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

Full Belly Deli

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

Great Basin Brewing Co.

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

Great Basin Community Food Co-op

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

Great Full Gardens Café & Eatery

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

House of Bread

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

Josef's Vienna Bakery & Café

Old Southwest: Arlington Gardens, 606 W. Plumb Lane; 775-800-1912; South Reno: 933 W. Moana Lane; 775-825-0451; Josefsbakery.com; Find Josef's Vienna Bakery & Café 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.

La Condesa

1642 S. Wells Ave., Reno; 775-409-3000; Lacondesaeatery.com; Find La Condesa Eatery on Instagram and Facebook.

Lake Tahoe Aleworx

Reno: 324 E. Fourth St.; 775-258-0560; Lake Tahoe: Stateline, 31 U.S. 50, Ste. 105; 775-580-6163; The Y, 2050 Lake Tahoe Blvd.; 530-600-0442; The Cocktail Corner, 2042 Lake Tahoe Blvd.; 530-600-2751; Laketahoaleworx.com; Find Lake Tahoe Aleworx on Facebook and Instagram.

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.

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.

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.

Pignic Pub & Patio

235 Flint St., Reno; 775-376-1948; Pignicpubandpatio.com; Find Pignic Pub & Patio 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.

R Town Pizza

180 W. Peckham Lane, Ste. 1100, Reno; 775-622-8838; Rtownpizza.com; Find R Town Pizza 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.

SouthCreek Pizza Co.

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

The Bar at The Jesse

306 E. Fourth St., Reno; Thejesserenoreno.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 Kitchen by Great Full Gardens

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

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.

Sierra Deene Boutique

Plumgate, 538 W. Plumb Lane, Ste. E, Reno; 775-451-5015; Sierradeene.com; Find Sierra Deene Boutique on Facebook.

Sierra Water Gardens

2135 Dickerson Road, Reno; 775-345-5806; Sierrawatergardens.com; Find Sierrawatergardens on Instagram.

Waggish & Co.

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

Way to Go (Travel Store)

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

SOLAR CONTRACTORS

Sol-Up

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

SPIRITS MAKERS

High Mark Distillery & Barrel House

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

The Depot

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

TEA SHOPS

Too Soul Tea Co.

542½ Plumas St., Reno; 775-322-2001; Toosoultea.com; Find Too Soul Tea Co. on Facebook.

TELEVISION/RADIO BROADCASTERS

KUNR

1664 N. Virginia St., Reno; Office: 775-327-5867; Membership: 775-682-6056; Kunr.org; Find KUNR Public Radio on Facebook.

PBS Reno

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

TOURISM AGENCIES

Travel Nevada

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

Virginia City Tourism Commission

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

Visit Carson City

Visitcarsoncity.com; Find Visit Carson City on Instagram and Facebook.

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



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