



Food & Travel

MAGAZINE

HOLIDAY RECIPES

BY CELEBRITY CHEF
ANTONIA LOFASO

GORDON RAMSAY

SHOOTS FOR THE STARS

TOP DESTINATIONS

FRESNO

THE HEART OF AMERICA'S HARVEST

LAKE MURRAY COUNTRY

FOOD, FLAVOR & FESTIVALS

2025 SPECIAL HOLIDAY ISSUE

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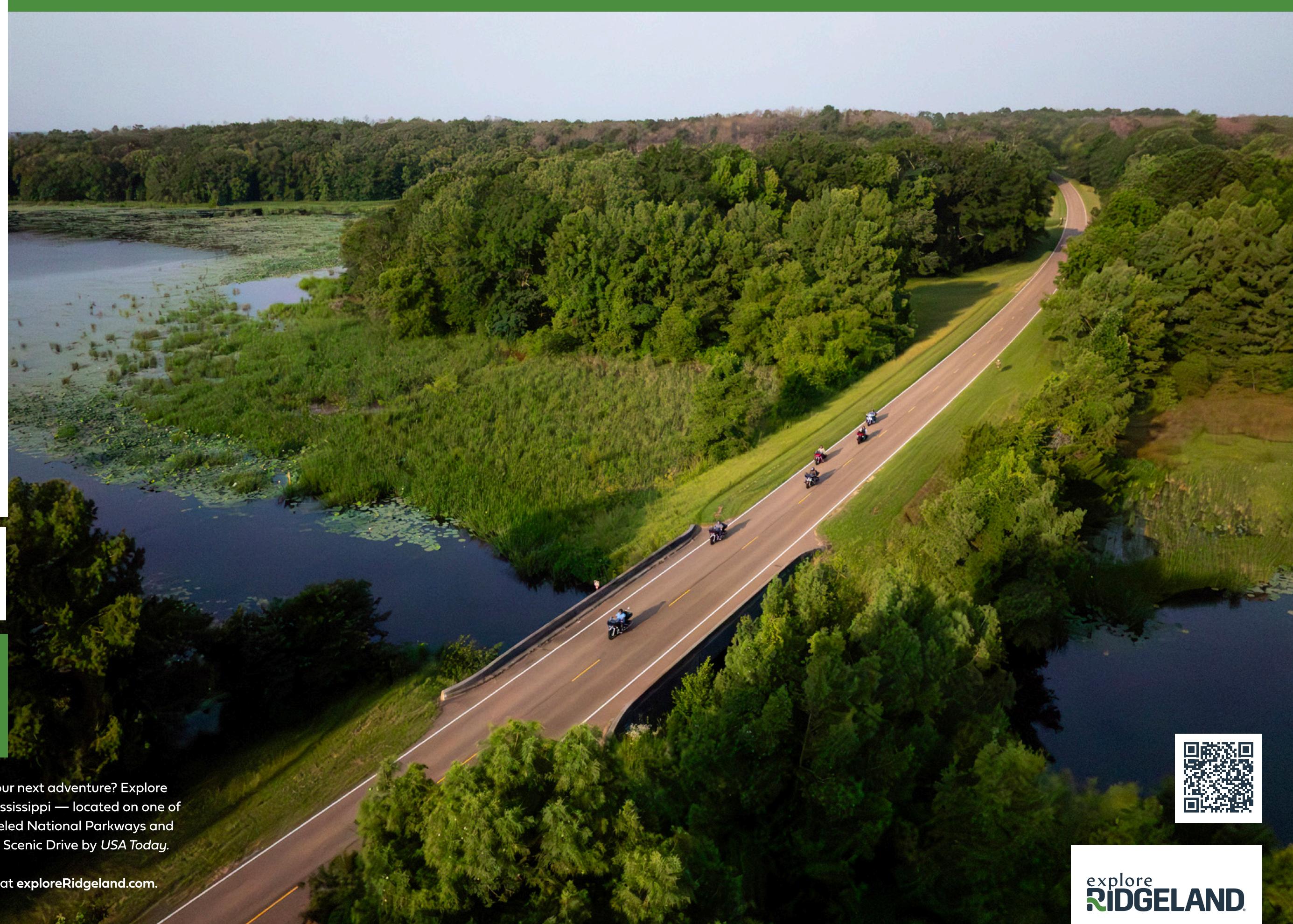
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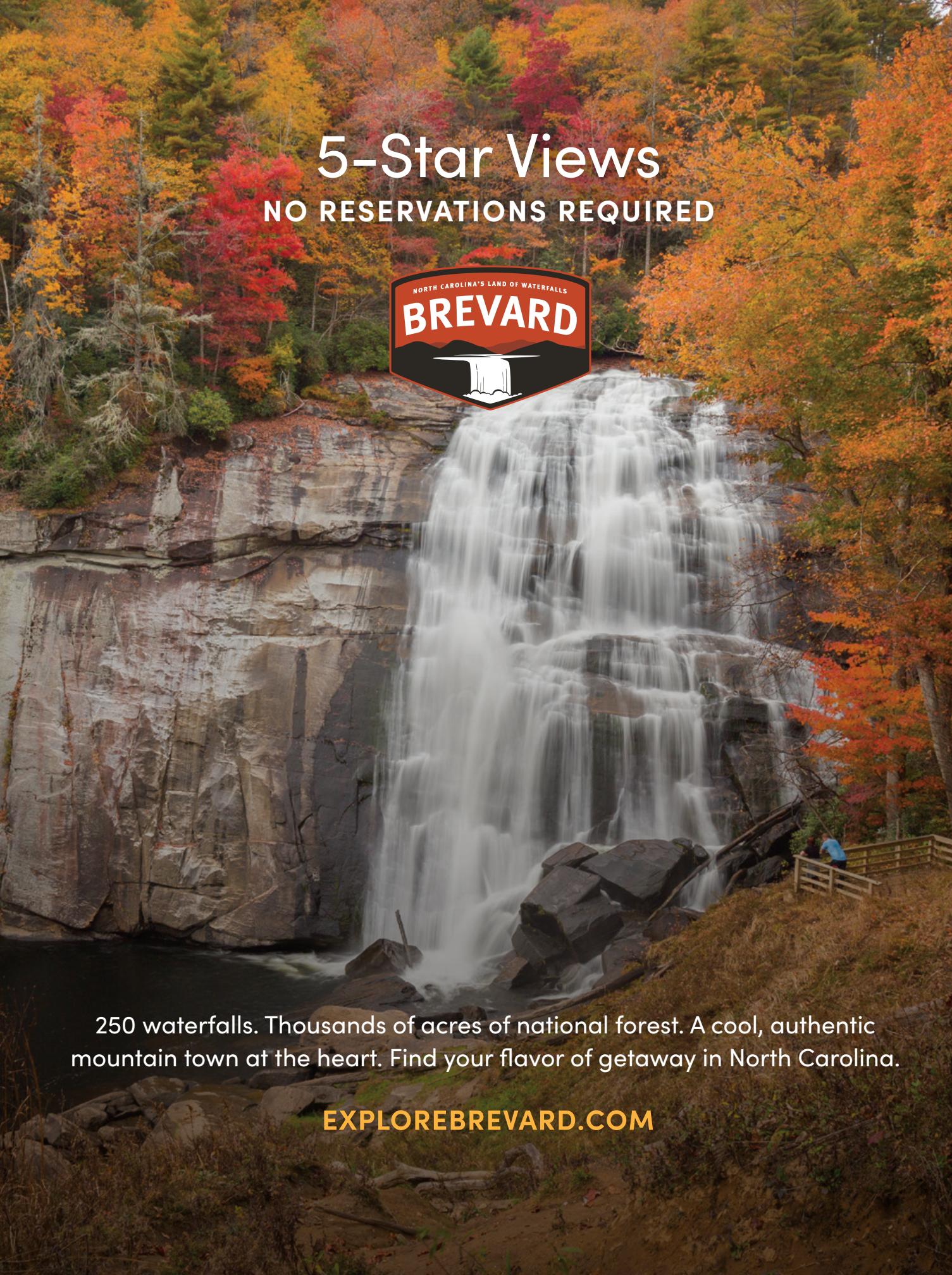
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Food & Travel Magazine is published quarterly - Spring, Summer, Fall & Winter.

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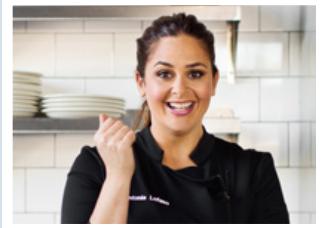
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GORDON RAMSAY

SHOOTS FOR THE STARS

Article by Margie Goldsmith



Multi-Michelin Star chef, restaurateur, author, and entrepreneur Gordon Ramsay has starred in TV shows such as *Kitchen Nightmares*, *Hell's Kitchen*, *Hotel Hell*, *MasterChef*

USA, *Next Level Chef*, *Gordon Ramsay: Uncharted*, and *Gordon's Great Escape*. Now, Chef Ramsay has created and co-produced

(along with executive producers Lisa Edwards and Morgan

Roberts) an eight-episode docuseries, *Knife Edge: Chasing Michelin Stars*.

The series premiered globally

October 10th on Apple TV by Studio Ramsay

Global, a Fox Entertainment Company. However, the eponymous global celebrity will not appear in the series; it will be hosted by food expert Jesse Burgess, co-founder and presenter of *TOPJAW*.

Says Chef Ramsay, "It would be very hard for me to be in it when I'm exec producing. I want to give those chefs the security of 'I've got your back. I know what you're going through and I'm in your corner. I want you to shine. Don't be scared of vulnerability. And most importantly, forget we're there. I know it's an intrusion on your privacy and getting underneath your skin, but I promise you, it'll be worth it."

The concept of a series following chefs chasing or keeping a Michelin Star is not new to Ramsay. In 1999, he starred in a British TV series, *Ramsay's Boiling Point*, in an effort to earn his first three Michelin Stars. "I remember having long chats with Tony Bourdain about the importance of showing the real inside of the industry," says Ramsay. "For two and a half decades, I've been dreaming of this kind of format that gives you the nitty-gritty, highfalutin, compact insight as to what's at stake when kids decide to open a restaurant and the impact it has on their families and their lives."



“ ”

I want to give those chefs the security of 'I've got your back. I know what you're going through and I'm in your corner.'

-CHEF GORDON RAMSAY

How important is a Michelin Star to a restaurant? "Here you see the Super Bowl, the NBA, and the Soccer World Cup coming to the US next year," says Ramsay, "but the restaurant business is as high octane as any sport. It's how we raise the bar to create memories in restaurants that, if you get right, can last a lifetime."

And what's Chef Ramsay's meal of a lifetime? "We never wanted our children to become food snobs," he says. "We didn't want them to think that eating in one, two, three-star restaurants would be their go-to. So, 10 years ago, I took the family to Restaurant Gordon Ramsay to celebrate Megan's Sweet 16th birthday and her SAT exam results. It was the first time we'd all sat together in Gordon Ramsay in 15 years. After the first bite, she turned to me and said, 'Daddy, I get it. I understand the sacrifice.' And I'll take that with me to the grave."

Knife Edge: Chasing Michelin Stars follows the fates of chefs at some of the world's most celebrated restaurants to determine if they will win, maintain, or lose their precious Michelin Star over the course of the year-long Michelin Guide season. (Restaurants represented include New York: Coqadaq, Musket Room, N ksu; Chicago: Feld, Cariño, Esmé; California: Pasta | Bar, Pasjoli, The Harbor House; UK: Wilson's, Caractère, House; Mexico: Máximo, Em; Italy: Ferdy Wild, Krésios; and the Nordics: Knystaforsen, Jordnaer, Aure.)



The rewards for culinary perfection are great, and only the very best will secure their spot on the Michelin Guide's exclusive list. Being a Michelin Guide inspector is like working for the CIA. No one knows their identity except their spouses. They change names, phone numbers, and emails constantly, trying to leave no trace. They visit restaurants several times to ensure their evaluation is thorough and objective. The only hint is that the inspector always arrives alone, so chefs pay close attention to solo diners.

I asked Chef Ramsay, when he goes to a restaurant to dine, do they treat him like a Michelin inspector? He said, "It has become a bit of a nightmare, and I'm not being ungrateful. It's just that I'll order a great appetizer, a wonderful entrée, and a couple of desserts, but then the chef spills his beans by coming up with four or five other plates that by the time you get to your entrée, you just wonder, 'Why did you not tell me you were going to send all this food? Because I wouldn't have ordered that, I would have gone for that.' My mum taught me not to waste anything, so I have to eat everything those chefs send out to me."

"I am the luckiest diner in the world," says Ramsay, "and the way I get treated is extraordinary, but the only thing they want to ask me when I step into a restaurant, 'Is there a f***king TV crew with you?' I say, 'No, there's no TV crew. I'm on my own.' And then, when they send out the food, you don't want them ass-kissing you, wanting to know how you liked it so they can say, 'Gordon Ramsay loved my meal.' The only thing I want in these restaurants is the check, but they are so freaking generous. 'No, no, it's on me,' they say. I answer, 'No, you're in business. You've got to make money to survive.' And let's be honest, if you booked a flight today to fly to London and you didn't show and you're paying \$1,000, they just fill that seat. In a restaurant, you don't get your dollars back. If that seat's empty, it's gone. So, I don't want freebies. I want to pay the check, because I know how important it is to survive financially. I'm grateful for any freebies, but I need the check."



I asked the three-star Michelin chef, what is the most defining quality that separates a Michelin chef from the rest? He said, "Consistency. Consistency is built up with layers of discipline, relentless drive, and absolute discipline. You need to listen to customers. If there's one thing I've done over the last 25 years, it's listen to customers. It's not about massaging your ego as a chef, because what you cook is what they want. No, listen to customers. They don't ring you up and say, 'By the way, Gordon, I'm not coming back.' They just don't come back. You need to understand that those customers vote with their feet, and you need to listen to them. And that's something that I understood early on in life."

I wondered, is losing a Michelin Star worse than losing a spouse? "Oh shit," he grinned. "I think losing a Michelin Star is cheaper than losing a spouse. The good news is you can win a star back. You can't win your f**king spouse back." And then I asked, is gaining a star better than being in love? He laughed, "I would say gaining a star is equally as exciting as being in love, except that your lover judges you every time you're in bed. The Michelin inspector only judges you once a year."

The Michelin Star is the most prestigious and elusive culinary award in the world, recognizing the finest ingredients cooked to the highest possible standards. Over his career, Chef Gordon Ramsay's restaurants have been awarded a staggering total of 17 Michelin Stars, and he has held as many as eight stars at one time, though the exact number fluctuates as stars are awarded and lost. In 1994, before he was 30 years old, Ramsay earned his first Michelin Star for his London restaurant, Aubergine. Gordon Ramsay's flagship restaurant, Restaurant Gordon Ramsay, currently has three Michelin Stars; Le Pressoir d'Argent has two; Pétrus by Gordon Ramsay, Restaurant 1890, and au Trianon each have one.

If there's one thing I've done over the last 25 years, it's listen to customers. It's not about massaging your ego as a chef, because what you cook is what they want.

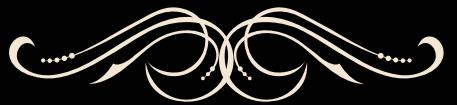
-CHEF GORDON RAMSAY

“ ”

Scottish by birth, Chef Gordon Ramsay was brought up in Stratford-upon-Avon, England, and initially wanted to be a professional footballer. [In the UK, "football" refers to soccer.] However, an injury prematurely put an end to any hopes of a promising athletic career, so Ramsay returned to college to complete a course in hotel management. He then trained with some of the world's leading chefs, including Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France. In 1993, he became the head chef at London's Aubergine restaurant and by 1996 had earned two Michelin Stars for the eatery. He insists that he is far from being the sole reason for the stars he's earned. "The stars are not just for the chef but also for the staff, who are equally as focused as the owner," he says.

In 1998, at the age of 35, Ramsay branched out on his own to set up his first wholly owned and namesake restaurant, Restaurant Gordon Ramsay, which quickly received the most prestigious accolade in the culinary world: three Michelin Stars. Today, Restaurant Gordon Ramsay is London's longest-running restaurant to hold this award, and Ramsay is one of only four chefs in the UK to maintain three stars. Gordon also holds a Michelin Star at his other London restaurant, Pétrus, in Knightsbridge. In addition to his stars in the UK, Gordon holds two stars at Le Pressoir d'Argent in Bordeaux and one star at Gordon Ramsay au Trianon in Versailles. Pétrus opened in 1999 and was the recipient of two stars in just seven months after opening.





Over the next decade, Ramsay opened several other restaurants in the London area which were awarded Michelin Stars. In 2001, Ramsay took his brand outside Britain, starting with Verre in Dubai and followed by New York's Gordon Ramsay at The London. Currently, his restaurant group stretches to Britain, the United States (he has five in Las Vegas alone), Shanghai, South Korea, Malaysia, France, Dubai, Singapore, and Thailand.

I wondered, with all these stars, what was the worst meal he ever cooked? "I had a landlord in France, and I was trying to get her to give me a couple of months rent-free because I was desperate for tuition and had no money to pay my rent," he said. "I made her a risotto with which I thought I could woo her, but it was f***ing undercooked by about four minutes. She started complaining and tasted bits of grit in her teeth. I didn't get the rent reduction, and I didn't get her to devour the risotto. It was the worst time and the only time I've ever f***ked up a risotto."

What was the worst meal he ever ate? "I was in Hawaii looking at some incredible beef," he said, "and we had to castrate these young calves and eat cow testicles and fry them. I swear to God. I don't know if you've ever eaten testicles, but these cow testicles were slightly bitter, spongy. They were dabbed in garlic powder and onion powder, and then shallow-fried in a cast iron pan. They were disgusting."

“ ”
**I've got one burning desire left.
 We won two Michelin Stars in
 Bordeaux ten years ago, and
 the ultimate is three stars.**

-CHEF GORDON RAMSAY

So, is there anything he still needs to do that he hasn't? He said, "I've got one burning desire left. We won two Michelin Stars in Bordeaux ten years ago, and the ultimate is three stars. The only thing I've ever wanted to do on the back of winning three stars in London is take three stars to France to stick it to the French, to say that we are as good as you. We can produce wine in Kent and bring it to Bordeaux. We can cook lobsters from the west coast of Scotland and devour them in the middle of France. So yes, f***k the French."

And what do you want your legacy to be, I asked. He looked aghast. "That means you think I'm nearly dead?" I explained I meant in perhaps 35 years from now, "My legacy? 'Don't eat shit. Life's too short to eat shit.'"

So, with all his accolades, I wondered, what does it mean to be a real chef? "It means the world to cook and master your craft in a way that it gets propelled on the small screen, but no one really understands what kind of journey led to that monumental dish. It's years of drive, persistence, and energy to get to where you have. Just because you arrive on somebody's screen, they think it's an overnight success. It is a marathon, and something that I continue to still work on." •

STREAMING: FRIDAY, OCTOBER 10, 2025 

KNIFE EDGE
CHASING MICHELIN STARS

Hosted by Food Expert Jesse Burgess

HOLIDAY RECIPES

WITH
ANTONIA
LOFASO



MINI PUMPKIN CANNOLI WITH CINNAMON POWDERED SUGAR

INGREDIENTS:

12 mini cannoli shells

20 oz cannoli mix

12 tbsp cinnamon powdered sugar

Cannoli Mix:

1 lb ricotta Poly-O

4 oz Powdered sugar 1/2 cup pumpkin puree

Pumpkin Puree:

8 qts Water

2 sticks piloncillo (approximately 16 oz)

2 cinnamon stick

1 tbsp allspice

1 tbsp clove

1 quarter large pumpkin or half medium sized pumpkin

Cinnamon Powdered Sugar:

1 cup sugar

1/3 cup brown sugar

1/2 tsp cinnamon ground 1 pinch Maldon Salt

PROCEDURE:

Cannoli Mix:

1. Mix the ricotta and sugar together until smooth and even
2. Mix in the chocolate chips
3. Do not over whip; use a big spoon to mix everything
4. Spoon Mix into a 12" piping bag

Cinnamon Powdered Sugar:

1. In a medium mixing bowl add powdered sugar, brown sugar, ground cinnamon, and maldon salt
2. Mix all together and break up brown sugar with your hands
3. Transfer to a mini powdered sugar shaker.

Pumpkin Puree:

1. Clean pumpkin and cut into 1 inch pieces
2. In a medium pot add water and piloncillo and whisk until fully dissolved
3. Add cinnamon, cloves, and all spice in cheesecloth
4. Add pumpkin and cook until pumpkin is tender and liquid has a syrup consistency
5. Remove the cheese cloth
6. Place liquid into a blender and blend until smooth

Finishing/Plating:

1. Cut an opening in the piping bag (about 1/4 in)
2. Place the tip of the bag halfway into the shell and squeeze the filling while pulling outward
3. Repeat on the other side
4. Continue until all shells are filled
5. Sprinkle with cinnamon powdered sugar and enjoy



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HOLIDAYS IN BOERNE

Texas

A TEXAS
HILL COUNTRY
CELEBRATION



When the holiday season arrives, Boerne transforms into a twinkling wonderland in the heart of the Texas Hill Country. Strolling along the historic Hill Country Mile, visitors are greeted with glowing storefronts, festive décor, and the warmth of a community that embraces the season with joy. The charm of this small town, paired with the crisp Hill Country air, makes Boerne the perfect destination for a holiday escape.



SEASONAL FESTIVITIES

Boerne's holiday calendar is filled with time-honored traditions and festive weekends. The season kicks off with Dickens on Main, a beloved Thanksgiving weekend event where the Hill Country Mile is transformed into a Victorian holiday village with live entertainment, shopping, and snow drifting across Main Street. The following weekends bring even more merriment. Weihnacht's Weekend is the first weekend in December, includes the dazzling parade, the Stocking Stroll, and a Wassail Walk. The following weekend is Kinder Fest, featuring the family-favorite Cookie Crawl and Santa Scavenger Hunt alongside Christmas Market Days. Add in concerts in the cave, holiday worship concerts, and living nativity experiences, and every weekend feels magical.

CULINARY HIGHLIGHTS WITH HOLIDAY FLAIR

No holiday getaway is complete without indulgent flavors, and Boerne's culinary scene delivers. Cozy up at The Creek Restaurant for a special dinner beside Cibolo Creek, where a new chef brings fresh creativity to this historic favorite. Stop by Richter Bakhaus for their famous giant cinnamon rolls—especially irresistible during the holidays—or enjoy festive lattes and cocoa from coffee shops along the Hill Country Mile. Sweet shops, bakeries, and restaurants across town highlight seasonal menus and treats, making Boerne as delicious as it is festive.





Photo by E. Castle



Photo by E. Castle



HOLIDAY SHOPPING ON THE HILL COUNTRY MILE

Holiday shopping in Boerne is an experience in itself. The Hill Country Mile shines under strings of holiday lights, offering boutique shopping for unique gifts and treasures you won't find anywhere else. From handcrafted jewelry and artisan goods to festive décor, each storefront inspires thoughtful giving. Seasonal shopping events and artisan markets, such as Boerne Market Days, Oma's Christmas Craft Fair, and Cowboy Christmas Market Days, add even more opportunities to find the perfect holiday surprise.

COZY STAYS IN THE HILL COUNTRY

To make the most of the season, plan to stay overnight and soak it all in. The Kendall, a historic boutique hotel, offers cozy accommodations with old-world charm, while The Bevy Hotel combines modern style with warm Hill Country hospitality. For those seeking a more intimate retreat, local bed-and-breakfasts and vacation rentals provide a home-away-from-home atmosphere, perfect for festive family getaways or romantic weekend escapes.

A HILL COUNTRY HOLIDAY TO REMEMBER

Boerne offers more than a holiday visit—it delivers a celebration of the season steeped in warmth, tradition, and culinary delights. With its festive events, inviting restaurants, twinkling lights, and cozy places to stay, this Hill Country town captures the true spirit of Christmas in Texas. Plan your trip to Boerne this holiday season and create memories that will last well beyond the sparkle of Main Street. •



AN ELEVATED TEXAS HILL COUNTRY EXPERIENCE

Discover the enchanting charm of Boerne, Texas, where friendly faces and a warm small-town atmosphere await you. Savor unique and varied culinary delights, explore thriving craft breweries, and immerse yourself in the natural beauty that defines the picturesque historic downtown, known as the Hill Country Mile. Create unforgettable memories in a place where every corner tells a story.

**visit
Boerne**



Scan Now to Start Planning

Exploring **CULINARY ARTISTRY**

WITH CHEF SEAN STAGGS AT SANDIA RESORT
& CASINO'S BIEN SHUR RESTAURANT



Photo by CRS Social



At the grand opening of Sandia Resort & Casino's new Sportsbook—an innovative venue that combines dining, sports betting, game coverage, and entertainment—guests are welcomed with the warmth of New Mexico hospitality. The event featured a culinary showcase curated by Chef de Cuisine Sean Staggs of the resort's fine dining restaurant, **Bien Shur**. Known for blending local flavors with refined techniques honed over years of experience, Chef Sean brought his distinctive touch to the menu. Hosted in a lively, cocktail-style setting, the grand opening allowed attendees, including professional athletes like Brian Urlacher and Notah Begay III, to savor Chef Sean's unique creations. Known for his inventive dishes and fresh perspective, Chef Sean's approach combines high-end technique and local flavors, making Bien Shur a standout in Albuquerque's dining scene.

..... Article by Camille Rodriguez

CHEF SEAN STAGGS' CULINARY BACKGROUND AND PHILOSOPHY

Chef Sean's culinary journey is marked by a commitment to innovation and mastery of diverse techniques. Early in his career, he trained at Chicago's legendary Moto Restaurant, a hotspot for molecular gastronomy that pioneered the fusion of science and fine dining. Moto Restaurant introduced Chef Sean to the science of flavor transformation, using techniques like liquid nitrogen and edible paper to create playful and memorable dishes. As a result of his training, Chef Sean loves bringing elements of molecular gastronomy into Bien Shur as special features, explaining, "it [molecular gastronomy] really needs to not be used at the forefront, but something to accomplish these dishes versus just making that the standard." Chef Sean says he loves to surprise guests with the unexpected amidst familiar flavors by having a creative take on traditional dishes.

An Albuquerque native, after time as a private chef in Arkansas and Colorado and working in exclusive destinations like Alaska, he returned to Albuquerque, motivated to contribute to the local culinary scene. At Bien Shur, Chef Sean celebrates New Mexico's culinary heritage while pushing boundaries.



“Keep your head up. You’re going to make mistakes over and over again. And that’s the best part of it. Making those mistakes.”

-CHEF SEAN STAGGS

Photo by CRS Social

A PREMIER ALBUQUERQUE DINING EXPERIENCE AT BIEN SHUR

Chef Sean's focus at Bien Shur is on reimagining classic dishes through seasonal ingredients and creative presentation. "I love to always be creative. So I'm always changing the menu," he shared. Each dish is crafted to reflect a balance of flavors and a hint of surprise, from the visually stunning short rib pot pie with puff pastry to the expertly prepared Japanese Wagyu, served as a memorable dining experience.

Bien Shur's breathtaking rooftop setting and fine dining atmosphere are ideal for special occasions or a night out. The farm-to-table philosophy is a foundational aspect of the menu. Chef Sean curates a menu emphasizing locally sourced ingredients often from Sandia Pueblo's farm, reinforcing his commitment to quality and sustainability. He creatively adjusts the menu to match ingredient availability, relying on seasonal ingredients without compromising quality. With its rooftop views and focus on locally inspired cuisine, Bien Shur is deeply rooted in local culture but elevated in presentation and technique, making it a unique dining destination in Albuquerque.



Photo by CRS Social



Photo by CRS Social

MENTORSHIP AND GIVING BACK TO THE COMMUNITY

Through mentorship and involvement in local nonprofits, including the Rio Grande Agricultural Land and Trust, the 505 Food Fights, and Kitchen Kids, Inc., Chef Sean seeks to inspire and guide emerging chefs to follow their dreams and overcome the challenges of the culinary industry. His mentorship emphasizes resilience and creativity, qualities he believes are essential for success in the culinary world.

"Keep your head up. You're going to make mistakes over and over again. And that's the best part of it. Making those mistakes. You learn how to not make those, how to do things the right way. Just keep your head up. It's a hard, hard industry. You've got to have a thick skin," he advises.

For Chef Sean, mentorship is a way to give back to the industry that shaped him. He finds inspiration in culinary icons such as Rick Bayless and Jacques Pepin, whom he admires for their straightforward, timeless approach to cooking.



Photo by CRS Social

SOCIAL MEDIA AND THE ART OF STAYING AUTHENTIC

In today's digital age, social media has become a powerful tool for chefs. While Chef Sean maintains a presence online, he admits that he's more focused on substance than style. Rather than chasing trends or aiming to be "Instagrammable," he uses social media as a digital portfolio, documenting his dishes and drawing inspiration from his past creations. For him, social media is a practical tool to keep track of his evolving menu and revisit previous dishes for new inspiration.

Chef Sean explained that he uses social media as a digital archive for his dishes, saying, "I'm horrible at social media. I'll post three or four times and then just forget for a week. So, I'm hit and miss on social media, but I use it more for a food platform. For me, my social media is strictly professional. So it's just all of my dishes. So I can go back and be like, Hey, what did I make here? How can I do this again?" While his beautiful presentations are certainly "Instagram-worthy," he aims to create food that speaks for itself, ensuring each plate is memorable for more than its visual appeal, combining elegance with the charm of New Mexico's flavors.



Photo by CRS Social

WHAT DINERS CAN EXPECT FROM BIEN SHUR

Located on the rooftop of Sandia Resort & Casino, Bien Shur offers a fine dining atmosphere with sweeping views of the Sandia Mountains that make every visit memorable. Chef Sean describes the Bien Shur experience in two words: "enjoyment, and different." He aims to create an atmosphere where guests can relax, savor the flavors, and connect with Albuquerque's unique culture, saying "We're about feeding you really, really good food and giving you experience that you're not going to get anywhere else." For him, success is not just about feeding people but crafting an experience that stays with them long after leaving the restaurant.



“
The excitement of having something that is so unique and different and that you can't get anywhere else.”

-CHEF SEAN STAGGS

LOOKING TO THE FUTURE OF ALBUQUERQUE'S CULINARY SCENE

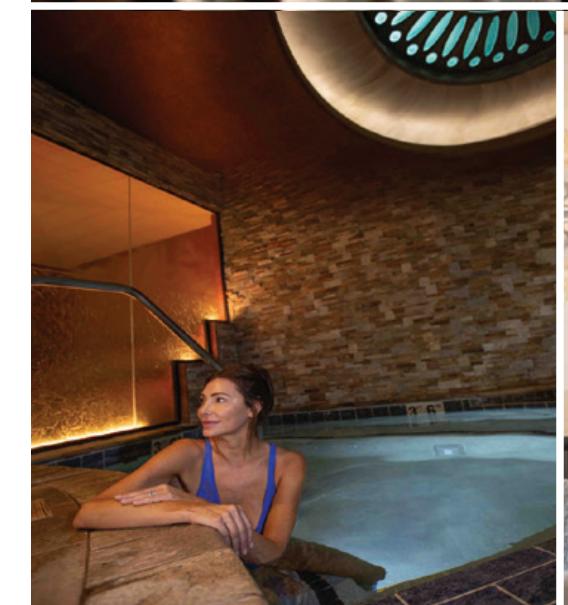
Chef Sean is dedicated to continuously evolving Bien Shur's offerings, ensuring that every visit brings something new and exciting for guests. Chef Sean sees Bien Shur as bringing a fresh approach to fine dining that combines the traditions of New Mexico with the innovation of global techniques, saying he aims to give every guest “the excitement of having something that is so unique and different and that you can't get anywhere else.” Whether experimenting with new techniques or curating fresh seasonal

menus, his passion for culinary innovation guarantees that the dining experience remains dynamic and unforgettable. “You're coming to get good ingredients, you know, really take the time to enjoy,” says Chef Sean.

As Albuquerque's foodie culture continues to grow, Chef Sean is optimistic about the future and excited to be part of a city that is gaining recognition for its culinary talents. With his dedication to local ingredients, commitment to creativity, and unwavering focus on quality, Chef Sean Staggs and Bien Shur are set to make an enduring impact on New Mexico's dining scene.



Photo by CRS Social



SANDIA
Resort & Casino

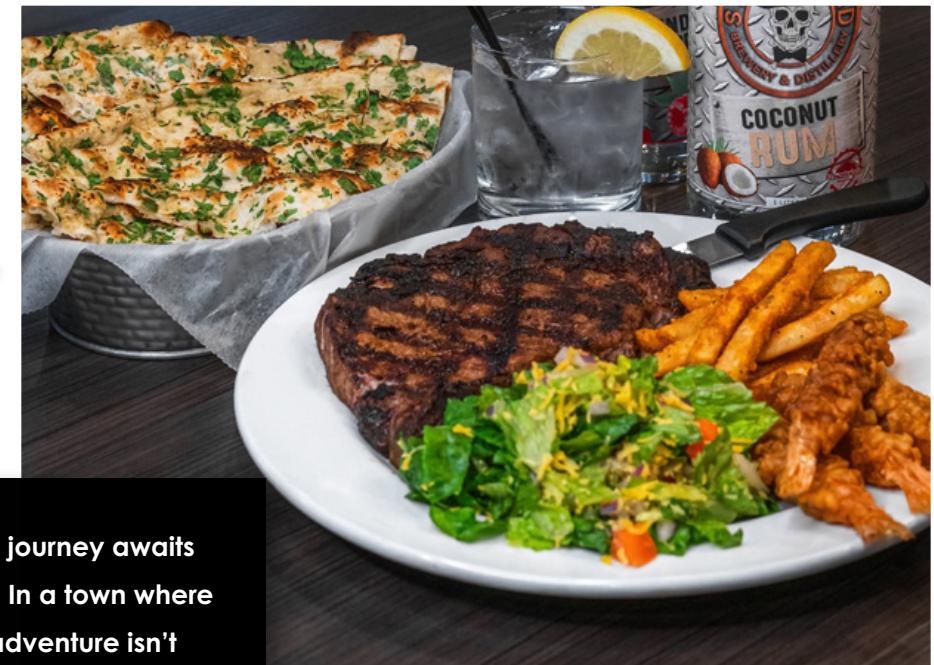
VISIT

PAHRUMP NEVADA

Your Food Adventure Awaits in



Your culinary journey awaits in Pahrump. In a town where the thrill of adventure isn't confined to dusty desert trails or scenic vineyard rows, Pahrump's diverse food scene is a true feast for the senses. Pahrump offers guests exciting flavors, inventive pairings, and dining experiences from the elegant to the unassuming, and they're all waiting to be savored by those with an appetite for exploration.



WHERE CRAFT BEERS MEETS BOLD FLAVORS

Kick off your tasty tour of Pahrump at Steelbound Brewery, a local gem serving a creative fusion of Indian and American cuisine paired with house-brewed craft beers. Steelbound's menu is as daring as it is delicious, inviting you to expand your palate while still offering the satisfying comfort food that hits the spot after a day of outdoor fun. It's the perfect stop for those who like their meals as imaginative as their itineraries.

A TASTE OF TOKYO IN THE DESERT

Finding authentic Japanese food in the Mojave might seem surprising, but that's exactly what you'll discover at Sushi Yong. Here, fresh ingredients and meticulous technique come together, honoring tradition and embracing dining innovation. Whether you're enjoying a chef's special or indulging in sashimi, Sushi Yong shows that Pahrump's dining landscape can surprise even the most experienced food enthusiast. For those who seek cultural discovery through cuisine, this is a must-visit.



PERFECT PAIRINGS AND LOCAL POURS

Pahrump's reputation as Nevada's wine country truly shines at The Wine Down. This spot offers a sophisticated yet welcoming atmosphere, inviting you to savor the flavors of the valley. The food pairings are thoughtfully curated, and guests can sip local pours and nibble on small plates to elevate their tasting experience – ideal for road-trippers or a scenic wine weekend.

ITALIAN TRADITION WITH A MODERN TWIST

If you're a fan of quality ingredients elevated by time-honored techniques, you're gonna love Farinata Italian Style Pizza. From the crispy, wood-fired crusts to fresh mozzarella and seasonal toppings, every bite is authentically Italian. Yet, Farinata perfectly captures the laid-back spirit of Pahrump by reminding guests that an adventure can be as simple and satisfying as sharing a pizza with friends after a long day of exploring.

FIND EVERY KIND OF EATS

The variety of Pahrump is what makes this town a culinary adventure, offering a choose-your-own-adventure for every craving. Casual Mexican spots serve up flavorful tacos and margaritas, while classic American restaurants, like Mom's Diner, dish out hearty breakfasts and comforting, stick-to-your-ribs meals. You can always find a spot for a taste of local charm at the town's iconic dive bars. These low-key, character-filled watering holes are where locals gather for live music, pool games, a cold beer, and an authentic and unpolished experience.

AN APPETITE FOR ADVENTURE

When combined with the region's off-road trails and starry nights, Pahrump's food scene adds another layer to its adventurous spirit. In Pahrump, you can uncover flavors you didn't expect to find and savor the joy of the unexpected. So, whether you're sipping wine under desert skies, enjoying sushi at sunset, or soaking up the unique vibe of a local bar, one thing is certain: in Pahrump, adventure tastes amazing.

READY TO START YOUR CULINARY JOURNEY? PLAN YOUR FOOD ADVENTURE AT VISITPAHRUMP.COM



FOR BOLD FLAVORS



AND UNIQUE TASTES

YOUR
ADVENTURE
IS HERE.



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VISIT
PAHRUMP

In Pahrump, adventure isn't just found on the trails, in the vineyards, or under the stars, it's found on the plate. From Indian-American fusion at Steelbound Brewery and artful Japanese dishes at Sushi Yong, to authentic Italian pizzas at Farinata and perfectly paired bites at The Wine Down, Pahrump is a destination for food lovers ready to explore new flavors.

Discover your food adventure at VisitPahrump.com



I came to Fresno expecting farmland. What I found was...

THE HEART OF AMERICA'S HARVEST

Article by Tom Kane



The air that morning was warm and still, the kind of heat that makes colors feel heavier, like the sky itself is carrying extra weight. Fresno has that kind of presence, quiet, patient, enduring. It doesn't demand attention; it just feeds you until you can't ignore it anymore.

My stay began at the Sonesta ES Suites, a comfortable and sunlit base provided by the Fresno Tourism Board. A small gift bag waited in my room; a Raphio Chocolate, hand sanitizer, and a few other thoughtful items that felt distinctly local. Even that gesture said something about the city. Fresno isn't trying to impress; it's trying to connect. It's the kind of place where everything, even the simplest offering, feels touched by human hands.

Not long after checking in, I joined a group of other travelers; food writers, influencers, all boarding a party bus that would carry us through two days of discovery. Among them was Hayley Salizar, Fresno's Director of Marketing, who radiates the kind of calm enthusiasm you can't fake. "You're going to see a different Fresno," she told me, and she was right.

Our first stop was the Vineyard Farmers Market, and even before stepping inside, I understood why locals talk about it with pride. The market was designed by Christopher Alexander, a UC Berkeley architect who built over two hundred structures across five continents. Here in Fresno, he created something humble and monumental all at once — six thousand square feet of redwood arc trusses, concrete columns, and open space that feels like both a temple and a workshop.

The market buzzed with life. Locals moved slowly between stalls, chatting with farmers, tasting fruit, buying bread still warm from the oven. Everything felt close to the source — tomatoes still kissed by the vine, almonds fresh from the shell, herbs bundled with twine instead

of plastic. At one stand, I found Side Hustle Jams, a small-batch maker whose creations capture Fresno in spoonfuls. One was called Three Kings & a Diva, made with wine, sugar, lemon juice, and pectin, a sweet-tart balance that tasted like late summer. Another, Blood Orange Marmalade, was sharp and luminous, bitter in the best way.

Later that evening, Hayley insisted we stop by Westwood's Barbecue and Spice Company, and that's where Fresno's hospitality showed its soul. The place was



warm and lively, a mix of wood smoke, laughter, and the kind of low country music that makes you slow down without realizing it. The general manager greeted us at the door like we were old friends, and the waitstaff moved with an easy rhythm — fast when you needed them, invisible when you didn't. I ordered ribs and brisket, both slow-cooked and tender enough to fall apart on the fork. It wasn't just good barbecue. It was the best I've had anywhere in California.





That first day redefined Fresno for me. It wasn't dust and dryness; it was color and craft. A city built not on pretense, but on purpose.

The next morning began early, the sky still soft with mist as we boarded the party bus again and headed toward Triple Delight Blueberries, a family-owned farm surrounded by rows of deep green bushes. There we met Jace White and his wife, Johannah Sorenson White, two farmers whose story could fill a novel. Johannah explained that her family's roots in the Valley go back five generations. "My dad's a raisin farmer," she said, her voice proud. "We sell to Sun-Maid. Some of our vines are over a hundred years old — my great-grandmother planted them."

When her parents decided to diversify, they planted blueberries — a crop that few believed could thrive in California's hot inland climate. "We started with five acres," she said, "just to see if it would work." It did more than work. It changed the landscape. Twenty-five years later, their farm supplies berries to markets and restaurants all over California, including more than seventy farmers markets from Monterey to Sacramento.

Their fields were alive with color — blues and greens shimmering in the sun. As we walked, Ryan Jacobson, President and CEO of the Fresno County Farm Bureau, joined us. He stood among the rows and explained how Fresno County produces more than three hundred different crops — more than anywhere else in the nation. "Blueberries are relatively new here," he said. "They were once thought impossible to grow in the Valley, but now California is the fourth-largest producer in the U.S."

He spoke about the lineage of farming families who make this region what it is — people whose work begins before dawn and ends only when the land says

it can. Fresno, he said, feeds not just the state, but the country. As we picked berries, Jace showed us how to roll them gently off the stem so they don't burst. "You've got to be careful," he said. "If you squeeze too hard, they'll break."

There was something almost symbolic about that — how something so small and fragile can hold so much sweetness if treated with care. It made sense that Fresno's entire identity is built on that same principle.

Standing out in this gorgeous blueberry field I learned a great deal about blueberries, but more importantly, I learned how integral Fresno is to America's agriculture.



Fresno isn't just another dot on California's map — it's the engine room of America's food supply. Within a hundred miles of downtown, nearly everything this country eats can be grown, harvested, or produced. Fresno County alone generates billions in agricultural revenue each year, cultivating more than 300 crops that reach every corner of the United States. Almonds, grapes, peaches, pistachios, citrus, berries, dairy — the list reads like a grocery store inventory. The soil here is among the most fertile on Earth, enriched by centuries of sediment from the Sierra Nevada and watered by the snowmelt that gives life to the Central Valley.

From there, we traveled to Clovis, Fresno's sister city, for a private Chef Cook-Off Competition emceed by Chef D (Danielle Coombs) and organized by Shaun Miller of the Clovis Culinary Center. The space buzzed with energy. Three chef teams faced off in a challenge that felt equal parts Iron Chef and Chopped. Competing were Daniel and Claire Skinner, Chef Robert Ortiz III, and Chef Ross Verzosa — each tasked with creating a three-course meal that captured the flavors of the Central Valley.



As one of the judges, I had the best seat in the house. The outdoor atmosphere permeated with seared meat and citrus zest. Ortiz went bold, Verzosa built his dishes around texture and balance; the Skinners combined refinement with comfort, letting the ingredients speak for themselves. When the final plates hit the table, there wasn't a wrong answer — just different interpretations of greatness. But when the votes were tallied, Daniel and Claire Skinner emerged victorious, their dishes a perfect harmony of creativity and respect for the Valley's bounty.

After the applause, the laughter and photos, we climbed back onto the bus, full and inspired, headed for one last stop before dinner — Raphio Chocolate Factory.

There we met Yohanes Makmur, a man whose calm voice and easy smile masked the precision of an artisan. He told us how he founded Raphio with his wife, naming it after their two sons — Rafael and Rio. "We wanted to feed our kids real food," he said, "so we made real chocolate."

Inside the small factory, the scent was intoxicating — roasted cacao and sugar and something deeper, like history. Yohanes guided us through each step of his process: the roasting, grinding, and tempering that transforms a bean into something extraordinary. He explained where his cocoa beans came from — farms in Ecuador, Peru, Ghana, and Madagascar — and how each origin required its own delicate approach.

We tasted twenty-one varieties, from citrus-bright Clementine and floral Jasmine to local specialties like Fresno Chili. Each square melted differently, some quick and sharp, others slow and buttery. Yohanes explained that chocolate isn't indulgence; it's craftsmanship. By the time we left, I'd bought more bars than I care to admit.



That evening, we arrived at a secret location illuminated by string lights and laughter. It was the site of Legendary Underground Suppers, a pop-up dining experience hosted by Amy Jaye, a woman whose name carries serious weight in Fresno's culinary circles. Tonight's guest chef was Robert Snyder, former Executive Sous Chef and Food & Beverage Director at The Elderberry House, a Relais & Châteaux property known for its elegance and restraint.

The evening was blueberry themed, fitting for the day's events. The dinner began with a blueberry amuse-bouche — tiny orbs of blueberry encapsulated in rosé gelée, brightened with yuzu, thyme, mint, local flowers, and a whisper of coconut foam. From the first bite, it was clear this would not be an ordinary meal.

The next course arrived: Ahi tuna, spice-seared and marinated with curry, cumin, and turmeric, resting on an avocado purée from Paso Robles. Pickled blueberries, kale sprouts, Fresno chili, and smoked lava salt added layers of heat and cool, earth and air.

Then came a chilled gazpacho, silky and complex, made with Enzo olive oil and a touch of crème. At its center was a relish of cucumber, bell pepper, and onion, the kind of small detail that shows respect for texture as much as taste.

The main course was Pitman Ranch duck, cooked medium and paired with blueberry risotto folded with Princess



Pride Goat Cheese. An arugula pesto added sharpness, while a vegetable tartlet of squash and mushrooms provided grounding. Snyder's blueberry compote tied it all together — sweet, acidic, and deeply satisfying.

Dessert, if one can call it that, was almost ethereal: a blueberry almond panna cotta topped with fresh berries, toasted almonds, mint leaves, edible rose petals, and a crumble of candied shortbread croutons. It wasn't just dessert. It was closure.

As I sat there with members of Fresno's Tourism Board and Economic Development Department, I realized something simple and profound: these

people care. Not in the buzzword political way cities sometimes claim to care, but in the real, unglamorous, boots-in-the-soil way. They care about the farmers, the makers, the dreamers, about every person who turns Fresno's land into Fresno's legacy.

That's the thing about this city. It's easy to overlook, but impossible to forget once you've seen it.

In forty-eight hours, Fresno showed me its heart, in the arc of a redwood truss, in a jar of blood orange marmalade, in a blueberry picked by hand and eaten under the sun. This place isn't trying to reinvent itself. It's reminding the world what sustains it.

What struck me most about Fresno wasn't just its abundance, but its people, the ones who wake before dawn to tend the vines, who pour coffee with a smile that feels like sunlight, who greet strangers as if they've been waiting for you to come home. There's a grounded decency here, a wholesomeness that can't be faked or franchised. Fresno's strength is its humility; its greatness lies in its generosity. You feel it in the way a farmer holds you fruit still warm from the branch, or a chef describes the soil that raised his ingredients, or a shop owner insists you take one more sample before you go. Everyone here is tethered to something real, to the earth, to family, to the quiet satisfaction of good work done honestly. In an age obsessed with speed and spectacle, Fresno still believes in the slow miracle of effort, kindness, and care. It reminds you that authenticity isn't a trend, it's a way of life.



VISIT
FRESÍNO
COUNTY

Fresno's landscape is powered by science and tradition alike, where fifth-generation farmers work beside young innovators using drones and data to predict the next great harvest. Without Fresno, restaurant menus would shrink, supermarket aisles would thin, and the flavor of America itself would dull. Every season, this region delivers the raw ingredients that feed not just the body but the national identity, a reminder that before any meal is plated, it begins in the patient rhythm of Fresno's fields.

So the next time you sit down to eat, whether it's in your kitchen or at some glittering restaurant across the country, and you taste something fresh, honest, and undeniably American, remember this:

The secret ingredient is Fresno.

HOLIDAY RECIPES

WITH
ANTONIA
LOFASO



AFFOGATO SUNDAE

INGREDIENTS:

- ¼ cup brewed espresso
- ¼ cup hot chocolate sauce
- 2 tbsp maraschino cherries (warmed and quartered in syrup)
- 2 tbsp chopped toasted almonds
- 4 tbsp whipped cream
- 2.2 oz scoops of ice cream

Chocolate Sauce

- 8 oz 70% dark chocolate medallions
- 1 cup milk
- ½ cup heavy cream
- ½ tsp vanilla extract

PROCEDURE:

1. Over a double boiler, melt the chocolate slowly
2. Warm the milk and heavy cream together
3. Slowly whisk the cream into the chocolate
4. When full mixed together should have the consistency of chocolate syrup
5. Fold in the vanilla extract

Whipped Cream

Ingredients:

- 1 qt heavy whipping cream
- 1 cup sugar

Procedure:

1. In a kitchen aid using the whisk attachment on medium speed
2. Whipped cream to medium peak
3. Careful not to over whip the cream

For Plating:

1. Place the scoops of ice cream in a small bowl or glass
2. Drizzle the hot chocolate over the ice cream
3. Top with the whipped cream
4. Garnish with the cherries and toasted almonds



SAY YES TO AN ENCORE.

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SIP, SAVOR, & STAY

DISCOVER JACKSONVILLE, OREGON



Nestled in the heart of Southern Oregon's Rogue Valley, Jacksonville offers the perfect blend of history, cuisine, and award-winning wines. Just a short drive from I-5, Jacksonville is conveniently located between Portland and San Francisco, and only 15 minutes from the Medford Airport—making it an ideal destination for a weekend getaway or extended trip.

A Wine Lover's Paradise

Recently ranked the #2 Wine Region in the country by USA Today, the Rogue Valley wine region stretches from Grants Pass to Ashland, with over fifty wineries producing 70+ varietals. An array of micro-climates combined with Rogue Valley's concentration of small, independent owners and winemakers means that no two wineries are exactly alike. Visitors can experience everything from robust Malbecs, Syrahs, and Tempranillos to crisp Sauvignon Blancs and sparkling rosés.



Jacksonville sits at the very center of this bounty. With tasting rooms just steps from the historic main street and surrounding estates easily reached by the Jacksonville Wine Trolley, visitors can enjoy a carefree day of sipping and sightseeing without ever getting behind the wheel. Just over the hill from Jacksonville, the Applegate Valley offers boutique wineries and scenic drives that wind past farms, rivers, and forested hillsides.

Jacksonville's wine roots go deep. The motto of the Jacksonville Wine District is "Where Oregon Wine Began," and it's no exaggeration. As the wine trolley loops in and out of Jacksonville, you'll pass the site of the first winery in Oregon, Peter Britt's Valley View vineyard.

Living History

A National Historic Landmark, Jacksonville is known for its Victorian-era architecture and preserved downtown, making it a living history experience. Boutique inns and cozy bed-and-breakfasts offer modern amenities within beautifully restored spaces.

History buffs can explore landmarks like the Beekman Bank Museum or hop aboard narrated trolley tours to experience the Gold Rush stories that shaped the town. Simply strolling the historic streets creates a connection between past and present.

Jacksonville's dining scene reflects this balance as well—both rooted in tradition and embracing global flavors. Start the morning with a handcrafted coffee and pastry, linger over a casual lunch, or treat yourself to a refined evening meal featuring seasonal Pacific

Northwest ingredients paired with local wines. From casual bites to refined Pacific Northwest dining, Jacksonville celebrates the region's culinary richness.



Always Something To Do

Downtown Jacksonville is a paradise for shoppers. Independent boutiques, artisan galleries, and specialty shops line the historic streets, offering everything from hand-crafted goods to carefully curated fashion, books, and home décor. Local galleries showcase the work of Southern Oregon artists, while artisan spaces invite visitors to explore creativity themselves. Whether picking up a souvenir or treating yourself, the retail scene perfectly complements the town's food and wine offerings.



Beyond the shops and galleries, Jacksonville brims with activity year-round. Autumn brings spectacular fall foliage across vineyards and trails, while mild weather allows for outdoor adventure in every season. Visitors enjoy hiking in the Jacksonville Woodlands, rafting on the Rogue River, paddleboarding at Applegate Lake, or simply strolling through vineyards.

Music is also at the heart of the community. The world-renowned Britt Music & Arts Festival draws performers and audiences from around the globe, while local venues and wineries host intimate performances that ensure there's always a soundtrack to your stay.

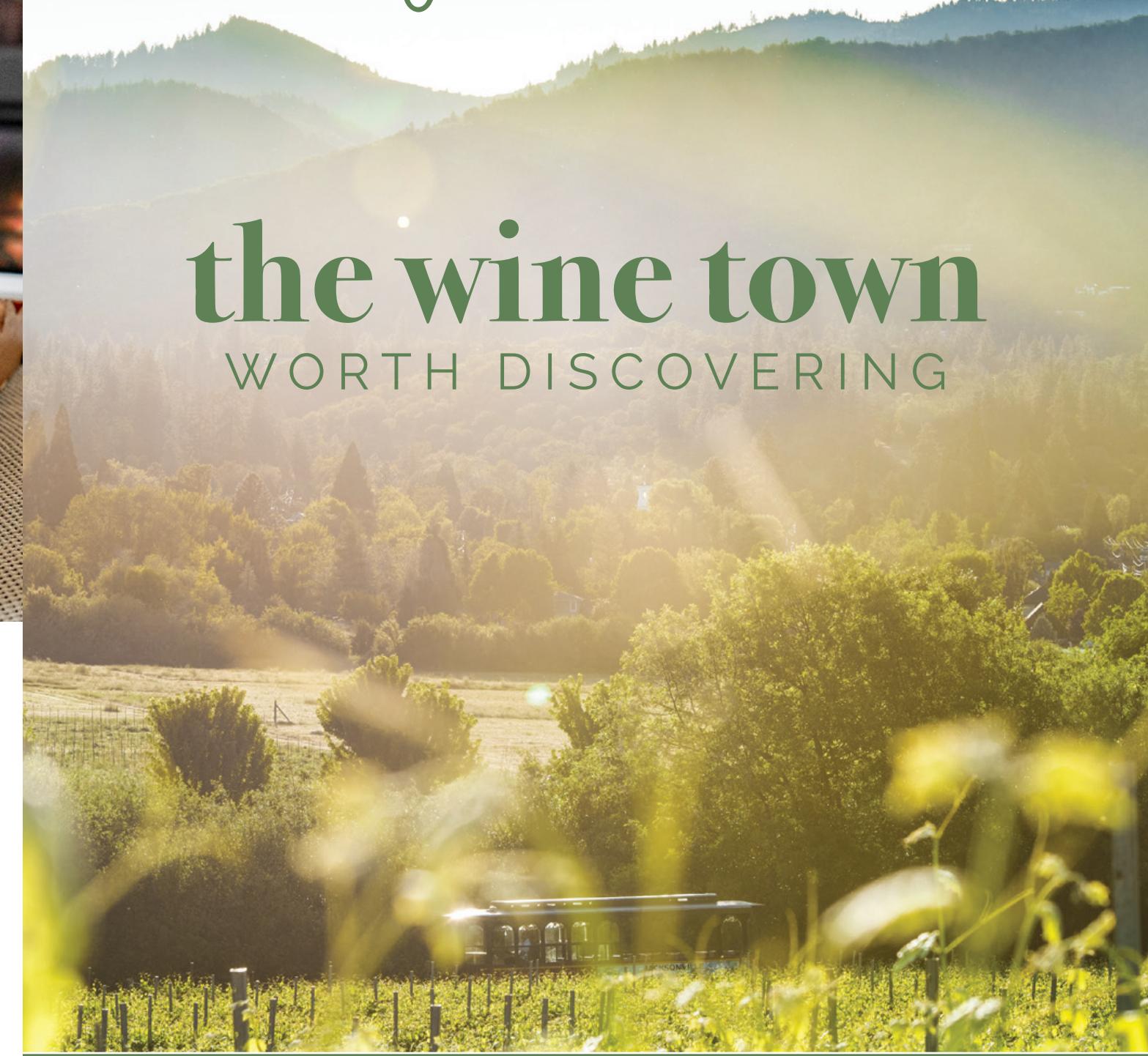
Plan Your Visit

Jacksonville isn't just a destination—it's an experience, and easy to see why travelers from across the country are discovering this gem. Whether it's wine-tasting by trolley, shopping along Victorian streets, exploring the outdoors, or sampling seasonal dishes, Jacksonville offers the perfect combination of flavor, history, and hospitality in the heart of Southern Oregon wine country. •

jacksonville
OREGON

the wine town

WORTH DISCOVERING



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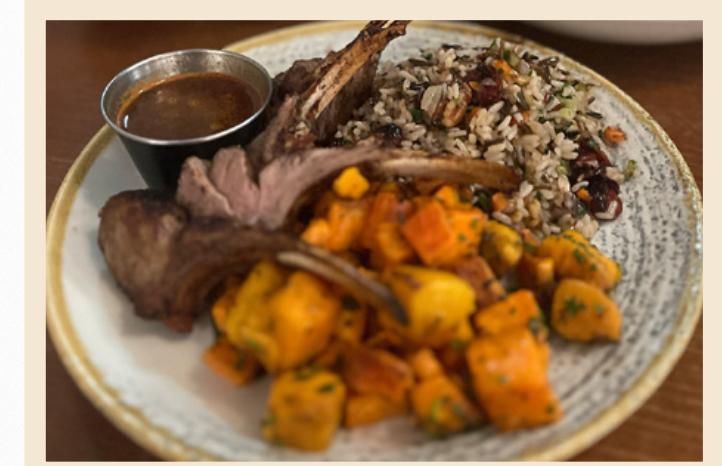


A Taste Of **GRANTS PASS**

WHERE EVERY BITE TELLS A STORY



Grants Pass, Oregon, is more than a stop on the map. It's a community built on bold flavors, creative chefs, and a culture that knows how to have a good time. Around every corner downtown, you'll find food with personality, drinks that surprise you, and stories worth sharing. Whether you're an early riser chasing the best brunch or looking for the perfect nightcap, Grants Pass serves up something unforgettable.



Mornings here start strong. **Lulu's for the Love of Food** keeps diners coming back with rotating specials that feel like a surprise party on a plate, while **Ma Mosa's** has made its mark with massive mimosa pitchers and hearty comfort food that never disappoints. For those on the move, **Dash and Babes Bakery** sling breakfast sandwiches that pack just the right punch to fuel a day on the **Rogue River** or in the surrounding hills.

By lunchtime, the scene shifts to stacked sandwiches, craft burgers, and creative plates. **Prerez Kitchen** is a local favorite thanks to its house-baked bread piled high with bold fillings, while **The Haul** has become a crowd-pleaser with a menu designed to satisfy any craving—vegan, gluten-free, or classic comfort fare. Just next door, **Nadda Bar** makes a splash with inventive mocktails, playful lunch dishes, and private dining for when the occasion calls for something special. For something with extra flair, **The Bohemian** stands out as the only rooftop dining experience in town. And don't miss **House of Glory**, where Cuban comfort food and handmade gelato come together in the sweetest way.



Evenings bring an elevated side of Grants Pass. **Partake** sets the stage with its trio of experiences—a fine dining restaurant, cocktail lounge, and wine tasting room—while **Carson's Bistro** crafts multi-course dinners perfectly paired with wines. **Twisted Cork**, a long-loved spot, offers Italian classics and a warm, inviting atmosphere that makes every dinner feel like a celebration.

The city also thrives on its casual scene. **Weekend Beer Company**, **Code 4**, and **Growler Guys** are the heartbeat of the town's tap culture, each pairing craft brews with food trucks for an experience that's fun and authentically Oregon. One standout, **Fat Kid Food Co.**, has earned national attention with a recent feature on the Food Network, proving that even food trucks here bring big flavors. For global tastes, **Taqueria** and **Ci Casa Flores** serve bold Mexican dishes, **Musashis** delivers fresh Japanese staples, and Ban Mai Thai fills the air with fragrant curries and noodles.

Drinks are woven into nearly every menu, but the spotlight belongs to **Steam Distillery**, where small-batch spirits carry a rebellious edge. From a lavender gin and tonic on a summer evening to a smoky whiskey cocktail in the cooler months, the distillery's creations embody the character of Southern Oregon.

Of course, dining in Grants Pass doesn't stop at the city limits. Just beyond town, the **Applegate Valley** and **Illinois Valley** stretch into a patchwork of boutique vineyards and farm-to-table experiences. These wine regions are rugged and refined all at once, producing everything from earthy pinots to crisp whites. Touring the countryside, then bringing back a bottle to pair with dinner in town, is a ritual locals swear by—and one visitors quickly adopt.

The dining scene in Grants Pass is more than the sum of its restaurants. It's about the people behind them—the bakers, chefs, brewers, and distillers who put their hearts on the table every day. This is a city where food is never just fuel. It's connection, creativity, and culture served up one plate at a time. And if you're lucky enough to eat your way through it, you'll carry the taste of Grants Pass long after your visit ends. •

Explore More



Loukey The Place to Be

CRAFT BEER - ARTISAN COCKTAILS - FINE DINING - LOCAL WINES
BOUTIQUE SHOPPING - RAFTING - VINEYARDS - MOUNTAIN BIKING



Carson's Bistro

Carson's Bistro delivers fine dining in an intimate setting, featuring a rotating menu of multi-course meals thoughtfully paired with local wines.



Partake Dine, Shop, & Lounge

From its wine tasting room to refined dining and an elevated cocktail bar, Partake offers a must-experience blend of flavor and atmosphere in the heart of Grants Pass.



Josephine Interiors & Market

Shop for high-quality seasonal gifts, artisan kitchenware, and beautifully crafted, high-end furniture.



The Bohemian

The Bohemian is a G Street favorite and the only rooftop dining experience in Grants Pass, making it a must-stop for visitors and locals alike.



MaMosa's

Stop by Ma Mosa's for a fresh, flavorful breakfast and raise a pitcher of your favorite mimosa to start the day right.



The Kitchen Company

From high-end kitchenware to everyday essentials, this is your one-stop shop for everything the kitchen needs.





OREGON'S CHARMING TILLAMOOK COAST IN THE FALL

Photo by Kevin Hancock

Fog drifts low across forested headlands. The surf crashes against massive cliffs and capes, sending mist into the crisp autumn air.

Along Highway 101, golden light breaks through the clouds, revealing tidepools at low tide and estuaries alive with migrating birds. Pelicans skim the waves, while great blue herons wade patiently in the shallows. This is fall on the Tillamook Coast—where ocean, forest and farmland meet in one of Oregon's most quietly spectacular destinations.

COASTAL CALM, SEASONAL COLOR

Autumn is when the Tillamook Coast slows to a gentler rhythm. Beaches stretch wide and peaceful, perfect for long, reflective walks or kite flying in the cool breeze. Inland, coastal forests blaze with fall color along trails at Cape Lookout, Munson Creek Falls, and Neahkahnie Mountain. Wildlife watchers bring their binoculars: bald eagles perch near estuaries, elk graze in meadows, and migrating shorebirds gather in the bays.

Cyclists and runners find crisp, clear mornings ideal for exploring the Three Capes Scenic Loop or the backroads of the Nestucca Valley. Anglers head to the rivers for fall Chinook salmon runs, while clammers and crabbers try their luck along the bays and jetties. For birders chasing their "life list," Bayocean Spit and Netarts Bay are autumn hotspots.



CULINARY COAST

Fall is also harvest season. Tillamook County's farmers, fishermen, and chefs work in harmony to bring the freshest flavors to the table. Visitors might start in Manzanita, a stylish coastal town with boutique shops and memorable dining. Offshore Grill showcases Northwest flavors, while nearby Wanda's Café is a locals' favorite for spectacular hearty breakfasts.

In Pacific City, the new, intimate Dew Restaurant offers a seasonal omakase experience featuring ingredients sourced from the surrounding land and sea—an unforgettable evening for culinary travelers. Just down the road, Riverhouse Nestucca pairs riverside views with thoughtful cuisine, and Hawk Creek Café in Neskowin delivers cozy, casual charm with wood-fired pizzas.

The region's dairy heritage shines at the Tillamook Creamery, where guests can sample world-renowned cheeses and ice cream, and watch the cheesemaking process firsthand. Breweries, cideries and farmstands dot the countryside, each stop offering a taste of place.



COASTAL COMFORTS

Cooler days invite slower moments. Visitors can unwind at coastal spas and wellness retreats along the Tillamook Coast, whether soaking tired muscles in a cedar sauna, booking a massage after a long hike, or enjoying yoga with ocean views.

New lodging options, like Two Capes Lookout glamping near Tierra del Mar, make it easy to stay close to nature without sacrificing comfort. And for those who prefer classic luxury, Headlands Coastal Lodge & Spa in Pacific City pairs refined dining at Meridian Restaurant with sweeping views of Haystack Rock.

SCENIC BYWAYS

Part of the magic of fall travel here is the drive itself. Three official routes showcase the beauty of Oregon's North Coast:

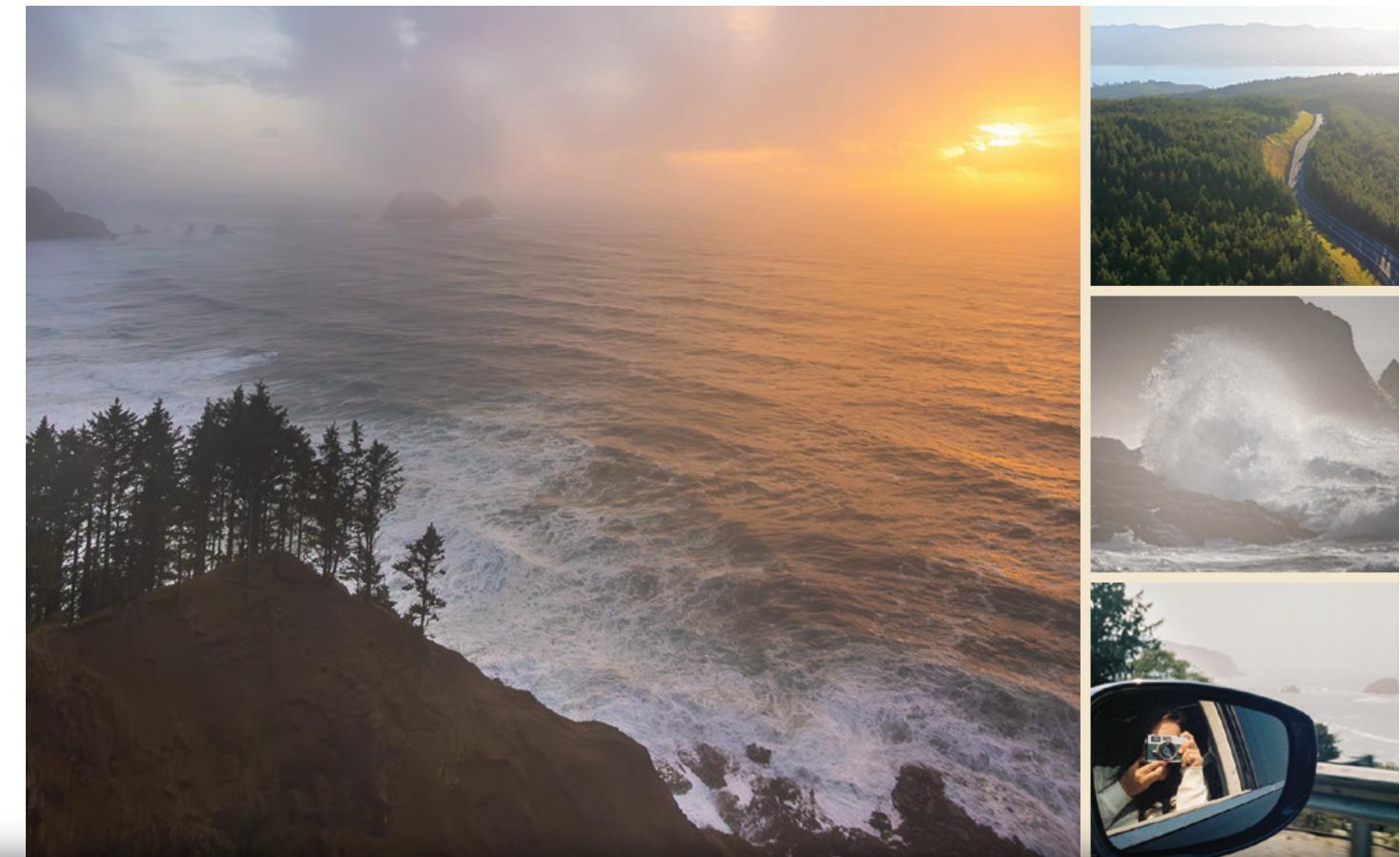
- Pacific Coast Scenic Byway (Hwy 101): Follow Oregon's most iconic highway for sweeping ocean overlooks at Neahkahnie Mountain, whale sightings, the Old Growth Cedar Trail, and a stop at Tillamook Creamery.
- Trees to Sea Scenic Byway (Hwy 6): This inland route crosses the Tillamook State Forest, passing the Tillamook Forest Center and lookout tower before opening up to the Pacific at Cape Meares.
- Three Capes Scenic Loop: Newly reopened last fall with a reconstructed road, this route now offers even more spectacular views as it winds past Cape Meares Lighthouse, the Octopus Tree, Cape Lookout's headland trails, and the giant dune of Cape Kiwanda.

Every mile offers a chance to pull over, stretch your legs, and take in the views of ocean, forest, and farmland.

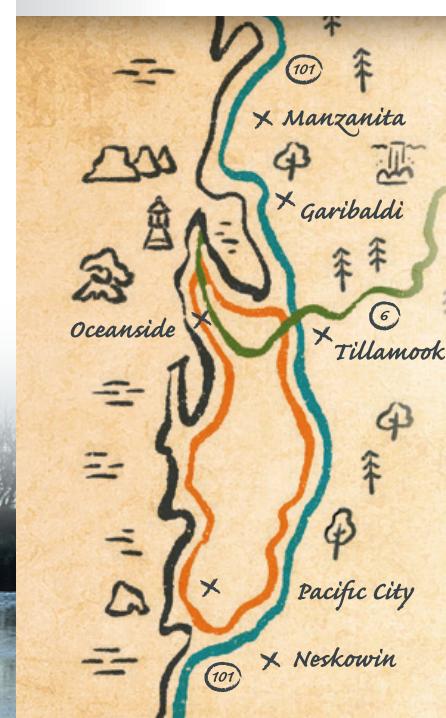
A COAST OF CONTRASTS

Tillamook County in the fall is a study in contrasts: wild surf and quiet trails, misty mornings and golden afternoons, rugged adventures and cozy evenings by the fire. Whether it's savoring an unforgettable meal, exploring scenic byways, or simply breathing in the salty air on an empty beach, the Tillamook Coast is the Oregon getaway you didn't know you needed this season.

Plan your stay at TillamookCoast.com •



WE'RE RACKING UP THE VIEWS.



★ Pacific Coast Scenic Byway (Hwy 101)

Enjoy sweeping ocean views and charming small-town stops.

★ Three Capes Scenic Loop

Explore it all at Cape Lookout, Cape Kiwanda and Cape Meares.

★ Trees to Sea Scenic Byway (Hwy 6)

Wander through the forest to the iconic Cape Meares Lighthouse.

The Tillamook Coast's scenic byways

are a road-tripper's dream, with stunning vistas and plenty of places to stretch your legs and discover local gems along the way.

 **Tillamook Coast**
Oregon

tillamookcoast.com

Why Your Next Vacation Should be a

DUDE RANCH



Photo by J. Lee



At some point, every traveler faces the dreaded vacation-search spiral. You're scrolling through yet another "Top Ten Beaches" list and think: do I really want to spend a week crisping like a rotisserie chicken while elbowing strangers for a watery margarita at the swim-up bar? If your gut says "no" or even "maybe not," consider an option that's less sandy, more delicious, and brimming with cowboy charm: a dude ranch vacation.

Now, before you panic, let's be clear. Planning with the Dude Ranchers' Association (yes, the folks who essentially invented dude ranching) doesn't require you to own a cowboy hat, know how to lasso cattle, or even to have touched a horse in real life. What it does require is an appetite for food, adventure, and the sort of restorative calm that only comes from a sky so wide it looks Photoshopped.

Let's start with the food, because if you're reading this, we know your priorities. Picture this: the smell of biscuits that didn't come out of a can and bacon crisped by someone who can probably shoe a horse before breakfast. Lunch might be a picnic on a trail ride with a sandwich that somehow tastes infinitely better after three hours of pretending you're Clint Eastwood. Dinner? It could be a five-course feast in a lodge where the chef's Le Cordon Bleu trained but has perfected Grandma's peach cobbler.



Photo by Davis Clem

The DRA works with ranches that understand food isn't an afterthought; it's a centerpiece. Sure, the horses get you through the gate, but the sourdough starters and cast-iron skillets are what make you book your next trip before you've even left.

Unlike theme parks (aka "standing in line while children scream"), a dude ranch hands you genuine adventure. You can ride through meadows, cast into rivers so clear they look suspiciously fake, or hike mountain trails where the only thing judging you is a deer. Some ranches even offer cattle drives – trust us, much more invigorating than fighting over a beach cabana.



The beauty of planning with the DRA? Every ranch is vetted – meaning you can count on authenticity, hospitality, and the perfect blend of rustic charm and modern comfort. Translation: you get Wi-Fi if you want, but also "forget" to check your email for a week.

One of the most under-appreciated aspects of travel is the people. At a dude ranch, you'll encounter wranglers who can spin stories faster than you can down a cup of cowboy coffee, hosts who treat you like family, and fellow travelers who, by the end of the week, might just feel like part of it. Dude ranches thrive on connection. Meals are communal, stories are swapped, and laughter is often the evening soundtrack.

Travel these days funnels us all into the same places: the same crowded beaches, the same landmarks, the same cities. But a dude ranch is a detour, one where authenticity isn't staged, where food is part of the journey, and where the only crowds are the stars filling the night sky.



Photo by J. Lee



The kicker: the Dude Ranchers' Association has been doing this for nearly a century. The dude ranch experts (yes, this is a thing) know which ranches specialize in gourmet dining, which offer activities for non-horsey folks, and which ones will happily let you spend your day reading a book, listening to the creek, and staring at the mountains.

So, the next time you hover over "Book Now" on yet another predictable getaway, consider trading the sun hat for a cowboy hat and start planning with the Dude Ranchers' Association. Because, really, anyone can go to the beach. But how many people come home from vacation with a suntan and a half-decent lasso technique? •



Start Your Adventure Today by Planning a *Dude Ranch Vacation*



Rancho de los Caballeros
Picture yourself on a romantic horseback ride with wine and cheese or getting a relaxing massage at the Spa. Celebrating over 75 years of exceptional genuine western ranch experiences with a bit of luxury mixed in!

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RanchodelosCaballeros.com
928-684-5484

Stagecoach Trails Guest Ranch

Experience the Wild West, only two hours from Las Vegas and the Grand Canyon. All-inclusive packages, including outstanding horseback riding, meals, rooms, and unsurpassed Western Hospitality.

Yucca, AZ
StagecoachTrailsRanch.com
928-727-8270

info@duderanch.org • www.duderanch.org • 307-587-2339

Vista Verde Ranch

At Vista Verde Ranch, every meal is cowboy-gourmet. Chef Jonathon transforms Colorado ingredients—locally raised beef, lamb, fresh produce, and wild-caught fish—into bold, refined dishes. Whether it's family-style buffets or Formal Dinner, each bite pairs seamlessly with award-winning wine and the stunning Rocky Mountain landscape.

Steamboat Springs, CO
VistaVerde.com
970-879-3858

Covered Wagon Ranch

Find down-home meals, wild trails, and gentle horses in Big Sky Country. We'll take you on a personalized horseback adventure at the Covered Wagon Ranch where every ride and meal is made from scratch. Come as guests, leave as family.

Gallatin Gateway, MT
CoveredWagonRanch.com
406-995-4237

Klondike Ranch

We are a working cattle ranch offering June Cowboy Clinics and summer cattle drives in the Big Horns along with fishing, hiking, historic sightseeing and camping. Come ride Wyoming with us!

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KlondikeRanch.com
307-684-2390

Hideout Lodge and Guest Ranch

Luxury riding and horsemanship ranch East of Cody and Yellowstone Park. Limited to 25 guests. Focused on riding, surrounded by a caring, hospitality experience. Food is one of the reasons our guests from around the world return yearly. Enjoy a 650,000-acre backyard, elevations ranging from 4,200 to 10,000 ft in rarely seen variety of terrain, and our herd of around 100 horses.

Shell, WY
TheHideout.com
307-765-2080



A Taste Of BUTTE MONTANA WILDLY HISTORIC



Butte, Montana, may look like another rugged Western town, with its brick buildings, mining headframes, and steep hills. But take one step into a local eatery—or follow your nose down the street—and you will discover this former mining capital is a culinary time capsule where immigrant stories and working-class grit come to life on a plate. Here, food is not just fuel. It is identity. It is a memory. It is a history served hot.

Photo by Butte Tourism Office



START WITH THE PASTY

Pronounced pass-tee, the pasty is Butte's most beloved comfort food—and for good reason. Brought over by Cornish miners in the 19th century, this thick, half-moon pastry filled with beef, potato, and onion was once the perfect hand-held meal for workers heading deep underground. Today, it is the ultimate taste of tradition.

At local staples like The Pasty Place or Metals Sports Bar and Grill, the experience is simple: order one with or without gravy and maybe debate with locals about whether ketchup is acceptable (they will have strong opinions). But once you bite into that flaky crust and taste the savory filling, you will understand—this is not just a meal. It is a rite of passage.

A GLOBAL TABLE IN THE ROCKIES

What sets Butte apart from other historic towns is its remarkable immigrant heritage. In its mining heyday, the city attracted people from Ireland, Italy, Serbia, China, Finland, Germans, and beyond. Each group brought its food traditions, many of which still echo through local kitchens and festivals today.

Visit during the Montana Folk Festival and you will find a celebration of this diversity. Smoky barbecue stands sit alongside booths serving tamales, huckleberry ice cream, and Chinese-American stir-fries, all with the sound of fiddles and Celtic pipes in the background.



THE FAMOUS PORK CHOP SANDWICH

Equally iconic is the pork chop sandwich. Started in 1924, Pork Chop John's—still going strong today—is everything great street food should be: hot, filling, and unforgettable. A thin, breaded pork chop is fried to crispy perfection, then topped with mustard, pickles, and onions, all nestled in a bun.

It is not fancy, but it is bold, satisfying, and undeniably Butte.



Photo by Butte Tourism Office



Photo by Lisa Wareham



Photo by Lisa Wareham



Photo by Butte Tourism Office

IRISH PRIDE, YEAR-ROUND

Butte's Irish roots run especially deep. On St. Patrick's Day, the city erupts into one of the largest celebrations west of the Mississippi. Streets turn green, music spills out of every doorway, and the scent of corned beef and cabbage fills the air.

Even on quieter days, places like Shawn O'Donnell's Irish Pub keep the spirit alive with shepherd's pie, Guinness on tap, and Irish music. It is more than a good time—it is a living link to Butte's cultural soul.

TRADITION MEETS MODERN FLAVOR

While Butte honors its past, it is also evolving. A new wave of chefs and brewers are reimagining its food scene. At Butte Brewing Company, old craft beer recipes pair with menus highlighting fresh Italian pizzas and salads. Other spots blend old and new, offering everything from reimagined pasties to locally roasted coffee and artisan baked goods.

MORE THAN A MEAL

Dining in Butte is not about gourmet trends or Instagrammable plates. It is about flavor that tells a story, portions that speak to a mining town's appetite, and meals that feel like home—even if you have never been here before.

In every bite of pork chop sandwich or pasty, you taste the resilience of Butte's people—the miners, immigrants, and families who built a city at the top of the world and never lost their flavor for life.

Come hungry. Leave with history. •



VisitButte.com

ADVENTURE AWAITS IN BUTTE, MT!



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Do not just visit—explore, discover, and **LIVE** the adventure!

Start your next adventure right now
→ www.visitbutte.com





AN AUTUMN ESCAPE TO
**AMERICA'S
GARDEN
CAPITAL**
BRANDYWINE VALLEY

Photo by Larry Albee



As the leaves turn and the air grows crisp, autumn in Chester County's Brandywine Valley awakens with the warm hues, local harvests, and inviting charms that define a perfect fall escape. Nestled in the countryside of Philadelphia, discover a magical blend of horticultural beauty, culinary excellence, and small-town authenticity.

With more than 30 public gardens within 30 miles of Greater Philadelphia, the Brandywine Valley is the heart of America's Garden Capital. From the du Pont legacy of historic estates to naturalistic gardens, the Brandywine Valley is always in bloom. The crown jewel of this horticultural haven? Longwood Gardens.

Fall at world-renowned Longwood Gardens is nothing short of spectacular. Over a thousand acres of sweeping outdoor landscapes explode with seasonal color, while masterfully curated garden displays complement the season's palette in two magnificent indoor conservatories. Longwood's iconic 1719-jet Main Fountain Garden features its famed fountain performances through October 26. As streams of water leap 175 feet into the sky, choreographed to light and music, it's a sensory experience that's both peaceful and exhilarating.

After you've wandered through the gardens, indulge in fine dining as unforgettable as the view. Part of the 2024 Longwood Reimagined expansion, the new 1906 restaurant offers a seasonal, garden-driven menu that's both refined and comforting. With views of the Main Fountain Garden, savor locally inspired dishes while the fountains burst in the air – a Hallmark movie setting of horticultural wonder.



Photo by Becca Mathias



Add a visit to more du Pont family estates and gardens to your trip, each boasting autumn atmospheres as unique as their storied properties: Winterthur Museum, Garden & Library; Nemours Estate; Mt. Cuba Center; and Hagley Museum & Library.

To best experience the Brandywine Valley's autumnal magic, plan to stay the night. The county's charming inns, cozy B&Bs, and boutique hotels add an authentic charm to any visit – and many offer packages with untimed tickets to Longwood Gardens, giving you the freedom to explore at your leisure. With so much to see and savor, a single day simply won't do it justice.

Beyond Longwood, the surrounding towns hum with personality and fall energy. Explore Kennett Square, West Chester, and Phoenixville, where walkable main streets are lined with local shops, art galleries, and vibrant restaurants. Buzzing breweries, vibrant vineyards, and distinguished distilleries serve up seasonal cheers with locally-crafted libations.

Take a tree-tunneled drive into the countryside and experience the region's agritourism scene: pick your own produce and shop local farmers markets to taste the bounty. Local farms buzz with seasonal festivals and cozy hayrides for all ages, from Highland Orchards to the annual Chadds Ford Pumpkin Carve.

For a little fall mischief, delight in happy haunts and spooky stories that bring the region's history to life. Themed Chester County History Center walking tours and Adult Trick or Treats at Chaddsford Winery offer Halloween fun without the nightmare fuel.

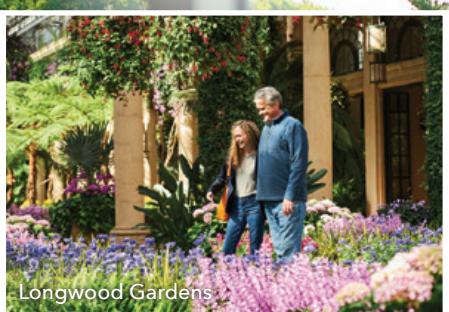
Before the last leaves fall, plan ahead for a spectacular holiday visit. A Longwood Christmas is one of the nation's most beloved seasonal events, and tickets sell out quickly. On view November 21, the gardens transform into a winter wonderland of twinkling lights, themed trees, and holiday cheer. This year, jewel-toned displays will sparkle with rich hues of emerald, sapphire, and ruby. Elevate your holiday visit with a 1906 reservation: come in from the cold for a cozy fine-dining experience with a breathtaking view of the surrounding light displays.

Book your autumn escape to the Brandywine Valley and let your senses be your guide through culinary treasures, golden gardens, and countryside charms. With exclusive untimed tickets to Longwood Gardens, your perfect getaway begins at BrandywineValley.com.

Flora & Flavors worth traveling for.



1906 | Hannah Beier



Longwood Gardens



Wayvine Winery



1906 at Longwood Gardens | Holden Barnes

Plan now for a spectacular holiday visit. A Longwood Christmas returns November 21, 2025. Jewel-toned displays will sparkle with rich hues of emerald, sapphire, and ruby.

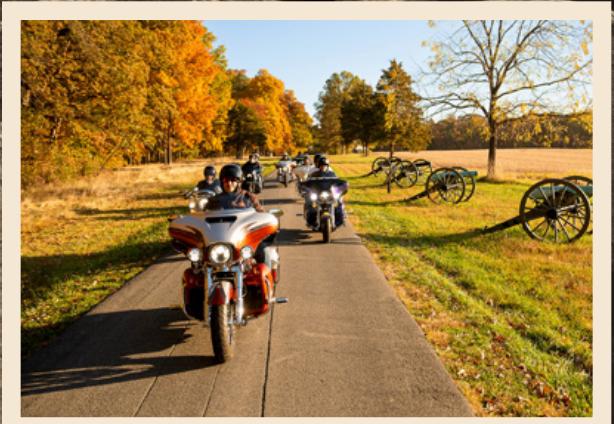
bv CHESTER COUNTY'S
Brandywine Valley
In the Countryside of Philadelphia

PENNSYLVANIA
THE GREAT AMERICAN GETAWAY

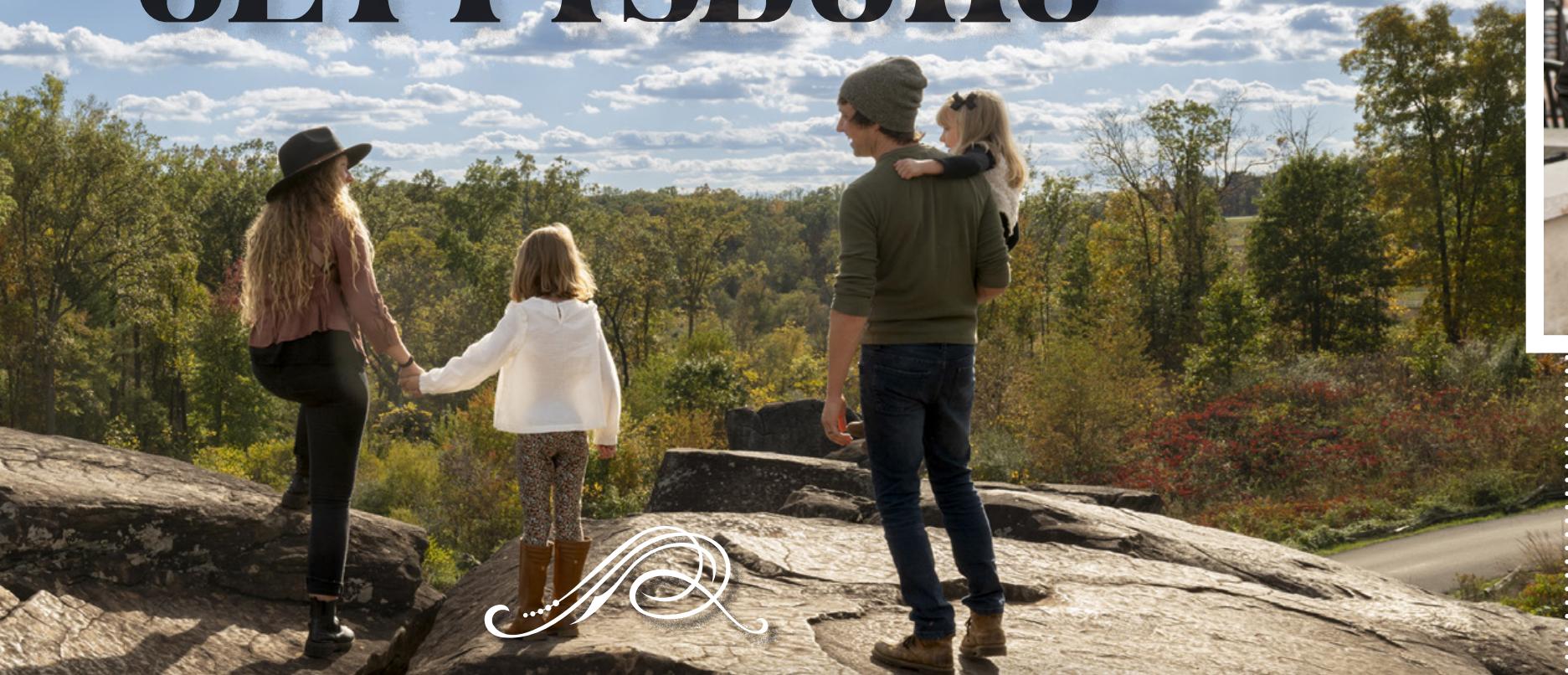


**LONGWOOD
GARDENS**

DESTINATION GETTYSBURG



Autumn in Gettysburg, Pennsylvania. There's nothing quite like it. An enchanting time when the sweeping fields and wooded hills of idyllic Adams County explode into a vivid kaleidoscope of brilliant reds, yellows and oranges. A time when the rolling fields that bore witness to dramatic history glisten with early-morning dew, and the beautifully preserved town square shimmers with the early setting sun at dusk. A time when the dramatic past of our country seems to truly come alive.



Gettysburg is, first and foremost, a place of immeasurable American significance. Experience firsthand the hallowed battlefield and feel the full weight of its powerful meaning. Among the towering monuments and memorials, the enormous impact of our country's narrative resonates deeply. Pause for a moment of inspiration in the Soldiers' National Cemetery where President Abraham Lincoln delivered his stirring "Gettysburg Address."

For lovers of nature, breathe in the fresh, crisp air and take an invigorating hike through nearby breathtaking state parks and nature preserves under a virtual rainbow of dazzling fall foliage. The winding trails are dog-friendly and perfect for those traveling with a furry companion.

Be sure to experience the historic downtown area encircling Lincoln Square, where many of the buildings date back to the 18th and 19th centuries. The brick facades, narrow sidewalks, passing horse-drawn carriages, and old-style storefronts somehow present as simultaneously quaint and profound — making Gettysburg a place where everyday life and the momentous occurrences of the past reside together.

Gain insight into our nation's gripping backstory at interactive museums and education centers. Find the perfect gift at charming shops filled with antiques, handmade treasures, and Civil War memorabilia. Visit fall festivals, farmers markets and local cider tastings throughout the area.

What better time of year for a ghostly encounter? If the spirit is willing, snuggle close together when darkness falls for an eerie evening ghost tour of famous local haunts. Hear chilling tales of soldiers, townsfolk, and the restless spirits who never left, as told by talented storytellers who bring both history and the paranormal to vivid life.

Discover local artists who draw inspiration from local history, agriculture, and nature. Meet a potter who also operates a family farm market stand supporting sustainable farming. Get to know a painter with a public art studio tucked amongst the hillsides of her country home.

And, of course, the entire region is brimming with foodie-pleasing dining establishments, offering local farm-to-table cuisine in a wide variety of styles. Enjoy unique, contemporary meals prepared by award-winning chefs, experience a period-specific meal prepared in a landmark setting, or grab a quick bite at a popular pizza joint. Craft beers, wines, ciders, and spirits produced in Adams County can be found along beverage trails – or take a tour of the region's many farms and orchards. Whatever your tastes, Gettysburg has you covered.

An autumn visit to Gettysburg may well inspire a return in every season. In spring, the entire region comes alive with blossoms and foliage, perfect for recreation and outdoor

exploration. Summer brings immersive commemorations of the famous battle, along with lively festivals and longer days to explore the many offerings of this endlessly fascinating town. Even winter has its special charm, with placid, snow-covered fields that invite reflection and thoughtful contemplation.

And what more meaningful destination could you possibly find to celebrate the United States' 250th anniversary in 2026? Visiting Gettysburg during America's 250th is about more than just revisiting the past — it's about reaffirming personal connection with the ongoing journey of these United States.

No matter where your interests lie, Gettysburg offers an unparalleled getaway experience year-round. You may find yourself planning your next trip there even before you leave! •



CELEBRATE AMERICA'S 250TH IN GETTYSBURG!

The lessons learned from Gettysburg's dramatic history have had a profound impact on how we see our country — and ourselves. The hallowed battlefields and powerful memorials tell the American story in a way that nowhere else can — as an unfiltered, personal experience. There has never been a better time to visit, and savor, Gettysburg, Pennsylvania.

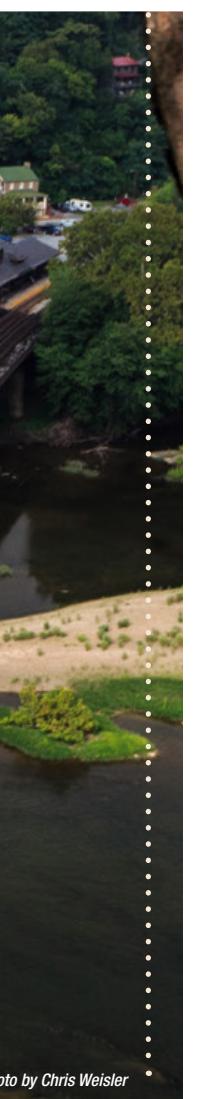
DESTINATION
Gettysburg!
ADAMS COUNTY, PA

DestinationGettysburg.com

AMERICA 250 PA
ADAMS COUNTY

Discover JEFFERSON COUNTY WV

Just an hour's drive northwest of Washington, D.C., West Virginia's Eastern panhandle offers a quiet respite in an amazing landscape. Jefferson County, West Virginia, is easily accessible by car or by rail from Washington or Baltimore. From the center of the Appalachian Trail to the rivers that divided a nation, there are wonderful opportunities to take in significant historic venues while enjoying outdoor excursions.



The Shenandoah and Potomac Rivers converge at Harpers Ferry, home of **Harpers Ferry National Historic Park**, and offer some truly spectacular rafting and floating opportunities. Rafting and river tour outfitters like **River Riders Family Adventure Resort** have both white-water and flat-water opportunities for tubing, rafting and kayaking on the Potomac and Shenandoah Rivers.

To say the hiking here is spectacular is an understatement. The **Appalachian Trail** crosses over the Potomac River into West Virginia at Harpers Ferry, where the Potomac and Shenandoah meet. The highlight of this section of the trail is the view of the historic town of Harpers Ferry. Hikers then follow the ridge for three miles along the Potomac and across a railroad bridge. In town, the Appalachian Trail Conservancy Headquarters includes a visitors center with exhibits, activities, and a hiker lounge.

Among the most popular hikes in Harpers Ferry NHP is a visit to **Jefferson Rock**, along the Appalachian Trail. This is a short but steep half-mile trek that rewards hikers with spectacular views of Harpers Ferry, the surrounding mountains, and the confluence of the Potomac and Shenandoah Rivers. History tells us Thomas Jefferson stood on the outcropping on October 25, 1783, and described the view from the spot as a scene, "worth a voyage across the Atlantic."



Photo by Chris Weisler

The **Maryland Heights Trail** is a strenuous 4.5-mile out-and-back hike that is popular for its outstanding cliff view of Harpers Ferry and the Shenandoah Valley. Take breaks on the steep climb to learn about Civil War history. An additional spur along the way takes hikers past Civil War artillery batteries and breastworks, through boulders to the Civil War Stone Fort.

Harpers Ferry National Historic Park is the site of **John Brown's Fort**, where he and his followers barricaded themselves during the final hours of their ill-fated raid in 1859. The event proved to be a flash point that ignited the Civil War. During the war, Harpers Ferry became a significant battleground that changed hands eight times between Confederate and Union forces.

In the largest on the site, Stonewall Jackson captured 12,700 Union troops in the **Battle of Harpers Ferry**—the biggest surrender of U.S. soldiers during the war. After the war in 1865, Freewill Baptists started a primary school for freed African Americans in what is now known as Lockwood House. Two years later the school became **Storer College**, founded to train African American teachers, but was open to all. At the dawn of the 20th century, W.E.B. Du Bois, in response to his account of failing separate-but-equal policies and failing civil rights efforts, sent out a call for “organized determination and aggressive action on the part of men who believed in Negro freedom and growth,” and opposition to “present methods of strangling honest criticism.” In August of 1906, what became known as the Niagara Movement held its first public meeting in the United States on the campus of Storer College. •



Photo by Chris Weisler



Photo by Josh Lykins



Photo by Chris Weisler



Photo by Josh Lykins

HOLIDAY RECIPES

WITH
ANTONIA
LOFASO



CHALLAH FRENCH TOAST

INGREDIENTS:

3 slices challah bread
(sliced 3/4" to 1")
1 cup batter
1 cup cinnamon sugar
4 tbsp butter
2 tbsp red wine syrup
2 heaping tbsp mascarpone
3 warmed prunes

Batter:

1 eggs
2 tsp brown sugar
1/2 cups milk
1/2 cups heavy cream
1/4 Tsp vanilla extract
1 pinch cinnamon powder
1-2 grates of nutmeg on microplane
Zest 1/2 lemon 1/8 tspsalt
1/4 tsp brandy
1/4 tsp Cointreau

PROCEDURE:

1. Whisk the eggs and sugar together until the sugar is dissolved
2. Add everything else and whisk until thoroughly combined
3. Store in the 3rd pan on line for service. Label and date "French toast batter"

Cinnamon Sugar:

1 C brown sugar
1/2 C white sugar
2 TBSP cinnamon, ground

Procedure:

1. Mix everything together with whisk
2. Label "cinnamon sugar" Keep in dry storage only

Red Wine Reduction:

1 bottles red wine 2 C sugar

Procedure:

1. In a pot reduce the wine by half,
2. Mix in the sugar and reduce by 1/3 or until syrup-like consistency
3. Cool down syrup and store in deli cups labelled with date and "prune syrup"
4. For service keep the syrup warm

Warm Prunes:

1 C prunes
Hot water to cover

Procedure:

1. Re-hydrate prunes in hot water until plump
2. For service: mix prunes with the warm syrup to order

Final Plating and Cooking Instructions:

1. Dip the challah bread into the french toast batter
2. Over medium high heat melt the butter, in a 10" saute pan
3. Place the bread in the saute pan cook on each side for about 2 to 3 minutes
4. Put pan in a 400 degree fahrenheit oven for an additional 3 minutes
5. Toss the bread with cinnamon sugar
6. On a medium oval plate stack the bread on one side
7. Place the mascarpone opposite of the bread with a little well, to put the wine reduction and prunes in the "mascarpone well"



Antonia Lofaso

Memorable
Stops



Friendly
Pours

Endless Fun!

Introducing...The TRYON POUR TOUR

Raise a glass and explore more than eight amazing "pour stops" across the beautiful, historic town of Tryon, NC! This self-guided, walking tour lets you sip and savor at your own pace, in any order you choose.

Each stop features a signature drink – from craft beers and cocktails to creative non-alcoholic options.



EXPLORE
TRYON



Mark Your Calendars!

Join us for the ultimate "Pour Tour" experience at our 14th Annual Tryon Beer Fest on Saturday 11/1/25 – proudly known as the friendliest beer fest in the South!

The 2025 festival highlights an 80s theme with live music, more than 10 breweries, and over 30 selections.

ExploreTryon.com

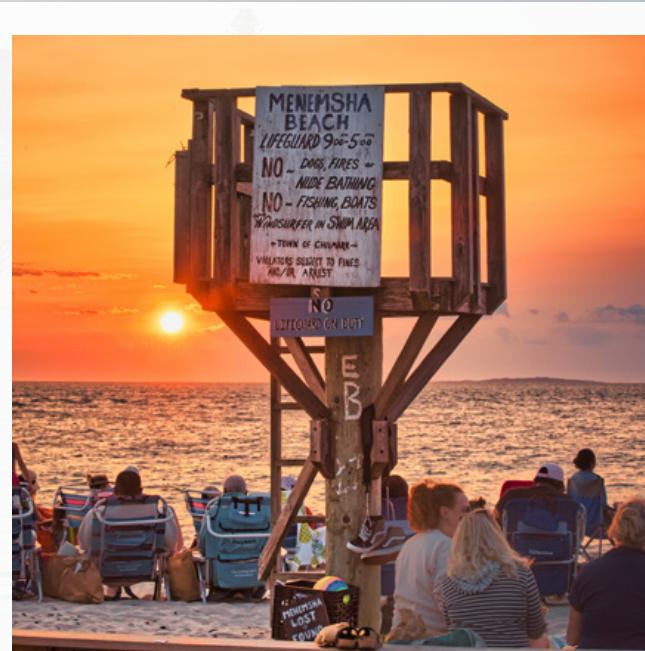


Download your map,
gather your friends,
and pour your way
through Tryon!



WHY YOU SHOULD VISIT MARTHA'S VINEYARD

Where Every Season Tells a Story



There is something almost magical about stepping off the ferry and onto Martha's Vineyard. Maybe it is the salt in the air, the sweep of open water behind you, or the way time seems to slow down the moment your feet hit the dock. Whatever it is, the Island has a way of wrapping itself around you. It offers a rare mix of coastal beauty, community charm, and authenticity that makes visitors feel instantly at home.

Just seven miles off the coast of Cape Cod, Martha's Vineyard feels both tucked away and wonderfully connected. It is close enough for a spontaneous weekend escape, yet far enough to feel like a world apart. Each of the Vineyard's six towns—Edgartown, Oak Bluffs, Vineyard Haven, West Tisbury, Chilmark, and Aquinnah—has its own personality, creating a mosaic of experiences that appeal to every kind of traveler.

A PLACE THAT MOVES AT THE PERFECT PACE

For those craving calm, there is no shortage of peaceful moments. Imagine early mornings walking along the beaches of Katama or Lambert's Cove when the light turns everything gold and the ocean hums softly in the background. Wander through the up-Island trails in Chilmark or Menemsha Hills, where wildflowers edge the paths and the views stretch for miles. On the Vineyard, relaxation is not a goal. It is a rhythm you fall into naturally.

But this Island is also vibrant and alive. The gingerbread cottages in Oak Bluffs burst with color and music in summer, the harbor in Edgartown sparkles with sailboats, and the arts scene flourishes all year. From gallery strolls and live performances to farmers markets and food festivals, there is always something that pulls you closer to the Island's creative spirit.



FOOD THAT TELLS A STORY

Martha's Vineyard's food scene is deeply rooted in its landscape. Local fishermen bring in the day's catch to docks and raw bars, farmers cultivate heirloom vegetables in rolling fields, and chefs turn those ingredients into meals that taste like the Island itself—fresh, simple, and unforgettable. Whether you are savoring oysters on a waterfront deck, enjoying farm-to-table fare in West Tisbury, or grabbing a cone from Mad Martha's, every bite carries a sense of place.

The Chamber's new Culinary Series celebrates exactly that: the intersection of food, community, and story. It is one of many ways the Vineyard continues to reinvent itself while staying true to its roots, offering visitors new ways to experience local flavor.

EVENTS THAT BRING THE ISLAND TOGETHER

Beyond the beaches and boutiques, Martha's Vineyard shines through its community. Annual events like Christmas in Edgartown, Bark and Boo, and the Island Voices video series showcase the creativity, generosity, and togetherness that make this place special. This past summer's JAWS 50th Celebration drew visitors from around the world and served as a reminder of the Island's iconic legacy and its ability to host moments that feel both cinematic and deeply personal.

No matter when you visit, you will find something worth gathering for, from film festivals and art shows to concerts under the stars and cozy winter markets.



A YEAR ROUND DESTINATION

While summer gets most of the spotlight, the Vineyard is a year-round treasure. Fall brings quieter beaches and harvest festivals. Winter glows with holiday lights and warm community events. Spring bursts with color as everything comes back to life. Each season tells its own story, offering visitors a chance to see the Island through a different lens.

And perhaps that is what makes Martha's Vineyard so unforgettable. It is not a place you simply visit. It is a place you feel. Whether you are coming for the first time or returning for the hundredth, you will discover something new: a favorite walking trail, a friendly shopkeeper, or a perfect sunrise.

Come see for yourself why Martha's Vineyard continues to inspire, surprise, and welcome travelers from around the world. The ferry is waiting, and so is the Island.

START PLANNING YOUR VISIT TODAY AT MVY.COM — YOUR OFFICIAL GUIDE TO EVERYTHING MARTHA'S VINEYARD.

MARTHA'S VINEYARD WHERE COASTAL CHARM MEETS CULINARY MAGIC



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REVOLUTIONARY CUISINE.

A CULINARY JOURNEY
THROUGH LEXINGTON,
CONCORD & LOWELL

LEXINGTON - HISTORY ON THE TABLE

Walk through Lexington today and you'll find reminders of its revolutionary past on every corner—from the bronze Minuteman statue to the preserved houses lining the green. But that spirit of resilience isn't confined to museums. It shows up on the plate, too. Local restaurants lean into New England ingredients that have stood the test of time. At Town Meeting Bistro, located at the Inn at Hastings Park, the menu features regionally inspired dishes that may include roasted-apple buckwheat waffles, New England clam chowder, chilled asparagus vichyssoise, and bouillabaisse of local scallops, clams, and mussels. The focus is seasonal, familiar, and inventive—elevating tradition without reenacting it. Wilson Farm, a family-run operation since 1884, is another anchor of the local food scene. Its bustling "From Our Kitchen" prepared-foods section offers a rotating array



of soups, salads, sandwiches, wraps, and hot entrées made with produce grown right on the farm. While specific dishes vary seasonally, the approach remains consistent: fresh, local, and rooted in regional tradition. Rather than recreate colonial meals outright, Lexington chefs use the region's foundational ingredients as a base—honoring history while cooking for today. It's thoughtful food, rooted in history and carried forward with fresh intention.





LOWELL - WHERE CULTURES CONVERGE AT THE TABLE

Lowell's story is woven from many threads. Once a booming mill town, it became a gateway for immigrant communities who helped shape the city's identity. Today, that legacy lives on through food. At Simply Khmer, diners can enjoy authentic kuy teav noodle soup and lemongrass-marinated beef skewers—listed on the menu as "Sach Ko (Beef)"—that showcase bold Cambodian flavors. Lowell has one of the largest Cambodian communities in the U.S., and its culinary influence runs deep. Meanwhile, Sizzling Kitchen, a celebrated local favorite, offers a global mash-up of Thai, Vietnamese, Korean, and Japanese influences. Reviewers consistently praise the generous portions and lively flavors—like spicy beef pho, bibimbap bowls, and pad Thai—made using fresh ingredients in a bright, welcoming atmosphere. Its inventive, pan-Asian stylings feel both rooted in immigrant narratives and attuned to seasonal creativity. In Lowell, food is community. It's heritage. And it's constantly evolving. With every dinner at Simply Khmer or Sizzling Kitchen, you're tasting the layers of a city that continues to reinvent itself—one dish at a time. •



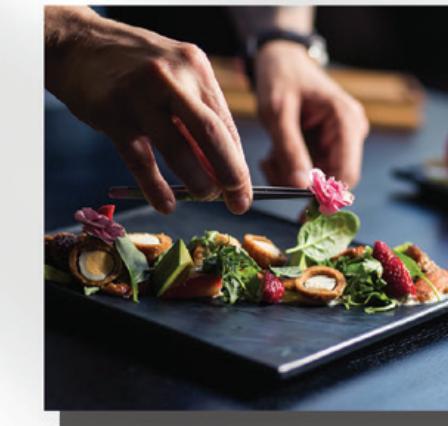
CONCORD - ROOTED IN SIMPLICITY, RICH IN MEANING

Concord's legacy is both revolutionary and literary. It's where ideas sparked change, and that reflective spirit continues to shape how Concord approaches food. At 80 Thoreau, the menu embodies a commitment to seasonality—dishes change frequently to reflect what Concord-area farms are harvesting. In recent months, offerings have included heritage roast chicken with parsnip and red currant jus, grilled scallops with kale slaw, and a radish-topped baby lettuces salad with maple Dijon vinaigrette. The cuisine reflects regional ingredients and thoughtfully chosen wine pairings that enhance rather than dominate the food. Meanwhile, at Verrill Farm, an expansive Concord-area farm, the on-site kitchen offers rotating daily prepared foods—soups like minestrone or mushroom-barley, hearty entrées, sides, and salads made possible by produce grown on the farm itself. The deli features seasonal sandwiches and wraps, built with farm-fresh vegetables and house-made condiments—proof that exceptional food doesn't need to travel far to delight the palate.

Like the writings of Thoreau, it's an invitation to slow down and savor what's real.



Revolutionary Cuisine in the birthplace of American history.



Revolutionary Valley

STEP INTO HISTORY, STAY FOR MORE



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Plan your trip at RevolutionaryValley.org



This is Why You Visit BELL BUCKLE TENNESSEE In the Fall



Bell Buckle, Tennessee in the fall is a charming small-town escape filled with vibrant foliage, crisp air, and a welcoming community spirit. Visitors can stroll through the historic downtown, shop local artisan stores, and attend seasonal festivals like the Webb Art & Craft Show. Bell Buckle's cozy atmosphere and colorful autumn scenery make it a perfect fall destination. This sweet Southern town is a destination for antiques, handmade crafts, local artisans, festivals, home-cooking, and its friendly locals.

The backdrop of autumn leaves against the quaint, well-preserved town of historic Bell Buckle are saying what we all have been wanting to hear, Autumn is here at long last! And with the coming of the season brings a treasured tradition that has become a perennial favorite for over four decades. The Webb Art & Craft Show is held the first full weekend in October annually. The red and gold maple tree leaves that adorn Bell Buckle makes the season seem complete. The juried Webb Art & Craft Show features over 100 talented artists along with exhibitions and a food court with choices that will leave you having to do rock, paper, scissors to figure out what to choose! While you browse the variety of booths, you will be entertained by live music and a hay bale seating area when you just have to sit down and rest for a minute!

Indisputable charm aside, a main reason historic Bell Buckle is a top Tennessee attraction is its easy accessibility. Located just eight miles off of Interstate 24, it's an easy stopping point for those traveling the main thoroughfare that connects Nashville, Chattanooga and Atlanta. Strolling the friendly sidewalks gives way to a sense of peace and time gone by.

Known for their RC Cola & MoonPie Festival and Webb Art & Craft Show and a few others, this small town has a big personality. Be sure to visit the Bell Buckle Café and be prepared to loosen your pants for a feast of epic proportions. The town's famed Cafe has been featured on the television show Tennessee Crossroads and in just about every travel magazine on the newsstands — and for good reason. Its tome-like menu features every Southern dish imaginable, like fried biscuits, pork chops, country-fried steak, catfish filet, pulled pork, buffalo chicken and all the sides that accompany a traditional meat-and-three (think: green beans, mac and cheese, fried okra, pickled beets and creamy slaw). After sufficiently stuffing yourself, work off that meal shopping at the Mom and Pop stores, and make sure to grab a photo at the alley mural that the Smithsonian featured when naming Bell Buckle one of the 19 best small towns in America.

Be sure to set aside a couple hours to peruse Bell Buckle's antique shops. With a couple antiques malls and many independent stores that sell everything from vintage pie safes to handmade art, Bell Buckle is most widely known as a shopper's delight with its pick of treasures no matter your home decor style.

If you're still hungry, grab a scoop of ice cream or one of Mama Phillips' homemade fried pie at Bluebird Antiques and Ice Cream Parlor or a sweet treat to go from Simply Sweet Bakery to hold you over until your next stop.

It's the welcoming vibe, the Southern hospitality of the shop owners and the undeniable creative energy buzzing through this railroad town that puts Bell Buckle atop many travelers' bucket lists. •

BELL BUCKLE, TENNESSEE - CLOSE TO HOME BUT A WORLD AWAY



HISTORIC BELL BUCKLE TENNESSEE



*close to home...
but a world away!*



WWW.BELLBUCKLECHAMBER.COM

Autumn In LYNCHBURG TENNESSEE

The amber hue of Tennessee whiskey. The excitable chatter of visitors discovering the town square. The comforting smell of barbecue cooked low and slow. Autumn in Lynchburg, Tennessee, engages all of your senses in a stunning symphony of Southern history, heritage, and hospitality.

Carved out from centuries-old Tennessee farmland and acres of vast, rolling hills, Lynchburg is a slice of paradise for those in search of the perfect autumn destination. Each fall, the small town is painted in gorgeous oranges, browns, and reds as the leaves change and the weather shifts.



Photo by Morrison Visuals

TENNESSEE WHISKEY COUNTRY

Shaped by centuries of distilled spirits, Lynchburg is best known for being the only place in the world where Jack Daniel's Tennessee Whiskey is produced. The historic campus of the Jack Daniel Distillery is synonymous with the town of Lynchburg - the two have walked hand-in-hand since the 1860s. Tours of the distillery run seven days a week, and offer the opportunity to sample six distinct varieties of the famous whiskey.



Photo by Morrison Visuals

A recent addition to the whiskey-loving town is the Company Distilling location on the square. Serving up handcrafted cocktails with a side of good company, this new spot is a hot spot for visitors and locals looking to tuck in for a quick warm-up from the autumn winds. Jeff Arnett, owner of Company Distilling, extends this invitation: "Come gather around with us, enjoy a good cocktail, and be part of the



Photo by Design Sensory

rich distilling history. Lynchburg has always stood for quality, making things the right way and creating spaces where people can come together. We're honored to carry on that tradition and grateful for the chance to add our own chapter to the story of this town."



Photo by Oddin Media

TN WHISKEY TRAILHEAD

For those whiskey aficionados looking to expand their travels, the appreciation for the spirit goes beyond distillery tours in Lynchburg.

Located on the Jack Daniel Distillery campus, the Tennessee Whiskey Trailhead & Welcome Center is an immersive experience of not only whiskey, but all of the best that Tennessee has to offer. The first order of business is to grab your Tennessee Whiskey Trail Passport - collect stamps at each distillery you visit across the state and you'll earn commemorative poker chips (and a ton of priceless memories). The passports never expire - so you can spend your time lingering and enjoying each stop on the trail in as many trips as it takes. There are three poker chips to collect in Lynchburg alone, earning you a head start on your journey. Don't forget to stop by the "Crafting Whiskey" mural only a mile from Lynchburg's town square - it's a bonus stop on the trail and a must-see for whiskey-minded visitors. For those that check every stop off the list, a one-of-a-kind collectible poker set awaits you.

At The Trailhead, the Lynchburg visitor can also sample and shop quality goods made right in Middle Tennessee. The Lynchburg Mule Company showcases local hot sauces, BBQ sauces, beef jerky, rubs, and more.



Photo by Morrison Visuals

MISS MARY BOBOS & TN BBQ SCENE

Chilly autumn temperatures are a sure sign that it's time to turn to comfort food, and comfort is the name of the game in Lynchburg.

Miss Mary Bobo's sits a short distance from the historic square, accessible by car or foot. The stately white house was a boarding house for many years, offering hospitality to travelers from across the country. A noontime meal was a hallmark of this hospitality, and that meal is what now makes the restaurant a bucket list destination.

The meal at Miss Mary Bobo's is an entirely unique experience, and a must-do when in Lynchburg. The meal is served family-style, and you are encouraged to swap stories with your tablemates as you pass the famous fried okra. "A meal at Miss Mary Bobo's feels less like dining out and more like coming home. The creak of the old floors, the clink of shared dishes, and the stories passed around the table make it a comforting reminder that some Southern traditions are too special to change," remarks Christine Poston, Senior Manager of the Jack Daniel Homeplace.

Visit Lynchburg this fall to lose yourself in winding backroads and true southern classics. Sip, shop, explore, and stay a while! •



Photo by Design Sensory

A Food Lover's Guide To TENNESSEE

WE'VE GOT A TABLE SET FOR YOU

The South Central Tennessee region is filled with unforgettable adventures, soulful music, world-class whiskey, and a culinary scene that's quickly making a name for itself. From classic Southern staples like BBQ and catfish to eclectic farm-to-table creations, the area offers something for every palate. Experience Tennessee makes it easy to explore this growing food culture through guides like Cork to Fork and Folky Foods, along with our full Food Lover's Guide to Tennessee.

No trip to the South Cumberland is complete without a stop at High Point, a historic mansion-turned-restaurant that dates back to 1929. Built with funds allegedly tied to Al Capone, the estate still boasts its original hardwood floors and authentic light fixtures. Escape hatches in the roof and tunnels in the basement once served as passageways for Prohibition liquor, and local lore suggests Capone and John Dillinger once played cards on the stone patio.

Today, guests come not for crime stories but for High Point's refined dining experience. Talented chefs, exceptional dishes, and warm, attentive service makes

this restaurant a destination in itself.

Just a few miles west, the tiny mountain village of Sewanee has emerged as a surprising dining hotspot. Leading the charge is Judith, an American tavern founded by James Beard-nominated chef Julia Sullivan of Nashville's Henrietta Red.

The Tennessee Whiskey Trail & Fine Dining

Shelbyville may be famous for the Tennessee Walking Horse, but its downtown dining is making waves too. At Glass Hollow Table & Tavern, co-owners Jeb House and Chavigny Beasley have created a destination steakhouse that merges Southern hospitality with farm-to-table excellence.

Located inside the historic Knox Pitts Hardware building, the restaurant features two levels of dining and bar service, a private event space, and even short-term lodging for travelers exploring the Tennessee Whiskey Trail.

With dishes crafted from fresh, local ingredients and a rotating seasonal menu, Glass Hollow delivers a true experience.

In Downtown Tullahoma, big-city sophistication meets small-town charm.

The Seafood Place, a family-owned

gem specializing in wild-caught crabs, shrimp, oysters, and more. Sourcing fresh seafood from across the U.S., The Seafood Place brings the coast to Tennessee with unmatched quality.

Downtown Pulaski offers its own surprising mix of flavors. Kitchen 218 is celebrated for dishes like herbed lamb chops, mahi, and sirloin steak paired with Tennessee-brewed beers and distilled spirits.

In Tennessee, we have a table set for you. From mountaintop mansions with gangster lore to modern bistros reshaping small-town dining, South Central Tennessee offers a food journey as diverse as its landscapes.

Whether you're sipping Tennessee whiskey in Winchester, savoring seafood in Tullahoma, or exploring the Whiskey Triangle in Shelbyville, you'll find that every table tells a story, and every bite brings you closer to the heart of Tennessee.

Learn more about the food scene in Tennessee and plan your trip today with Experience Tennessee. ExperienceTN.com gives you the inside scoop on everything you need to know about immersing yourself into a mission of memory making experiences, and not just another vacation. From the waterfalls of the South Cumberland to the birthplace of Tennessee whiskey. Walk the shadows of spirit-making greats, and music history unmatched by any other place in the world. Tennessee is not meant to be a visit; it's meant to be explored. From the mountaintops to the hollows and caverns below. Don't just travel Tennessee, Experience Tennessee.

photo: Jordan Hunter
JordanHunterPhotography.com

ExperienceTN.com/FLAVOR ★★



SCAN TO LEARN MORE

Beech Mountain

NORTH CAROLINA

PEACEFUL DAYS AND VIBRANT VISTAS



When the warm summer days fade and crisp breezes of autumn begin to sweep across the

Blue Ridge Mountains, Beech Mountain transforms into one of the Southeast's most inviting fall destinations.

At 5,506 feet, the highest town in Eastern America is one of the first places in the region to burst into color and one of the best spots to enjoy the season. This charming town offers a mix of natural beauty, outdoor adventures, and cozy accommodations. Whether you're planning a romantic retreat, a family getaway, or just some solo time to recharge, Beech Mountain has everything you need to make fond memories.

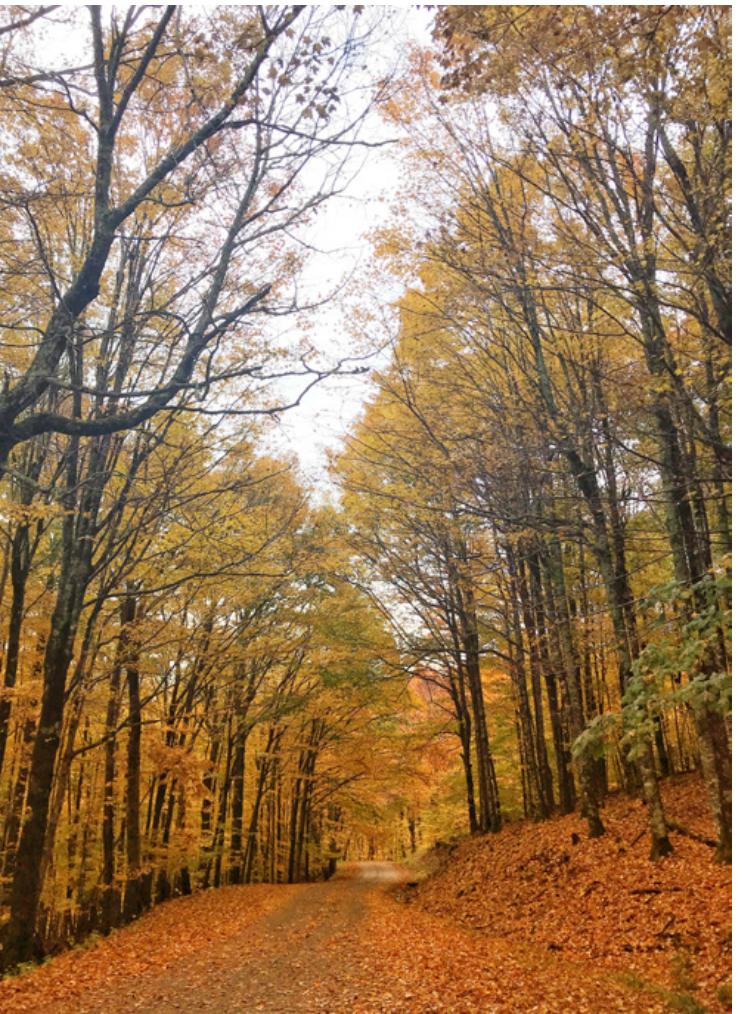


OUTDOOR ADVENTURES

Known for outdoor recreation year-round, Beech Mountain boasts over 27 miles of hiking and mountain biking trails for every skill level. A local favorite is the Emerald Outback Trail System, which winds across more than seven miles of high-elevation terrain and offers panoramic views. It's easy to picture yourself wandering along scenic mountain paths, breathing in crisp, clean air and marveling at the vibrant reds, oranges, and yellows that create a stunning backdrop for memorable family photos.

Visitors love exploring the Buckeye Lake Recreation Area, where easy hikes circle the lake and forest, and birdwatchers can spot dozens of migratory species passing through. It's a great place to spend a lazy afternoon drifting along the clear waters of Buckeye Lake in a canoe or to visit the Buckeye Recreation Center for a game of pickleball. Anglers will find stocked trout in Buckeye Lake and Lake Coffey for a peaceful day of fishing amidst stunning natural surroundings.

Another way to enjoy the season is a scenic drive along the Avery County Barn Quilt Trail. With more than 33 hand-painted quilt squares on buildings across Beech Mountain, the trail adds Appalachian culture and artistry to the beautiful landscape.



BEYOND BEECH

Beech Mountain is the ideal home base to explore the High-Country and expand your adventure. Nearby, Grandfather Mountain State Park provides rugged trails, wildlife habitats, the Wilson Center for Nature and Discovery, as well as the famous Mile-High Swinging Bridge. A leisurely drive on the Blue Ridge Parkway under the colorful canopy with sweeping vistas along the way is another must during fall. On October 18th and 19th, families will gather for a weekend of arts and crafts, music, food, and fun at the quirky Woolly Worm Festival, where furry caterpillars race to predict the length of the coming winter.



COZY CABINS AND LOCAL FLAVOR

After a day outdoors, nothing feels better than returning to your cozy mountain retreat. Beech Mountain offers a wide variety of lodging, from rustic cabins with stone fireplaces to modern homes with panoramic decks and hot tubs. Whether you're looking for a retreat for two in the center of town or a family-sized cabin tucked in the woods, you are sure to find the perfect place to call your home away from home.

And when you're ready for a taste of local flavor, Beech Mountain's restaurants have you covered. From delicious Italian fare to classic American dishes, there's something to satisfy every palate. Several eateries offer outdoor seating with excellent views, making dining here a delightful experience.

SO WHY BEECH?

It's a destination where families, couples, and friends can slow down, reconnect, and savor the fleeting beauty of fall. This season, trade crowded cities and hectic schedules for Beech Mountain's tranquil trails, colorful forests, and welcoming atmosphere. **For more information visit beechmtn.com**

Cool, Colorful, Captivating



beechmtn.com

Celebrating Food, Flavor, and Festivals

LAKE MURRAY

COUNTRY



In South Carolina's Capital City/Lake Murray Country region, food isn't just something you eat — it's something you celebrate. From Columbia's bustling downtown to the small-town charm of Lexington, Saluda, and Newberry Counties, the region serves up a year-round calendar of festivals where food is the star and community is the heart.

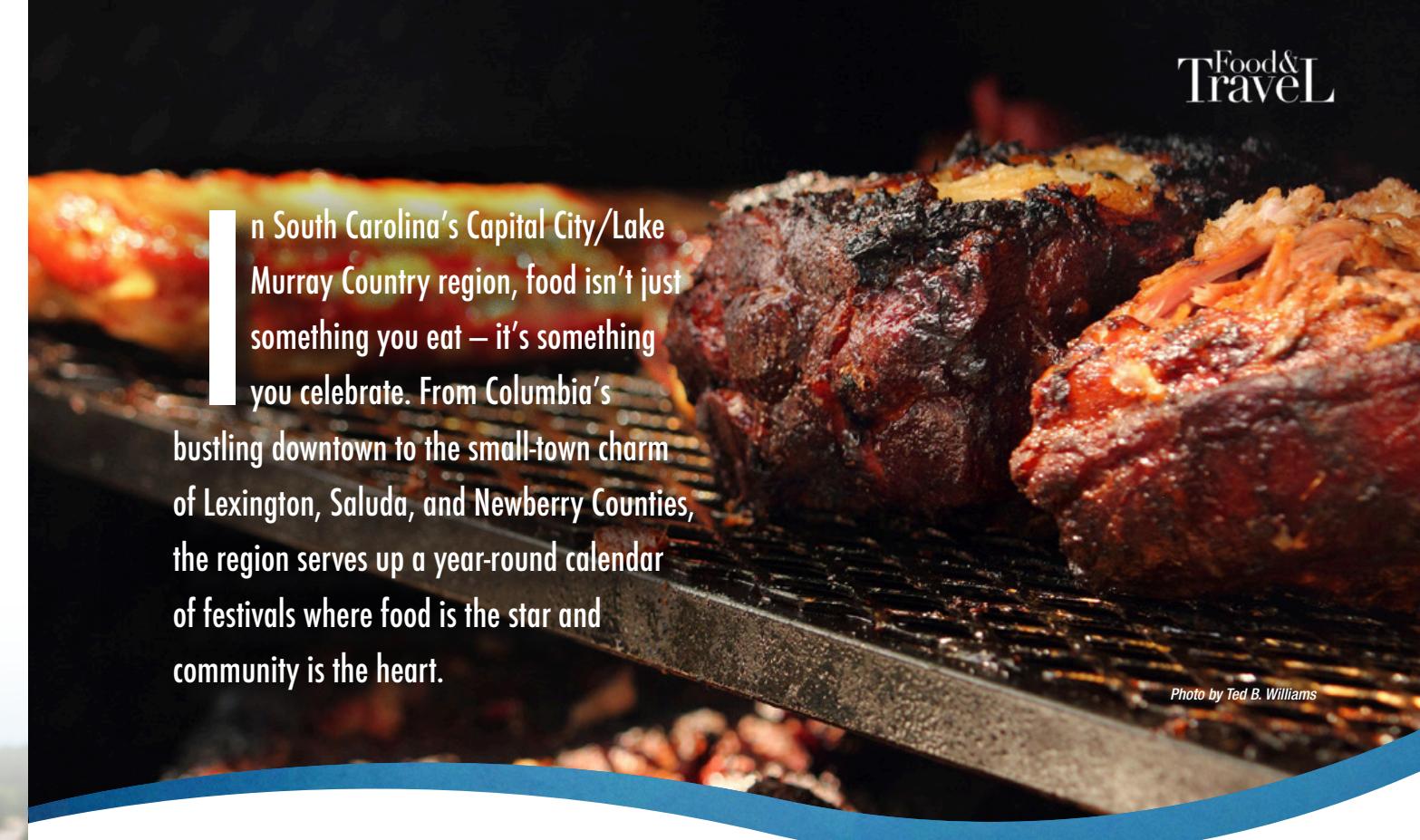
Photo by Ted B. Williams

Capital City
Lake Murray
Country

A REGION WHERE FOOD TAKES CENTER STAGE

The flavors here are as diverse as the people who live and visit. Yes, you'll find cozy diners, chef-driven kitchens, and nationally recognized restaurants — Columbia was even named one of "America's Best New Food Destinations" by Food & Wine Magazine, and local chefs continue to shine on national stages like the World Food Championships. But where Capital City/Lake Murray Country truly shines is in the way it gathers around food.

Festivals here aren't side attractions — they're main events, each one a celebration of local ingredients, traditions, and the joy of eating together. From smoky barbecue and farm-fresh produce to sweet Southern desserts, these festivals offer visitors a delicious way to taste the region.



FESTIVALS OF FLAVOR

Irmo Okra Strut | September 26–27, 2025 | Irmo, SC

What began as a community fundraiser is now one of the South's quirkiest and most beloved food festivals. From fried okra to okra-inspired recipes, it's a celebration with a distinctly Southern flair.

South Carolina State Fair | October 8–19, 2025 | Columbia, SC

Fair food is an art form, and at the SC State Fair, you'll find everything from classic funnel cakes to over-the-top culinary creations that push the limits of indulgence.

Pelion Peanut Party | November 7–8, 2025 | Pelion, SC

A tribute to South Carolina's peanut farmers, this festival blends small-town charm with big flavor. Expect parades, entertainment, and plenty of nutty treats.

Taste of Lake Murray | March 26, 2026 | Columbia, SC

The region's premier culinary showcase brings together top chefs and restaurants for an unforgettable evening. Bonus: proceeds support Lake Murray's spectacular Independence Day Celebration.



FESTIVALS OF FLAVOR (CONTINUED)

Pork in the Park | April 18, 2026 | Downtown Newberry, SC

Barbecue lovers, this one's for you. With smoke in the air and live music on the streets, it's a true taste of Southern hospitality.

Columbia Food and Wine Festival | April 21–26, 2026 | Columbia, SC

A weeklong celebration featuring tastings, dinners, and events with local chefs, mixologists, and sommeliers. It's more than a festival, it's an experience.

Lower Richland Sweet Potato Festival | April 2026 | Hopkins, SC

This long-running community favorite honors a Southern staple — the sweet potato — with food, entertainment, and family fun.

Lexington County Peach Festival | July 4, 2026 | Gilbert, SC

Nothing says summer in the South like peaches. Here you'll find them in cobblers, ice creams, and pies, all served alongside patriotic celebrations.



MORE THAN A MEAL

While the festivals are reason enough to plan a trip, the region's everyday dining is a celebration in itself. Dock-and-dine restaurants around Lake Murray let you boat up for a meal with a view, and Columbia's nationally recognized food scene continues to impress critics and visitors alike. From barbecue pits to fine dining rooftops, there's no shortage of flavor in Capital City/Lake Murray Country.

COME HUNGRY, LEAVE INSPIRED

Food festivals in Lake Murray Country do more than fill plates — they create memories. They honor farmers and chefs, showcase the creativity of the region, and invite visitors to experience Southern hospitality in its most delicious form.

For travelers craving authentic flavors and festive fun, Capital City/Lake Murray Country is a culinary destination where every season offers something to savor.

Come for the food, stay for the celebration — and leave with the taste of South Carolina you'll never forget! •

TASTE THE SOUTH from New Heights



From rooftop dinners under the Carolina sky to festivals that celebrate every flavor, *Lake Murray Country* is where food rises above the ordinary!

In the heart of South Carolina, food is more than what's on the plate — it's a celebration. Here, chefs earn national acclaim, barbecue masters compete on world stages, and every season brings a festival that turns local flavors into unforgettable experiences. Whether you're savoring a skyline dinner in Columbia or biting into peach cobbler at a July 4th festival, one thing is clear: our culinary game will take you to new heights!

Plan your foodie getaway at LakeMurrayCountry.com



Photo Credit: Forrest Clonts, Columbia Food & Wine Festival

COLUMBUS GEORGIA

A SOUTHERN CITY THAT GOES ALL OUT



Tucked along the banks of the Chattahoochee River, just over an hour south of Atlanta, Columbus, Georgia, offers a dynamic blend of natural beauty, cultural depth, and culinary energy that surprises and delights travelers of all kinds. Whether you're a thrill-seeker, a history buff, or a lover of the arts, you'll find something to spark your interest here. And if you're curious to taste where classic Southern comfort meets chef-driven creativity, Columbus delivers on that, too. This vibrant city invites you to go all out, and then some.

What sets Columbus apart starts with its sense of place. The river is more than a backdrop here; it's the heartbeat of the city. Adventure pulses along the water, where visitors can experience the longest urban whitewater rafting course in the world. You can take on Class IV rapids or enjoy a gentle float through scenic stretches. For a different kind of rush, soar over the Chattahoochee by zip line, where you'll fly from Georgia to Alabama and back again. It's the only dual-state zip line in the country and one of many outdoor experiences that make Columbus a destination where nature and adrenaline go hand in hand.

If you'd rather stay grounded, the Chattahoochee RiverWalk, a 15-mile paved path that hugs the water's edge, offers a relaxed way to enjoy the city's natural charm. Perfect for biking, jogging, or a morning stroll, it's part of the larger Dragonfly Trails system—a 33-mile network of connected trails that includes other scenic routes throughout the city. Along the way, you'll pass through shaded parks, public art installations, and scenic overlooks that invite you to slow down and soak it all in.





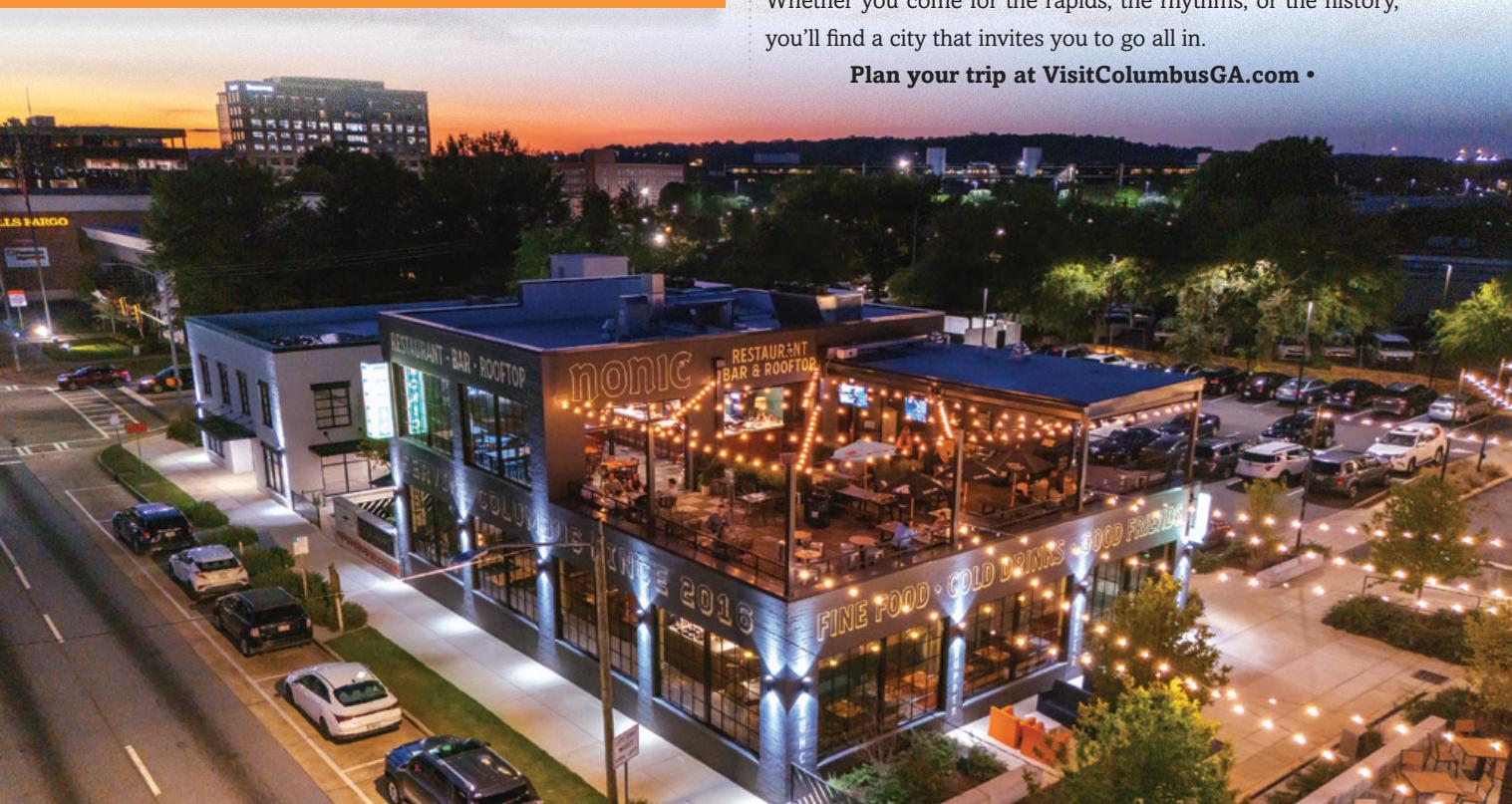
Arts and culture take center stage in Columbus – literally. The Springer Opera House, designated the State Theatre of Georgia, brings Broadway-quality productions and local storytelling to its historic stage. The RiverCenter for the Performing Arts hosts national tours, symphony concerts, and world-class entertainment in a stunning modern venue near the river. Music lovers will also want to visit the Ma Rainey House & Blues Museum, the former home of the “Mother of the Blues,” which celebrates her legacy and the city’s musical roots.

Of course, no visit is complete without diving into the food scene – and Columbus serves up a delicious surprise at every turn. Uptown Columbus, the city’s walkable core, is a hub for chef-driven restaurants, craft breweries, and lively patios. From upscale Southern fare to global flavors with a local twist, the city’s culinary scene punches above its weight. After dinner, linger in the district for live music, local galleries, and waterfront views that shine after dark.

Families will find plenty to love, too, with stops like the Coca-Cola Space Science Center, the Columbus Botanical Garden, and Oxbow Meadows offering hands-on fun and peaceful escapes. Whether you’re traveling with kids, friends, your four-legged sidekick, or just your sense of adventure, Columbus makes it easy to find your rhythm and create lasting memories.

Columbus, Georgia, isn’t just a stop along the way, it’s a destination with soul, energy, and more than a few surprises. Whether you come for the rapids, the rhythms, or the history, you’ll find a city that invites you to go all in.

Plan your trip at VisitColumbusGA.com •



Dive into Columbus, GA, where outdoor thrills meet Uptown flavor, just steps apart! Ride the world’s longest natural urban whitewater course, then wind down with bold Southern flavors and chef-inspired fare across Uptown’s 35+ restaurants and entertainment spots. No wonder *Southern Living* named us one of the South’s Best Weekend Getaways.

ALL OUT Waves.

ALL OUT Faves.

 VisitColumbusGA Go All Out

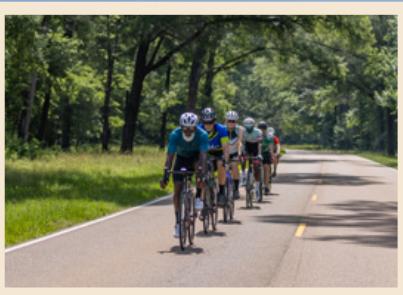
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EXPLORE *Ridgeland* MISSISSIPPI

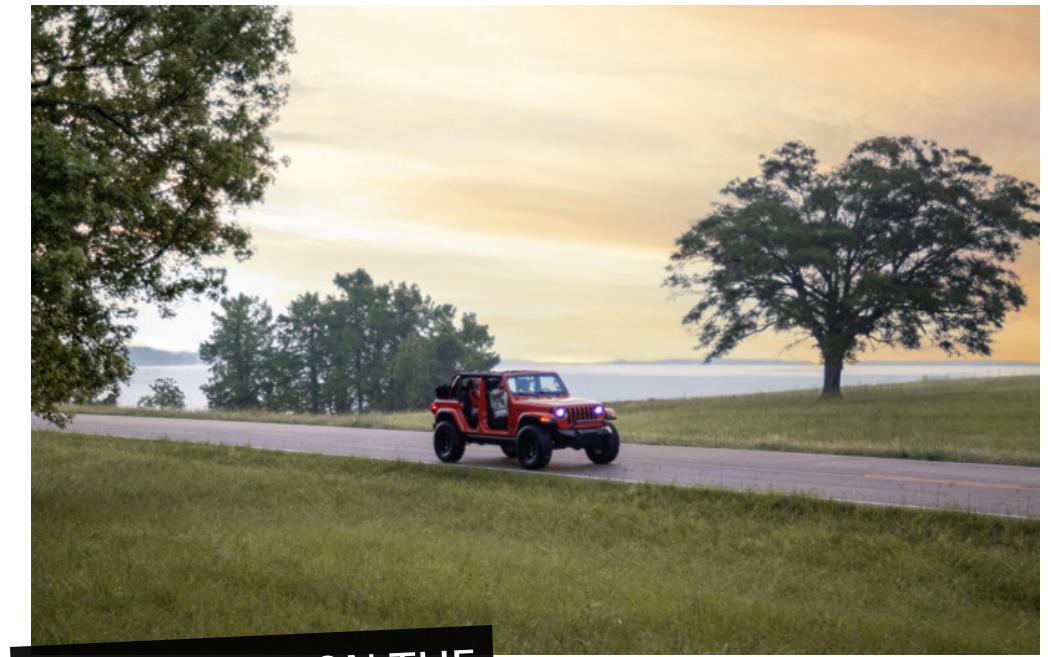
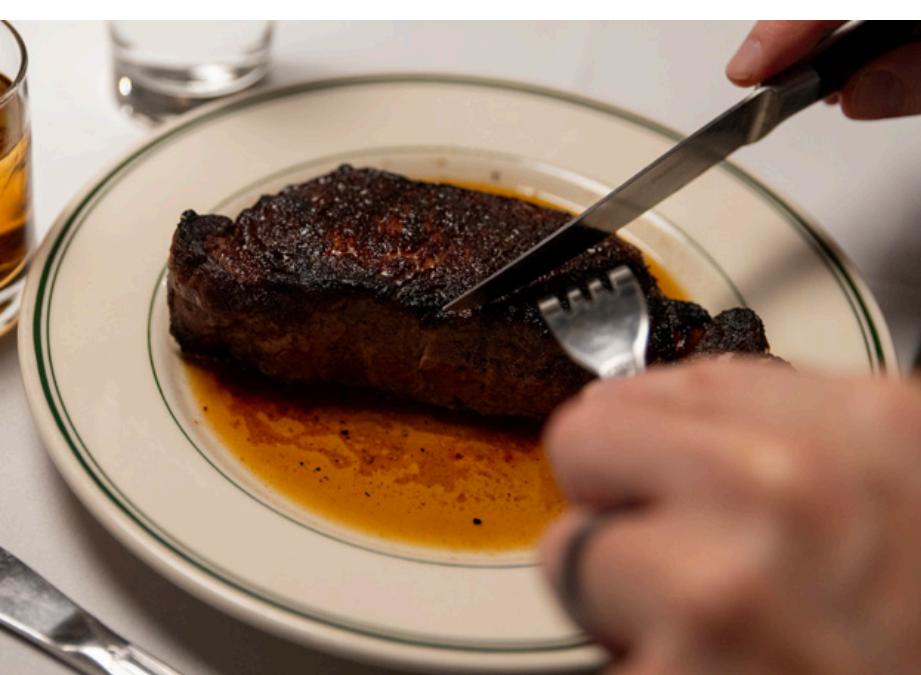


Ridgeland, Mississippi, is just north of the state's capital, nestled along the historic Natchez Trace Parkway, a National Park and one of only 37 All-American Roads in the United States. Travelers from across the country come to experience this legendary route—once a Native American footpath, later used by explorers and traders—and now a protected scenic byway that invites visitors to slow down, connect with nature, and rediscover the joy of the open road. Here, near mile marker 100, you'll find Ridgeland, a vibrant community full of small-town charm paired with big-city amenities, luxury, and Southern hospitality.

Outdoor enthusiasts, cyclists, foodies, and shoppers alike will discover endless possibilities to explore their passions in Ridgeland. Whether you're pedaling under tree canopies, kayaking across glassy waters, or browsing local boutiques, this is a place that blends recreation with relaxation in every season.

Cyclists know Ridgeland as Mississippi's premier biking destination. As one of only two communities in the state recognized with a Bronze Rating from the League of American Bicyclists, Ridgeland offers miles of trails and terrain for every skill level. The Chisha Foka Multi-Use Trail, Ridgeland Trails, and Magnolia Ridge BMX Park highlight the city's commitment to outdoor recreation. From part-time peddlers to serious professionals, anyone seeking cycling adventure will find it here.

When you're done exploring on two wheels, it's time to hit the water. With over 33,000 acres of sparkling water and 105 miles of shoreline, Barnett Reservoir, lovingly known to locals as "The Rez," is a natural playground for boaters, anglers, and families. You can cast a line, sail at sunset, or paddle a kayak through hidden coves. The surrounding parks and boardwalks make perfect spots for picnicking, birdwatching, and capturing those peaceful moments that remind you why you travel.



SEE OUR AD ON THE INSIDE FRONT COVER!

Running alongside The Rez is the Natchez Trace Parkway, a 444-mile scenic drive connecting Natchez, Mississippi, to Nashville, Tennessee. Often ranked among the most beautiful drives in America, the Parkway is more than a road—it's a journey through centuries of culture and natural beauty. Cyclists, hikers, and road-trippers alike enjoy its serene landscapes, wildflower meadows, and interpretive stops that tell the story of America's early travelers. Whether you drive a few miles or the entire stretch, the Parkway makes Ridgeland the perfect basecamp for exploring this National Park treasure.

Art and culture flourish here too. Just off the Parkway sits the Bill Waller Craft Center, headquarters of the Craftsmen's Guild of Mississippi. Inside, you'll find the work of over 400 Mississippi and Southeastern artisans—everything from glass and pottery to jewelry, quilts, and turned wood pieces. The center hosts hands-on workshops, exhibitions, and demo days, making it a must-visit for creative spirits.

When hunger strikes, Ridgeland's culinary scene delivers. With a mix of beloved local restaurants and global flavors, every meal is a chance to savor something new. The city's acclaimed steakhouses—Ely's, MM Shapley's, and Koestler Prime—help earn Ridgeland the title of "Steakhouse Capital of Mississippi." From casual cafes to fine dining, you'll taste the region's signature warmth and creativity in every bite.

For those who love a little retail therapy, Ridgeland is Mississippi's shopping mecca. Explore the Old World-style Renaissance at Colony Park, the walkable Township at Colony Park, or the newly redeveloped Northpark MS. You'll also find plenty of locally owned boutiques, antique stores, and day spas like Drench Day Spa and Aqua the Day Spa—perfect for unwinding after a day of discovery.

In every season, Ridgeland offers something timeless—beautiful trails, artful moments, and authentic Southern experiences. Whether you come for the Natchez Trace Parkway or the warm welcome that awaits, you'll find yourself planning your next trip before you even leave.

There's always more to uncover—start your journey at exploreRidgeland.com.

FALL IN LAFAYETTE LOUISIANA

As the heat of summer begins to cool with milder temperatures, Lafayette, Louisiana, steps into one of its richest seasons. While the rest of the country celebrates a golden palette of foliage and cooling temperatures, Lafayette's fall becomes a vibrant display of festivals, outdoor adventures, and cultural celebrations. The food, music, and culture that make Lafayette unique come alive in the fall, giving visitors a chance to experience both heritage and hospitality.



FESTIVALS THAT DEFINE THE SEASON

Fall in Lafayette is synonymous with festivals. The city's calendar fills with events that highlight the region's music, food, and cultural traditions, offering visitors an immersive look at what makes the area so unique. From gatherings that celebrate Cajun and Creole music and dance to events that spotlight local cuisine cooked over open flames in cast-iron pots, each festival is an opportunity to experience Lafayette's immersive culture.

Downtown streets often transform into stages for live music, art markets, and food vendors, while parks and public spaces host a range of events, from film screenings to cultural showcases.

Whether your interests lean toward sampling regional dishes, discovering new sounds, or simply enjoying the atmosphere of a community coming together, Lafayette's fall festivals provide numerous opportunities to immerse yourself in the rhythm of the season.

FOOD, FLAVOR & FALL DINING

No visit to Lafayette is complete without indulging in the flavors that define Cajun and Creole Country. Fall brings a special richness to the table, with chefs and home cooks alike leaning into the season's bounty.

Locally owned restaurants showcase traditional dishes like gumbo, étouffée, and boudin, while also offering inventive spins that reflect Lafayette's evolving culinary scene. Farmers' markets brim with fresh produce, homemade meals, and baked goods, offering a perfect taste of the area's agricultural heritage.

Dining here is an immersion into culture, where recipes carry stories passed down through generations. Whether you're seated at a white-tablecloth restaurant, enjoying a plate lunch at a neighborhood café, or sampling from food trucks at a festival, the flavors of Lafayette tell a story of community, resilience, and celebration.

OUTDOORS, WATER, AND FALL LANDSCAPE

Lafayette's natural beauty offers just as much to explore as its music and food. From winding bayous to moss-draped oaks, the region's landscape invites visitors to slow down and connect with nature.

Paddle a kayak or canoe on the Vermilion River or through the Atchafalaya Basin, America's largest river swamp, where cypress trees rise dramatically from the water and wildlife thrives. Stroll the trails of Moncus Park, picnic under centuries-old live oaks, or wander through smaller community parks that anchor neighborhoods across the parish. Beyond the city, scenic drives reveal sugarcane fields that stretch toward the horizon and waterways perfect for fishing or bird-watching.

Whether you're on the water, beneath the trees, or simply taking in a sunset over the bayou, the outdoors here has a way of reminding you that Lafayette's culture is rooted in its landscape as much as its traditions.

From festivals that pulse with music and heritage to savory and sweet bites that reflect place and tradition, there's no better time to fall in love with Lafayette. Plan your fall escape to the Happiest City in America during the happiest season at LafayetteTravel.com/Fall •



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Lafayette
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