

Food & Travel

MAGAZINE

FALL &
WINTER
ISSUE

CHEF
**RENÉ
REDZEPI**

RETHINKING THE FOOD INDUSTRY

INTERVIEW WITH CHEF
CRAIG WILMER

A TOUR THROUGH
TEXAS

AMARILLO | BANDERA | BEAUMONT | BOERNE
BRYAN | MARFA | MIDLAND | WICHITA FALLS

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

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MAGAZINE®

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TOP FALL & WINTER DESTINATIONS



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A portrait of chef René Redzepi, smiling warmly at the camera. He has light brown hair and a well-groomed beard. He is wearing a dark blue t-shirt under a dark apron. The background is a warm, neutral color.

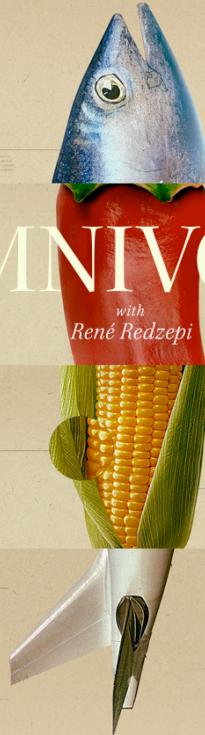
CHEF RENÉ
REDZEPI

RETHINKING THE FOOD INDUSTRY



OMNIVORE

with
René Redzepi



*Food is Never
Just Food.*

By Margie Goldsmith

RENÉ REDZEPI IS THE CHEF AND CO-OWNER OF NOMA, THE THREE-MICHELIN-STARRED RESTAURANT, CONSIDERED ONE OF THE MOST COVETED RESTAURANTS IN THE WORLD. SHAPING CULINARY CULTURE SINCE FOUNDING NOMA IN 2004, REDZEPI RECENTLY CREATED A NOMA KYOTO POP-UP, OPEN THROUGH DECEMBER 18TH, 2024, BUT HIS MAJOR PROJECT HAS BEEN CREATING AND NARRATING A NEW DOCUMENTARY SERIES, OMNIVORE (STREAMING ON APPLE TV+), WHICH TAKES VIEWERS ON AN IMMERSIVE JOURNEY OF FOOD. SHOT IN DESTINATIONS AROUND THE WORLD, OMNIVORE FEATURES EIGHT OF THE WORLD'S MOST ESSENTIAL INGREDIENTS: BANANA, CHILE, COFFEE, CORN, PORK, RICE, SALT, AND TUNA. THE SERIES CELEBRATES THE WAY WE GROW, TRANSFORM, AND CONSUME THE WORLD'S BEST CULINARY RESOURCES. I CAUGHT UP WITH CHEF RENÉ IN NOMA'S TEST KITCHEN GREENHOUSE IN COPENHAGEN:

Food&
Travel
**COVER
STORY**

How did you come up with the idea to create the series *Omnivore*?

I've always loved watching David Attenborough's nature documentaries, which made me feel as though I were traveling, and I wondered, could we do that for food? How we eat determines how healthy we are, and how we grow the food determines the health of the planet.

What is the biggest takeaway of the series?

I'm hoping people will understand that food is everything, and that they will be inspired to think more about all we eat. I'm very hopeful.

Was there a reason for the order of the foods?

For instance, you start with "Chile."

If I could tell you all the hours we spent figuring this out – how do you actually start? We decided to start with love. I grew up in an Albanian community and, seeking a better life, we eventually moved to Denmark. As a child, when food came to the table, my uncle would literally take bites of chiles with a spoonful of rice. I remembered a certain level of fear and excitement, almost like an exploration. That also became one of the themes, because while we just need basic nutrition, chile makes food delicious and fun. We grow it not for any sustenance but just for pleasure. I liked that about chile, and it ended up being the genesis of the story.

What are your most important takeaways from the "Chile" episode?

Chile started as a fruit in a jungle, then was transported in ships, and perhaps it will be one of the strongest species on earth by making us addicted. Even Europeans, who are notoriously afraid of spice, are slowly waking up to love chile.

Is there a particular dish at Noma that you make with chile?

A stew of artichokes and padrone peppers. After having worked with chile, I understood it better. I'd thought chile was just about heat, but you can actually enhance a dish by working with it in the right way to enhance the food.

What are the most important takeaways for you from the “Tuna” episode?

Once we get the appetite for something, we will eat or use that thing almost to the brink of extinction. A decade or two ago, bluefin was disappearing. Now, there's a much healthier population of bluefin tuna. The difference between extinction or a healthy population is minor tweaks in governmental policy, and that can be a very positive change. Bluefin went from trash fish to the luxury fish of the world. Everyone loves tuna, including my three children, who have vastly different palates. In the last five years we've started to see bluefin return to Nordic waters, but they come in high summer, and that's when we serve vegetables-only in Denmark.

What are your biggest takeaways from the “Salt” episode?

Salt has been a game changer for humans, because it has saved millions of people from starvation. It's one of those essential and important ingredients we take for granted because it's always around. We don't consider that we need salt as a basic mineral to stay alive. We started our fermented kitchen fifteen years ago, and salt is a key component. It's the soul and DNA of Noma, the bloodline of our restaurant.

What is food to you?

Food is not only basic survival, but it's also how we stay healthy or unhealthy. It's the center of culture, and culture defines us. To me, food is the most important thing on earth.

Tell me about the “Banana” episode. Why are bananas so important?

Bananas are omnipresent, so nutrient-dense that it's almost the perfect superfood: protein, carbohydrates, and fiber. At Noma, the staff eat bananas, and once in a while we'll offer banana cake or even a banana split.

Speaking of staff meals, you were in The Bear.**Was it authentic?**

There are definitely authentic things. Of course, they have to compress days and weeks of work to fill an hour. A lot of it is fiction so it engages people. But definitely, it's part of restaurant reality. It has that energy.

Photo by Per Arnesen

**What's your biggest takeaway from the "Coffee" episode?**

Filming "Coffee" was quite hard. We were supposed to be in Ethiopia, but there was a civil war and our visas were cancelled. We ended up in Rwanda and learned that people used to produce coffee so cheaply that it became the driving force behind an economic revolution. As much as it can be annoying when a barista weighs out every single grain before brewing it, in Rwanda, if you buy specially roasted coffee, you are actually making a difference.

What's your biggest takeaway from the "Corn" episode?

Corn is essential to us as modern humans. It's also ready for a reinvention; we need to find a more practical method to grow it, not so demanding from Mother Nature. I was surprised to learn that to find a better model of growing corn in the future, with modern technology and modern agriculture, it can be inspired from 1000-year-old traditions.

What's your most important takeaway from the episode, "Pig"?

"Pig" is about the fact that we should get to know our produce more, because when you do, you make better choices. Are you still eating meat? If so, are you eating everything or is it only the pork chop? Are you also being a steward of the feet? I live as a chef, but I have a hard time killing animals. I eat animals, but definitely less than ever.

In the episode "Rice," you say your earliest memory of food is your Albanian aunt cooking chicken and rice. Is that why you became a chef?

I was 15, leaving ninth grade in the Danish school, and my best friend wanted to be a cook, so I followed him to cooking school, not knowing what I wanted to do with my life. We entered a competition to cook one dish of our choice. I wanted to win but didn't know how. I went to the library and there was a roast chicken recipe and that made me remember watching my aunt kill and pluck the chicken, wrap it in oil and salt, and cook it with rice underneath in a wood-fired oven. We came in second, but it ignited something in me. I still cook that chicken and rice dish today; it's my 16-year-old daughter's favorite dish.

You say that if corn disappears, so will we.

In much of Latin America, they believe that without corn, there is no future for them. And perhaps it's true.

Tell me about your culinary journey.

When we lived in Macedonia, we had three cooked meals a day. Our house had no refrigerator and no real electrical appliances. If you wanted milk, somebody milked a cow, someone made butter. I helped in the fields foraging for blackberries, fruits, and wild plants for the meal. It matters how you eat, and being brought up that way dictated many of my beliefs today as a cook.

When you created Noma, what was your plan for the restaurant?

The simple plan was to focus more on local produce, which wasn't really in existence in this part of the world. We tried to explore the landscape of local seafood, plants, animals, and dairy. That was the beginning of our journey. The first spring of the early days of Noma, we were out looking for food. We'd gone through a terrible winter and didn't have much with which to cook. We read a book on foraging, and once we started tasting what was out there, it fueled so much inspiration, so much creativity, that we decided to look at what we had here and see what we could get out of it.



Photo by Per Arnesen

Noma has been called the best restaurant in the world. Why?

That's a good question. I don't really know. I think we are great at what we do, and I think we have one of the best teams around, but food is just so subjective. What's the thing that made people vote for us and think we are deserving of this? Was it creativity or because it was fresh and new? I've never believed we were the best.

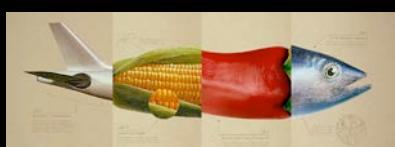
Noma is closing. Is this temporary?

We're going to see if we can set up a new type of organization in which we don't have to rely on restaurant work to pay our bills. We're approaching our twenty-first year of being open with three of us here since day one and handfuls of people who've been here more than ten years. We have to do something different if we want to be an organization where people can thrive. I want

us to always work on the cutting edge, and if we are constantly in production mode – chopping onions, producing things, and serving food – we have no time to explore the world and be creative. We need to figure out how to find the revenue to support all of this. Our challenge in the coming years is to initiate new projects, new collaborations to have some of our own products in our fermentation labs, to sell them to a broader audience, and thus fuel this innovative work that we love.

What do you want your legacy to be?

I believe you shouldn't be working for legacy. You should be working for having as much fun and doing what you feel is the right thing for you and your team. The only ones who will truly remember you is your family. If anything, I want to make sure that I'm a good husband and an incredible father. •



WATCH OMNIVORE ON  Apple TV+

Photo by Jessie Moore

SOUTHERN CHARM *And* SOUTHERN TASTE

IN BEAUMONT, TX

A CAJUN-TEX-MEX-BBQ MELTING POT

Nestled in the heart of Cajun country with prime access to pristine Texas beef and coastal seafood, Beaumont, Texas's culinary scene is a vibrant delicacy woven from the threads of diverse influences. From the rich traditions of Cajun cuisine to the bold flavors of Tex-Mex and the smoky allure of barbecue, Beaumont offers a delicious adventure for every palate.

CAJUN CLASSICS WITH A TWIST

A visit to Beaumont wouldn't be complete without indulging in the iconic Cajun dish, boudin. This savory sausage, made with pork and rice, is a staple at local eateries like Crazy Cajun and Buckstin Brewing Company. For a truly authentic experience, try the locally-owned sausage company Zummo's boudin, which is available at grocery stores throughout the area.

Gumbo, another Cajun classic, is a must-try. Whether you prefer a seafood-filled gumbo or a hearty sausage-laden version, Beaumont has you covered. Floyds Seafood and Bayou Café are local favorites for their signature gumbos. For a unique twist on Cajun cuisine, head to Tia Juanita's Fish Camp, where Mexican and Cajun flavors collide in dishes like boudin quesadillas, alligator bites, and seafood enchiladas.





SOUTHERN STAPLES AND SEAFOOD DELIGHTS

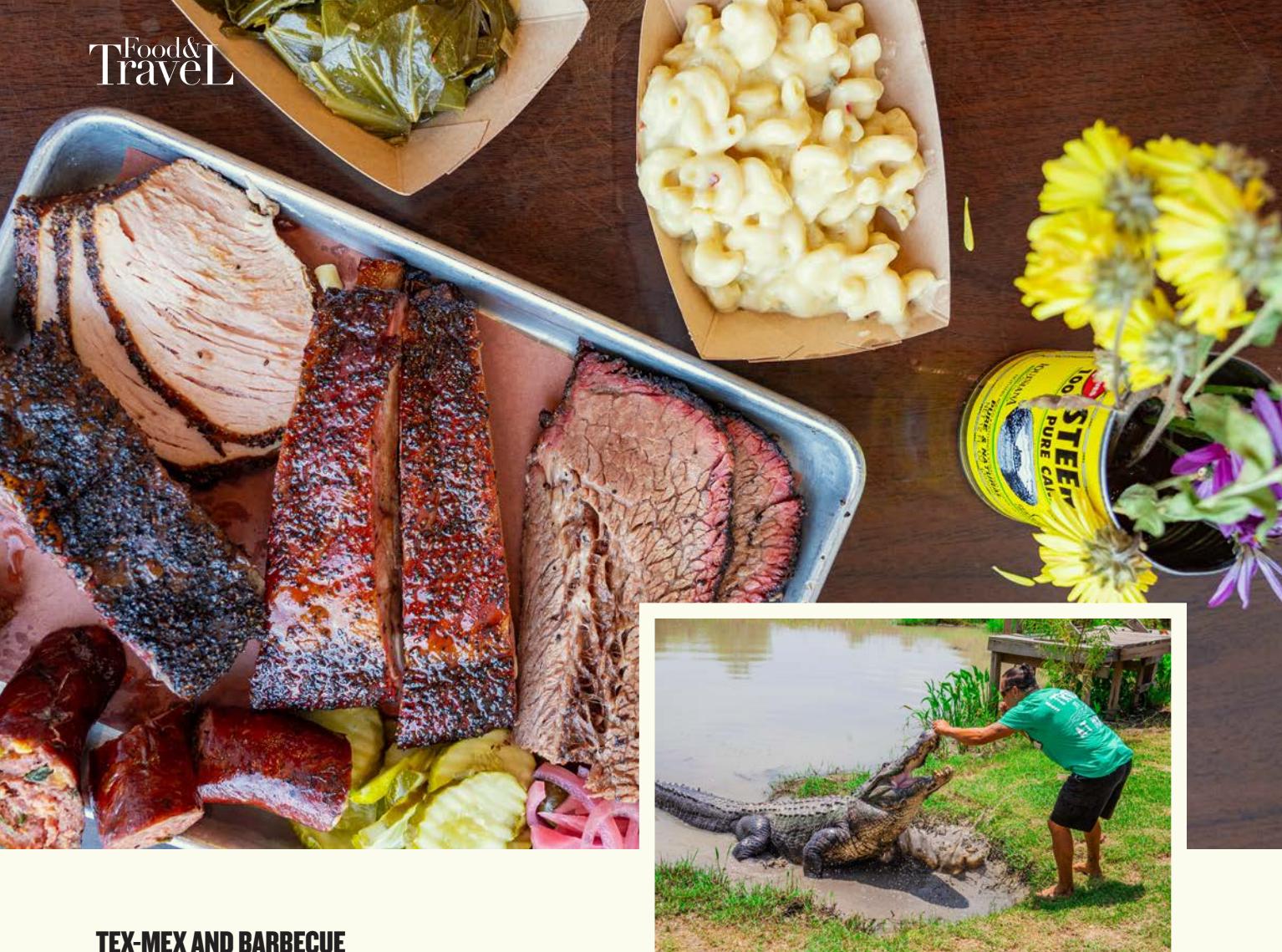
Pistolettes, a hearty bread-based dish, are another southern staple in Beaumont. These savory treats can be stuffed with a cheesy, shellfish mixture or served sub-style. Madison's and Neches River Wheelhouse are great places to try pistolettes.

Beaumont's proximity to the Gulf Coast means fresh seafood is abundant. Local restaurants like Rock 'n Crab and Judice's 1927 offer unique seafood dishes, such as barbecue crabs seasoned to perfection.

Fried green tomatoes are another Southern classic that's not to be missed. These tangy treats are often served with a tangy sauce and can be found at Pine Tree Lodge, a charming restaurant located right on the bayou.



Photo by Jessie Moore



TEX-MEX AND BARBECUE

While Cajun cuisine may be the cornerstone of Beaumont's culinary scene, Tex-Mex and barbecue also play significant roles. Tex-Mex restaurants like Tacos La Bamba offer authentic Mexican dishes, including tacos, enchiladas, and fajitas.

For barbecue lovers, Beaumont has plenty to offer. Local barbecue joints, like Patillo's Barbeque, Charlie's Bar-B-Que & Catering and 1701 Barbecue, serve up smoked meats like brisket, links, ribs, and pulled pork, often accompanied by classic sides like coleslaw and baked beans with Cajun specialties.

Whether you're a seasoned foodie or simply looking for a delicious meal, Beaumont's diverse culinary scene has something to offer everyone. From Cajun classics to Tex-Mex and barbecue, there's no shortage of options to tantalize taste buds.

Beaumont's culinary scene is a testament to the city's rich cultural heritage and dedication to food as a love language. Whether you're a local or a visitor, exploring the city's restaurants is a must-do experience.

VISIT: www.GoBeau.co

BEYOND THE PLATE

Beyond its culinary delights, Beaumont offers a wealth of outdoor adventures and cultural experiences. The city is surrounded by beautiful bayous, which provide opportunities for fishing, boating, and kayaking. Come visit the oldest and largest alligators in captivity at Gator Country, an alligator safehaven.

For those seeking a more active experience, Beaumont offers hiking and biking trails, as well as opportunities for birdwatching and wildlife viewing. The city is also home to several parks and nature preserves, including a 900-acre wetland oasis, Cattail Marsh.

Beaumont offers a rich tapestry of history and culture, waiting to be explored. Step back in time at Spindletop Boomtown Museum, a meticulously recreated 1900s town that commemorates the iconic oil boom that transformed the region or stop by the World's Largest Working Fire Hydrant next to the Fire Museum of Texas. The city also hosts a variety of festivals and events throughout the year, including the annual Beaumont Mural Festival, Mardi Gras SETX and the South Texas State Fair. •



savor the soul of the South



Win prizes and explore the city's culinary scene with our FREE Cajun Trail digital passport. Scan the QR Code for more.

Discover the heart of Southern hospitality in Beaumont. Our vibrant food scene offers a diverse range of culinary experiences, from cozy diners to upscale restaurants. Savor the flavors of the South and create unforgettable memories.

Plan Your Trip Today at
VISITBEAUMONTTX.COM

Discover DOWNTOWN **BRYAN** TEXAS

In Historic Downtown Bryan, the legendary stories of our past converge with a thriving arts scene, top-rated restaurants, signature events, and eclectic boutiques and antique shops to form the ever-evolving cultural hub of the Brazos Valley. Travel amongst the stories that were woven together over generations to create the vibrant, diverse community of Bryan, Texas.

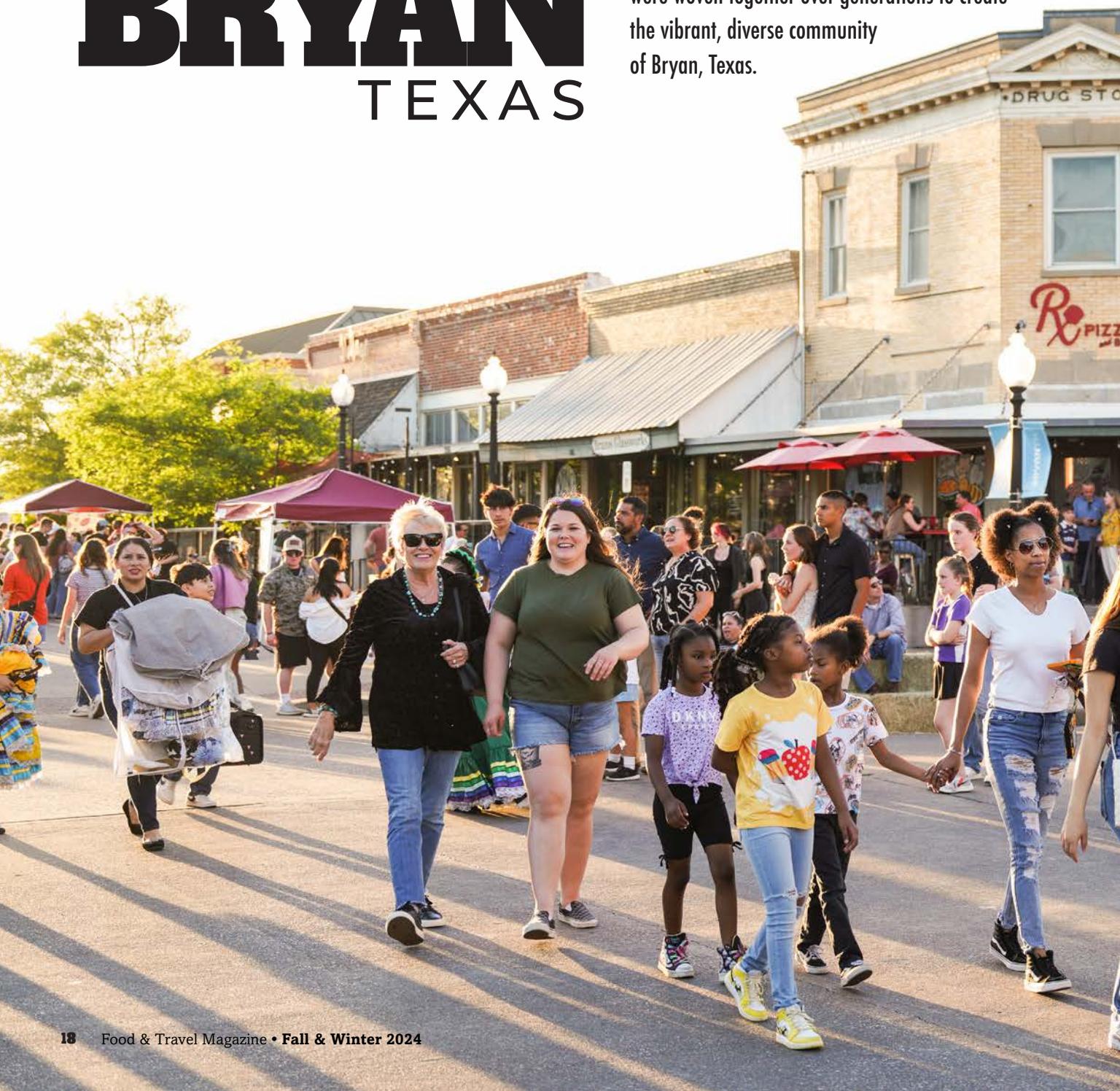




Photo by Fidelis Studio

STEP INTO HISTORY AND DISCOVER UNIQUE FINDS

Downtown Bryan is the perfect place to shop and stroll in the fall and winter. Whether you are hunting for a rare vintage find or getting started on holiday shopping, you are sure to find something unique in Downtown Bryan. Stop in Catalena Hatters for your own expertly-crafted, custom cowboy hat, a truly Texan experience. Browse the vintage collections Corner of Time, Alice's Attic, or one of downtown's many antique shops. Discover one of the South's finest selections of home decor at Old Bryan Marketplace. Visit Historic Downtown Bryan's unique, locally-owned retail shops to find hand-made and custom-curated items you can't find anywhere else.



PLAY IT BY EAR

After a day of shopping there's plenty of after-hours fun to be had for everyone in Downtown Bryan. Enjoy live music at storied venues like The Palace Theater and Grand Stafford Theater. Both live music venues host a variety of artists and genres giving visitors something new to discover each time. If your visit to Bryan falls on the first weekend of the month you'll find live music on nearly every corner during Bryan's First Friday event highlighting local artists, family-friendly activities, and entertainment throughout downtown.



IT'S ALL ON THE TABLE

Once you've had your fill of music and entertainment, you can dive into Downtown Bryan's surprising food scene, where unique dining experiences await. With dozens of locally-owned restaurants all nestled into this walkable district, Downtown Bryan is truly a foodie's paradise. Preserving the culinary traditions of Texas, Ronin offers the perfect farm-to-table dining experience where the menu is updated daily based on ingredients harvested just a few miles down the road. Enjoy a taste of history at the 100-year-old Margie's Bar & Grill where patrons can enjoy delicious burgers fresh off their World War 2 era grill. For a truly local experience, enjoy grain-to-glass beverages at Hush & Whisper Distilling Co. For the traveler looking for a challenge, embark on the Bryan Taco Trail and discover more than 4-dozen taquerias.

SOUTHERN HOSPITALITY MEETS TEXAS CHARM

After a full day in Downtown Bryan, it's time to kick up your boots & settle into southern hospitality. Stay in one of Bryan's oldest homes, reborn to offer luxury accommodations in a vintage setting, the Milton Parker Estate. Built in 1885 by Milton Parker and his wife, Molly, this historic home has stood just a few blocks from Downtown Bryan through much of our community's storied past. Today, this property serves as a charming bed and breakfast, and a beautifully restored example of Victorian architecture. Or, stay in one of Downtown Bryan's original hotels, the newly renovated LaSalle Hotel. Originally constructed in 1928, The LaSalle Hotel was built to serve travelers and workers along the nearby railroad. Today, this Marriott Tribute Portfolio property is the perfect stay in the heart of Historic Downtown Bryan.

Swing by and say "Howdy" as you explore this historic destination located within 3 hours of each of the state's largest metro areas, right in the center of the "Texas Triangle."

Get inspired for your visit at destinationbryan.com or by following @destinationbryan on Instagram. •

DESTINATION

BRYAN TEXAS

A Legend Reborn

Born of converging cultures & built on deep Texas roots, Bryan is a community filled with authentic stories, people, and places - our Legends. Our Legends are ever evolving while staying true to our Texas spirit.

Discover Historic Downtown Bryan:
destinationbryan.com

Pictured: First Friday in Downtown Bryan



Discover Fall & Winter In **BANDERA** *Texas*



Fall and winter are magical months in Bandera, Texas, the Cowboy Capital of the World. What makes them magical? It is simple. It is a rare chance to step back in time where the people are real, conversion rules, the scenery is breathtaking, the air is clean, you can see for miles during the day, and the Milky Way fills the night sky. Light jackets and sweaters are the norm in the morning and at night.

Whether you stay in one of Bandera County's secluded guest houses, a guest house within walking distance of Bandera's Main Street, a restored vintage boutique motel, or opt to stay at a guest ranch offering a taste of the cowboy way of life complete with horseback riding. No matter where you stay, spend some time simply "to be in the moment."



Tessa Kolodny
PHOTOGRAPHY



HERE ARE SOME OF MY FAVORITE FALL AND WINTER SEASON ACTIVITIES:

The peak of fall color at Lost Maples State Natural Area normally arrives mid-October to mid-November. It is perfect hiking weather. The only sounds you hear are those created by your footsteps on a leaf covered trail or an occasional bird call. It is also a wonderful time to scour the sky as raptors, monarch butterflies, and hummingbirds make their way south for the winter. Rest a spell and gaze down at the hills and valleys. Explore the trails at Hill Country State Area on horseback.

Plan a horseback ride or wagon ride. Hit the links at the Flying L's championship golf course. Or take some of the most scenic drives you'll find anywhere.

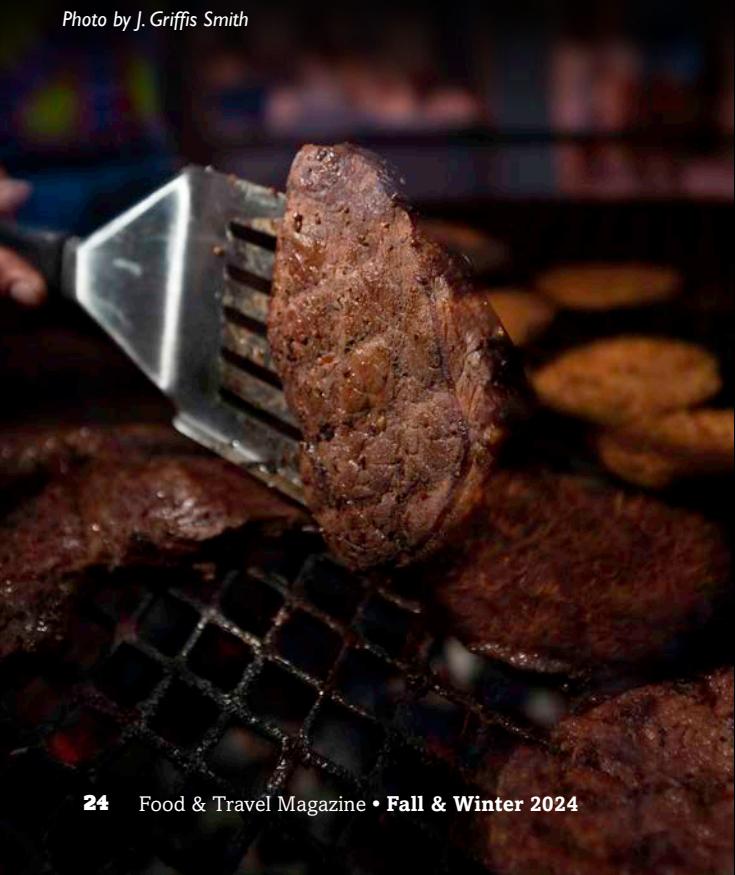
Take a day, or at least an afternoon, to visit Bandera's local shops. With titles such as the Texas Salt Company, Fickle Pickle, Spirits of Texas, Gone Quiltin, Hyo Silver, the Bandera General Store, the Cowboy Store, Gold Belt Hatters, and Western Trails Antiques and Marketplace, you are sure to find a must have.

Bandera's two museums, the Frontier Times and the Bandera Natural History and Art Museum, rival museums found in much larger cities.





Photo by J. Griffis Smith



Sampling local eateries is a highlight of any trip. Bandera's options range from Italian, down-home Texas food, superb steaks, to Chinese and Tex-Mex. You'll find something for every palette.

Most small towns roll up the streets when it gets dark. Not Bandera. A late afternoon visit to Bandera Brewery's beer garden or stop by the First National Ice Haus to spin some final is worthwhile. There is live music most nights of the week. A must visit is Arkey Blue's Silver Dollar Saloon. Noted as Texas's oldest honky tonks, it will not disappoint. Neither will Steak Night every Wednesday at 11th Street Cowboy Bar. You bring your own steak (or Protein), grill it yourself and the bar provides the salad, baked potato, and live music for a minimal cover charge.

Save the date. Folks from everywhere come to celebrate Cowboy Mardi Gras, February 20-22, 2025. Simply put: It is Cajun and Zydeco music, gumbo cookoff, horses, beads, boas, boots, bull riding and of course a parade too. •

Saddle up and blaze a trail... To Bandera, Texas The Cowboy Capital of the World

Listen as every step crunches with
the rhythm of rustling leaves.
Breathe in the crisp, clean air or
Sit tall in the saddle and enjoy the views.

When night falls,
sit around the glowing embers of a campfire,
or dance the night away under the stars.

Embrace the seasons' beauty.



BanderaCowboyCapital.com

Tessa Kolodny / Moodswings Photography

DISCOVER BOERNE, TX

A Culinary and Travel Gem

ESTLED IN THE HEART OF THE TEXAS HILL COUNTRY, BOERNE IS A CHARMING TRAVEL DESTINATION OFFERING MORE THAN JUST PICTURESQUE LANDSCAPES AND OUTDOOR ADVENTURES. KNOWN FOR ITS ELEVATED CULINARY SCENE, NUMEROUS CRAFT BREWERIES, AND NEARBY HILL COUNTRY WINERIES, BOERNE IS A HAVEN FOR FOOD AND DRINK ENTHUSIASTS. THE HILL COUNTRY MILE, BOERNE'S DOWNTOWN HISTORIC SHOPPING AND ARTS DISTRICT, IS HOME TO MOST OF THE TOWN'S FABULOUS AND UNIQUE RESTAURANTS. HERE, WE'VE HIGHLIGHTED SOME OF BOERNE'S STANDOUT DINING ESTABLISHMENTS THAT PROMISE UNFORGETTABLE EXPERIENCES.





THE CREEK RESTAURANT

Situated along tranquil Cibolo Creek, they are renowned for their romantic ambiance and exceptional cuisine. The outdoor patio, overlooking the creek, provides a serene dining experience, perfect for a special evening out or a casual lunch with friends.

Menu highlights: Jumbo Lump Crab Cakes basted with tarragon brown butter and served with sliced avocado and a remoulade sauce. Start your meal with an order of Brie Crème Brûlé baked with a raw sugar crust and served with baguette and house-made seasonal fruit compote.

CYPRESS GRILLE

A Boerne staple, known for its warm, inviting atmosphere and commitment to using locally sourced ingredients. This restaurant blends contemporary culinary techniques with traditional flavors, ensuring a delightful dining experience.

Menu highlights: Ahi Tuna Nachos are tasty treasures featuring Ahi tuna flown in fresh from Hawaii atop wontons with cucumber, thinly sliced jalapeno, wasabi aioli, soy sauce, tobiko, and avocado. Amid the myriads of mouthwatering choices from the grill, the 10 oz. Red Duroc Pork Chop stuffed with gouda, homemade jalapeno apple sauce, and your choice of two sides is a clear standout.



PEGGY'S ON THE GREEN

Located in the historic Kendall Hotel, they offer a sophisticated Southern dining experience. With a charming atmosphere that reflects the history of the building, this restaurant is perfect for a leisurely meal. Their wrap-around porch is ideal for cool Texas afternoons in the fall.

Menu highlights: Buttermilk Fried Quail, marinated in buttermilk and fried to a golden crisp, served with cayenne maple syrup, and the Shrimp and Grits, a Southern classic elevated with large, succulent shrimp served over creamy pimento cheese grits, finished with a flavorful andouille tomato sauce are both sure to please.





CIBOLO CREEK BREWING COMPANY

A family-owned brewpub, they offer a relaxed and friendly atmosphere where guests can enjoy craft beers brewed on-site along with delicious, locally sourced food.

Menu highlights: The CCB Goat Burger, a 6oz. grass-fed, Texas Hill Country goat meat patty topped with arugula, two fried onion rings, and their three-cheese spread, paired with fresh-cut fries and a house-made pickle pairs perfectly with a cold local brew. The Klein's Beer Bratwurst, sourced from Klein's Meat Market, is served with Boerne Blond braised sauerkraut, house beer mustard, a house-made pickle, and fries, making it an ideal dish for those seeking a German flavor.

DODGING DUCK BREWHAUS

Located in a historic house overlooking Cibolo Creek, they combine craft brewing with a diverse menu, offering a unique dining experience that celebrates both food and beer.

Menu highlight: El Pato's Street Tacos, with choices of grilled fish, medallion beef, shrimp, SPAM®, or portabella mushroom, served with borracho black-eyed peas are perfect for lunch on the patio. The Heart of Boerne Salad, a local favorite, features hearts of palm and artichoke, mixed greens, dried cranberries, toasted pecans, bleu cheese, and bacon, topped with their homemade celery seed vinaigrette.

EXPLORE BOERNE

Beyond its culinary delights, Boerne boasts beautiful parks and trails that showcase the natural beauty of the area. Whether you're hiking, biking, or simply enjoying the outdoors, the scenic landscapes provide a perfect backdrop for any adventure. Boerne, TX, is not just a place to visit but a destination to savor. •

AN ELEVATED TEXAS HILL COUNTRY



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 a thriving craft brewery scene, and immerse yourself in the natural beauty that define the picturesque historic downtown, known as the Hill Country Mile. Create unforgettable memories in a place where every corner tells a story.

COUNTRY EXPERIENCE

Scan Now to
Start Planning



visit
Boerne

WELCOME TO **FOX HILL** RESTAURANT & GARDENS

WICHITA FALLS, TX



Perched upon a hilltop in Wichita Falls, once known as Bluebonnet Hill, Fox Hill Restaurant & Gardens is a sanctuary where time slows down and the beauty of nature intertwines with culinary craftsmanship. Housed in a meticulously-restored, century-old home sitting upon eight acres of cultivated grounds and gardens, the restaurant exudes an air of timeless elegance and serenity.

Rooted in the passion of owner John Hirschi, Fox Hill represents more than just a culinary venture; it's a manifestation of a lifelong commitment to gardening and sustainability. Raised on a farm, Hirschi has long held a deep reverence for the land and a profound understanding of the importance of mindful food practices. His outlook towards food and nourishment forms the cornerstone of Fox Hill's culinary philosophy built upon the principles of farm-to-fork and fork-to-soul dining.

Nearly every ingredient that graces the plate is grown onsite, nurtured without the use of pesticides or herbicides, from the accompaniments to entree dishes, and verbal daily specials to the mint and jalapeños in the signature cocktails. From locally-sourced, grass-fed, and hormone-free beef and poultry to sustainably-sourced, wild-caught seafood, every dish at Fox Hill is a testament to the restaurant's unwavering commitment to quality and sustainability.



Photo by Justin Goode



The enchantment of Fox Hill extends far beyond its culinary offerings—it begins the moment guests step onto the serene restaurant grounds. The enchanting gardens that surround the restaurant feature meandering pathways lined with vibrant blooms, lush foliage and terraced beds, each bursting with an abundance of seasonal herbs, vegetables, and flowers. The original house, lovingly restored to its former glory, serves as the centerpiece of this idyllic oasis, its historic charm and timeless elegance serving as a fitting backdrop for the culinary delights that await within.

As guests step through the door, they are greeted by a warm and inviting ambiance, courtesy of soft, ambient lighting that gently illuminates the original hardwood floors and crown molding. Every detail is thoughtfully curated to evoke a sense of peace and tranquility, from the elegant black tablecloths to the fresh-cut floral arrangements. The staff at Fox Hill is renowned for their warmth and expertise, eager to provide recommendations and serve as culinary guides. Many regular patrons forego the menu altogether, placing their trust in the chef's capable hands to design the perfect dining experience. Fox Hill aspires to be a place where one can relax and allow someone else to make the choices on one's behalf without fear of disappointment.

Able to make even the humblest of vegetables sing, Chef Anand Chaturvedula's culinary creations are a testament to his passion for seasonal ingredients and innovative flavors. One of his standout dishes is the pakoras, a delightful medley of seasonal vegetables lightly battered in chickpea batter and served atop a mother's black mustard seed tomato chutney. For dessert, guests are treated to the signature campfire—a whimsical creation featuring house-made marshmallow ice cream, ample chocolate ganache, and crumbled graham crackers, served tableside in a smoking cloche that evokes memories of summer evenings gathered around a crackling fire.

Fox Hill is more than just a restaurant—it's an invitation to slow down, savor the moment, and relish the simple pleasures of life. Amidst the tranquil beauty of nature, amidst the warm embrace of hospitality, Fox Hill is a sanctuary where guests can escape the hustle and bustle of everyday life and reconnect with what truly matters. Surrounded by the beauty of the gardens and the elegance of the dining room, guests can savor the joys of good food, good company, and the timeless beauty of nature—a sanctuary for the soul in a world that often moves too fast. •





Fox Hill Farm to Table Restaurant & Gardens

EW
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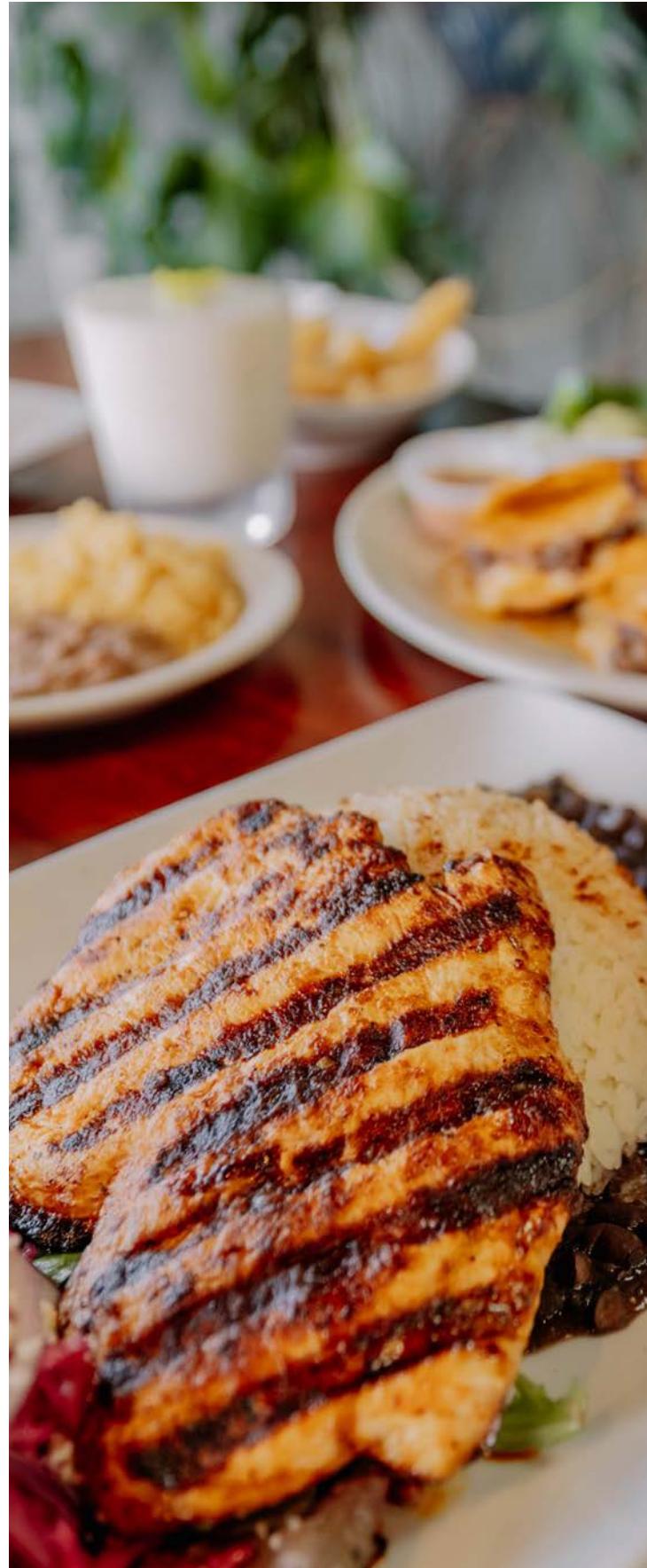
Where Old West - Meets New West



It's easy to think you have Texas cuisine pinned down, with its famous BBQ pits and cheesy Tex-Mex. But, underneath that veil of queso sauce and slabs of meat you'll find culturally diverse communities filled with people proudly bringing their homeland cuisine to their new home in the Lone Star State. There's no better example of how much strength an open community can bring to a city than the crown of the Texas panhandle, Amarillo.

This city's food scene has come a long way since you visited back when you were smooshed in the back seat on your family's road trip, and it continues to blossom into a must-visit foodie destination. In bigger cities you get pockets of cultural diversity, but it's often harder to find in smaller towns. However, in a mid-sized city like Amarillo, diversity isn't just woven into the fabric of the overall community, it's celebrated.

The smell of spices fills the air at **It's a Punjabi Affair**. While their menu features traditional Indian cuisine, it's their American fusion specialities that elevate Punjabi Affairs to a whole new level of flavor. Big, bold flavor continues in the African cuisine focused restaurants of **Marhaba** and **African Safari**, serving Ethiopian and Somalian food respectively. These two establishments don't only serve Amarillo as a restaurant, but as a cultural center where everyone is welcome to gather as one community.



After a few days of eating delicious barbecue, and the richest of Tex Mex you'll find yourself in need of something light and refreshing. Serving up the best of south Asian cuisine, **Saigon** and **Asian Bistro** are two local go-tos for delicious Pho, hard to find Lao cuisine and fresh noodle dishes. It's not hard to find something delicious being served up at the **Sushi House**, where Japanese dishes and sushi are served alongside delicious Thai food. Because what more could you want than expertly cut nigiri and a plate of Pad Thai?

Now, you can't talk about Texas without talking about Mexican food. While the state is best known for pouring queso on everything, there are amazing establishments serving authentic Latin American cuisine. If you've ever wondered how non-Tex-Mexed Mexican food tastes, visit **El Tejavan**. This place is the real deal, and their menu, which is filled with classic dishes, proves it. As great as a full menu with tons of options can be —and it is great— there's something special about a place that plants its flag with just a few items, and that's exactly what **Sinaloa Pollos Asados & Hotdogs** has done with—you guessed it— Mexican style rotisserie chicken and hot dogs. You'll know you're in the right place when you smell that delicious smoke from their mesquite wood fire grills.



Looking to mix it up? Head over to **Flamingo's Latin Bar and Grill** where you'll find your new favorite tacos, a delicious selection of seafood, and what feels like a curated "Best Hits of Latin American Cuisine." Speaking of the best of Latin America, you'll want to add **El Carbonero's Salvadorian** restaurant to your list. Hailing from the effortlessly green and mountainous coastal country of El Salvador, this cuisine is unique unto itself. Come ready for rich flavors, fluffier tortillas, and tons of amazing seafood. For a full list of restaurants, check out Visit Amarillo's website.

Amarillo is full of personality and shared stories that have bonded its community together. You can feel it, and taste it, when you're here. Every era and peoples added a unique layer of character that has expanded Amarillo's already endless horizons. So, come experience the heart of the New West in a city filled with Old West spirit. •

The Big Texan Steak Ranch

WHERE OLD WEST



VISIT
AMARILLO[®]
TEXAS



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MEETS NEW WEST



NEW WEST TASTE — OLD WEST TRADITIONS

Amarillo's food scene is expanding into bright new horizons while remaining true to its proud Texas roots. Discover the perfect steak, fresh seafood flown in daily, homestyle cooking, and fresh new cocktails in Amarillo.

Visit
MIDLAND



Photo by Audrey Benninghoff



In the heart of cattle country, you'd expect to find delicious burgers and barbecue, and Midland doesn't disappoint. **Wall Street Bar & Grill** offers a hometown atmosphere, whether you like your steak well-done or your chicken fried. You might not expect to find so much seafood on the menu in the middle of the Permian Basin, but their seafood options like pecan-crusted salmon with bearnaise sauce and orange roughy with etouffee are delightful surprises for surf lovers.

For a more upscale experience, **Cowboy Prime** boasts "big city dining in West Texas." This fine-dining steakhouse offers high-quality, beautifully plated dishes. Their Cowboy Cuts menu features top-notch choices like rib eye, lobster tail, lamb rack, and striploin. With a chef who is a two-time Michelin Star award winner, every plate reflects culinary excellence.

For a dining experience that feels like an escape, visit **Café at the Gardens** within Alldredge Gardens. This modern alfresco setup, surrounded by lush foliage and water features, creates a tropical paradise. Another local gem, **Opal's Table**, is perfect for indulging in bacon-wrapped shrimp or jalapeno cheese cornbread, blending down-home flavor with a touch of class.

KD's Bar-B-Q is the quintessential spot for Midland barbecue. The heavenly aroma and the big red TEXAS sign welcome you to a casual setting with home-style sides. Their brisket is all business, paired with four delectable sauces and a variety of savory sidekicks like sausage, ribs, ham, and turkey.





Mulberry Cafe is a longtime lunchtime favorite, serving up old-fashioned burgers, a wide array of sandwiches and salads, and a full coffee bar. **Murray's Deli**, another popular midday destination, delights with creations like the bacon-jam arugula burger and deli classics such as the Reuben and hot pastrami sandwiches.

For Italian cuisine, **Luigi's Italian Restaurant** is a local institution, offering familiar dishes like manicotti, baked lasagna, and cannelloni. Their menu also surprises with dishes like pastrami salad and cauliflower crust pizza, catering to diverse tastes.



No culinary tour of Midland is complete without indulging in Tex-Mex. **Dos Compadres Mexican Restaurant** offers a queso dip that's the epitome of Tex-Mex delight, packed with red and green chiles and served with warm tortilla chips. **La Mission's** Jim Beam horchata, mixing Jim Beam orange liqueur with creamy, cinnamon-spiced horchata, is a must-try drink that's both clever and delicious. **Gerardo's Casita** serves a Tex-Mex taco salad that's a crispy, creamy, guacamole-loaded masterpiece in a tortilla shell.

Carambas Spanish Inn reinvents the chalupa with Tex-Mex flair, offering bean and deluxe versions alongside the con queso variety. **La Bodega's** sizzling shrimp, beef, or chicken fajitas are not just a dish but a spectacle, filling the air with irresistible aromas and envy-inducing sizzles. Their menu also boasts fajita nachos, a fajita salad, fajita flatbread, and fajita quesadillas, creating a veritable fajita fiesta.

Monterrey Cocina Mexicana's carne con chile verde is a heartwarming dish of slow-cooked stewed pork in roasted green peppers and onions, bursting with tender, savory goodness. **Cancun Bar and Grill** offers a diverse menu ranging from traditional Mexican fare to Tex-Mex creations like Cancun's Bristo, featuring succulent New York steak medallions over jalapeño cheese bread.

For a casual yet eclectic dining experience, **Taco DiVino** elevates tacos to an art form. Despite its laid-back atmosphere and chalkboard menus, the food here is anything but ordinary. Their inventive tacos pair perfectly with grilled corn on the cob and ice-cold beer.

Midland's culinary scene is a vibrant tapestry of flavors, from sizzling barbecue and sophisticated steaks to mouthwatering Tex-Mex and comforting Italian. With so many delectable options, every meal in Midland promises to be a memorable feast. •





WHERE TEXAS TRADITIONS
Meets Culinary Delights

Visit
MIDLAND



MARFA

TEXAS

Where Art, Culture, History, Mystery,
Land and Sky Meet





Marfa, Texas is an oasis nestled in the high plains of the Chihuahuan Desert. Marfa attracts adventurers, artists, and dreamers alike. This small town has gained an international reputation for its unique blend of history, creativity, and mystery set within the vast expanse of West Texas. Whether you're drawn by its renowned art scene, curious about its legendary mystery lights, or simply in search of stunning sunsets, Marfa is a bucket-list destination.

Many discover Marfa from its association with artist Donald Judd, who made it his home in the 1970s. Judd's minimalist sensibility found an unmatched canvas for creative expression in the isolated and stark landscape. Visitors can tour the Judd Foundation, where his massive installations are on display, or explore the Chinati Foundation, a museum Judd established to showcase works of art in their intended environment.

Marfa's vibrant art community extends beyond Judd's legacy. Studios of resident artists are scattered throughout the town, offering visitors the opportunity to experience art being created in real-time. These intimate studio visits provide an incomparable glimpse into the process of creation and what inspires it. From the galleries that line the streets to the public art installations that dot the horizon, Marfa is a vital center for artistic expression.





Marfa boasts a close-knit and welcoming community. The town is easily walkable, with each corner offering something new to discover. From food trailers to fine dining establishments, the culinary scene reflects the town's eclectic spirit. Independently owned bookstores, specialty shops, local watering holes, and distilleries invite visitors to slow down and savor the uniqueness of Marfa.

Marfa's historic core, recently added to the National Register of Historic Places, reflects the town's rich cultural heritage. With 183 significant locations preserved within the Central Marfa Historic District, a simple stroll through town becomes a journey through time. The district offers insight into Marfa's past, blending seamlessly with its modern-day charm.

Perhaps Marfa's most enduring mystery are the Marfa Lights. Observed for over 175 years, these strange, unexplained lights appear on the horizon outside of town, baffling scientists and locals alike. Neither meteorologists nor geologists have been able to fully explain the phenomenon. The lights, often described as glowing orbs that change in color and intensity, have become a major attraction for visitors. Accessible 24/7 from the Marfa Lights Viewing Area, these flickering mysteries continue to add an aura of wonder to this desert town.

The Chihuahuan Desert provides endless vistas of rolling landscapes and big, open skies. At an elevation of over 4,500 feet, Marfa offers a climate and a view that few other places in Texas can match. One of the most breathtaking drives in the



region is Pinto Canyon Road, which winds through miles of uninterrupted desert scenery, with the Chinati Mountains rising majestically in the distance.

At night, Marfa transforms into a stargazer's paradise. Part of the Greater Big Bend Dark Sky Reserve, the town offers some of the clearest skies in North America. With minimal light pollution, visitors can experience the full grandeur of the Milky Way from within city limits. Nearby, the McDonald Observatory offers guided star parties, where astronomers help explore the majesty of the night sky. These celestial views, combined with the natural beauty of the surrounding desert, make Marfa a dream destination for those seeking a connection with the land and sky.

In every sense, Marfa, Texas is a place of wonder. Whether it's the culture, the mystery, or the vast open landscapes, there's always something waiting to be discovered in this hidden gem of the West.

MARFA



MARFA Visitor Center
302 S. Highland Ave.
Marfa, TX 79843
Phone: +1 (432) 729-4772
Monday-Friday: 8am to 5pm
Saturday-Sunday: 9am to 4pm





CHEF CRAIG WILMER

THE FARMHOUSE RESTAURANT, NORTHERN CALIFORNIA

By Margie Goldsmith

Photo by Sean Mattimore



Photo by John Troxell



In the middle of a redwood forest in Northern California is the fine dining Farmhouse Restaurant, presided over by 34-year-old executive chef Craig Wilmer and his wife, Amanda Hoang, executive pastry chef. Chef Wilmer, born and raised in the Bay Area, began his culinary journey flipping burgers at a local country club before attending and graduating from the Culinary Institute of America in Hyde Park. He then left on a culinary pilgrimage to France, Spain, and Denmark to visit and learn from his gastronomy idols. Upon returning to San Francisco, he worked at Petit Crenn by Chef Dominique Crenn and with executive chef Erik Anderson at the (then) two-Michelin-starred COI.

I caught up with Chef Wilmer in the Farmhouse Restaurant at the Farmhouse Inn in Forestville, California:



How would you describe your technique?

It's very personal, but my wife and I work very closely, so you can't look at the food as my singular vision; it's very much ours. We collaborate on what we serve and what the flavor profiles will be. She does more execution as our pastry chef, and I do savory. However, a lot of it comes down to conceptualization before I start recipe-testing. My wife is Taiwanese Vietnamese and I'm half-Mexican, half-quarter Croatian, and a quarter German. When I was a child, I was taken in by a Filipino family and we lived in Malaysia for five years. So, a lot of international cuisine has serendipitously seeped into our lives, and our food is quite personal.

Where did you develop your sense of taste?

From years and years of experience. I worked for Chef Daniel Patterson (a leading proponent of California cuisine), who had no professional training but has a genius palette. With no training, you have to, because you have nothing else on which to fall back. Watching him season was incredible. A lot of his dishes started off very rough and took many iterations and other chefs to get the dish correct, but his ability to season and finish a dish and create flavors was so outside of the norm and so incredible, it was very impactful on my own decisions.



Where do you get your inspiration?

It's always what's in season, what's local, and what inspires us about our lives. What do we want to serve; what do we want to represent; but at the end of the day, it is ingredient-driven. We can't make good food without fantastic ingredients. If something is in season, we work around that. If melons come into season, we serve them. We received some first-of-the-season melons last week and they just weren't good enough. We'll give them maybe two or three more weeks in the sun, and then, if we like them, we'll serve a melon dish.





Photo by John Troxell



Photo by Sean Mattimore

How do you know that the flavor you create is what people want?

You don't. That's where guests' feedback becomes paramount. You definitely have some inclination on what guests will and will not like. We look at dishes as to how challenging they will be, but we try to have a nice balance. We don't want every dish to be challenging – that's not pleasurable – but we also don't want every dish to not be challenging, because then it's almost too safe and too boring. We try to walk a fine line. Guest feedback really helps us.

What was the best advice any chef ever gave you?

Dominique Crenn once called me and my boss aside – we were always behind, always playing catch-up. She told us never worry about how it's going to get done; your team will figure it out. You just need to focus on the vision. At the time, it seemed insane, but the more I thought about it, the more I found that it was true. So, these days, the food is fantastically difficult and very intricate, but I don't think about how it's going to happen anymore. I give it to my team, and they make it happen.

When did food become interesting for you?

When I learned about fine dining. I was working in a country club and the chef there had been a fine-dining chef at a restaurant, now Michelin-starred. One day he pulled me aside and said, "You have talent. You can't just be flipping burgers." He introduced me to fine dining. I started asking about the best chefs in the country, and I learned about Thomas Keller and Charlie Trotter. The more refined and serious part of cooking really piqued my interest. Once I knew about fine dining, I realized cooking was not just a job, it was a career, and that opened my eyes to what it could be – not just being a burger jockey.

Then you traveled to France, Spain, and Denmark to visit your gastronomy idols?

Europe is the birthplace of what we understand as modern fine dining, so the next logical thing for me was to see what the best of the best were doing. I knew when I came back I would be working and would never have another shot to get that perspective so early on in my career.



Photo by John Troxell



Photo by John Troxell

What was the most important thing you learned from the best of the best?

I was able to get a broad perspective of what's considered good. The thing that stood out to me the most was the quality of classic service – not just how it relates to food but how it relates to the entirety of the experience, and how the entire experience is so important, like a really holistic view of dining.

You returned and you worked for Chef Dominique at COI?

I met Erik Anderson, the executive chef who turned his restaurant over to Matthew Berkeley. Erik was one of the first chefs to do this, where he invited very well-trained renowned chefs to run his restaurant for a period of time. My story started with that restaurant. I ended up really clicking with Erik, and I learned a ton under him. After he did his time at COI, Daniel Patterson took it back over and offered me a job. I ended up working for him for years.



Photo by John Troxell



What was the most important thing you learned from Erik Anderson?

Erik opened my eyes to the historical aspects of cooking, understanding not just what's happening now, but what happened 10, 20, 100, 300 years ago. He was an extremely technical chef, always very focused. I'd never seen such a singular strong personality leading a team. His style and presence translated to the food in such a way that you knew you were eating his food every time.

You've been here a year and a half. Where do you see your future?

Right now, we're still at this very infantile stage of the business. I would love to see where it evolves over time. If they let me continue to evolve and improve the experience, I will be here.

What is your philosophy about food?

Fundamentally, I think, it just needs to be delicious. Before anything else, it needs taste. Many things after that are still quite important, but it has to lead with tasting great because if it doesn't, all the other things don't matter. •

Photo by Sean Mattimore





VISIT *Alamosa* COLORADO



*Step into the Extraordinary
and Stay a While.*

Located in the heart of southern Colorado, Alamosa offers countless opportunities for outdoor recreation. This small and vibrant town boasts a blossoming culinary scene and a rich cultural heritage, just waiting to be explored!



Photo by Francis Spontelli

Outdoor Adventure Awaits

Alamosa offers some of the most unique and awe-inspiring landscapes for visitors. You'll find a wide range of outdoor activities, including hiking, biking, fishing, birding, and wildlife viewing. Located in Colorado's San Luis Valley, Alamosa is surrounded by majestic mountains.

A can't-miss stop is the Great Sand Dunes National Park and Preserve, home to the tallest sand dunes in North America. Here, you can sandboard or sand sled and feel the thrill of racing down 700+ foot sand dunes while surrounded by stunning mountain views. During late spring and early summer, you can catch the seasonal Medano Creek. It transforms the park into Colorado's coolest beach, where you can wade in fresh snowmelt and play in the sand. After dark, the night sky comes alive with a breathtaking array of stars. With the park's status as a certified International Dark Sky Park, you're likely to see more stars than you've ever seen before!

The San Luis Valley has such diverse terrain that there are places to hike and explore for every skill level. There are ten 14ers in the surrounding mountain ranges (mountain peaks over 14,000 feet above sea level). Discover one of the area's hidden gems when you hike to Zapata Falls, a secluded waterfall tucked away in a rocky crevasse. The Rio Grande has its headwaters in the San Luis Valley, and when it reaches Alamosa, it provides the perfect place for floating, stand-up paddleboarding, or kayaking.

For birdwatchers and wildlife photographers, the San Luis Valley's three wildlife refuges offer prime viewing spots. Each year, thousands of Sandhill Cranes migrate through the area during the spring and fall. The Alamosa Wildlife Refuge is a heavenly sanctuary where you can observe a vast array of migratory birds and other wildlife.

Alamosa's Culinary Scene

Alamosa has a rich history of agriculture that still informs the backbone of the region's economy and influences the growing culinary scene today. The San Luis Valley's world-renowned potato crop can be found on menus throughout Alamosa. The region also grows barley, which has positioned Alamosa's local craft breweries at the forefront of the farm-to-tap movement.

Alamosa is known for authentic and unique cuisine. Its diverse food and drink offerings reflect the multifaceted culture of the area. Due to Alamosa's proximity to Pueblo and New Mexico, during the fall you can smell roasting green chiles in the air. You can also find them on many restaurant menus, sometimes in unexpected places like pizzas, burgers, and beer! From the Mexican food the region is famous for, to authentic Italian, traditional Americana, a variety of amazing Asian cuisine, and so many more, Alamosa has something for everyone.



Photo by Francis Spontelli

Photo by Francis Spontelli



The San Luis Valley's Cultural Hub

Alamosa is rich in history and culture. Founded in 1878 with the arrival of the Denver and Rio Grande Railway, it grew into the bustling hub of the San Luis Valley. Historical landmarks and buildings, some over 140 years old, tell the story of Alamosa's past, while cultural festivals and events bring the community together to celebrate its heritage.

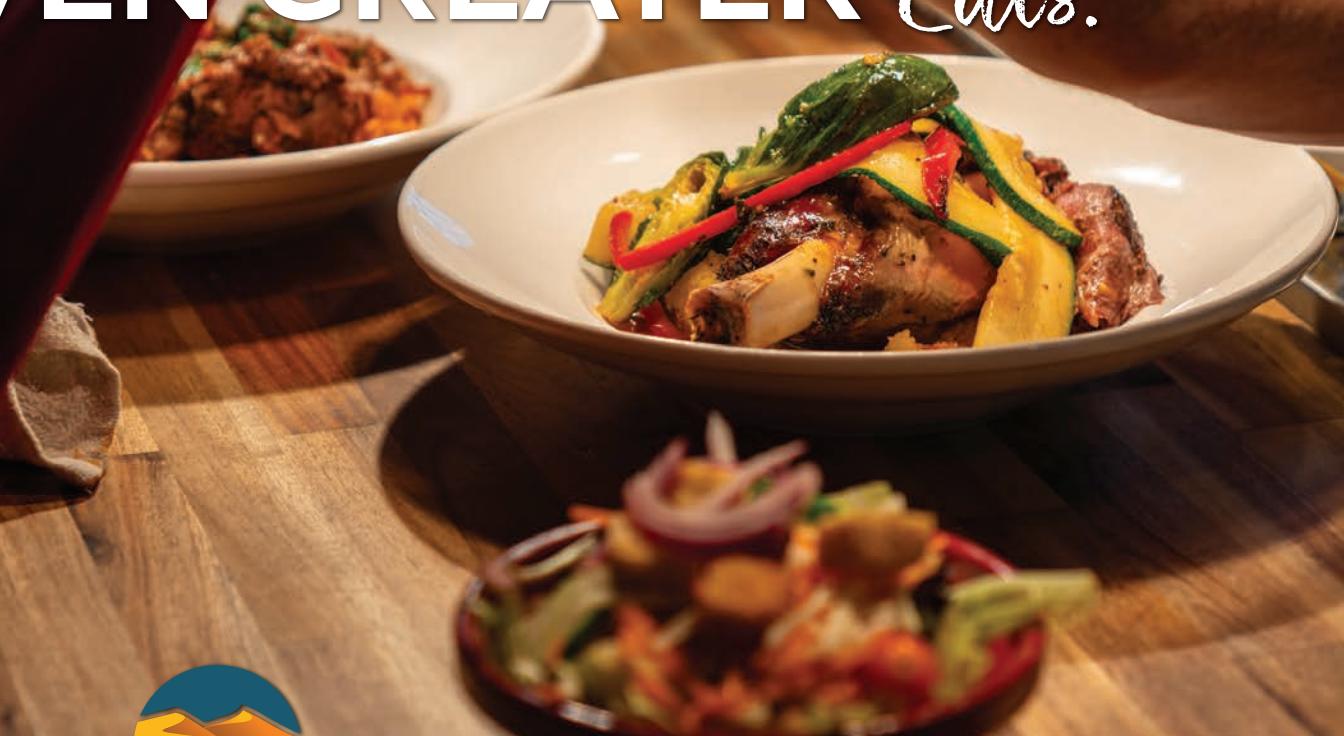
Art lovers will revel in Alamosa's growing art scene, which includes many murals, installations, and art displays. The Alamosa Artscape has turned the entire downtown area into one large outdoor art gallery, featuring a rotating collection of sculptures.

No trip to Alamosa is complete without a visit to the San Luis Valley Museum, where you can explore the area's history and cultural heritage. The museum features exhibits on Native American culture, early settlers, and the region's rich railroad history.

If you're seeking adventure in the great outdoors and want to immerse yourself in the rich culture of southern Colorado, Alamosa is the perfect destination for you! •



GREAT Sand Dunes, EVEN GREATER Eats.

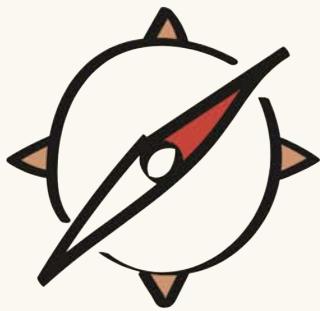


Home of the Great Sand Dunes, and a whole lot more.

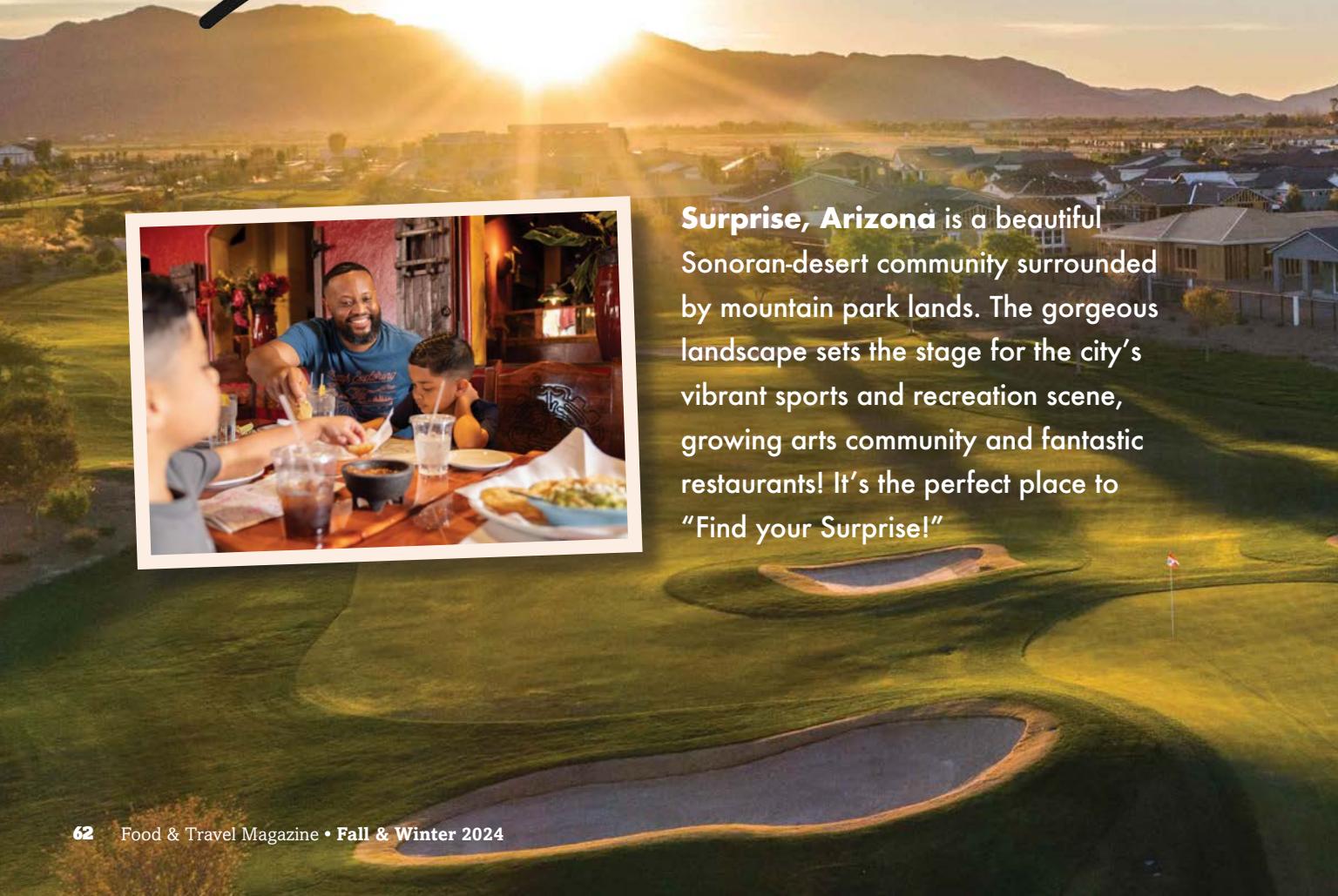
Alamosa is where culture and adventure meet. Where you can sled down North America's tallest sand dunes in the morning and experience authentic Southern Colorado cuisine in the afternoon.

Learn more at: ALAMOSA.ORG

Find Your Surprise



Surprise, Arizona is a beautiful Sonoran-desert community surrounded by mountain park lands. The gorgeous landscape sets the stage for the city's vibrant sports and recreation scene, growing arts community and fantastic restaurants! It's the perfect place to "Find your Surprise!"



Located in the Phoenix-Metro area, the city's year-round sunny climate makes it the ideal place for outdoor recreation, and it abounds here! Surprise boasts one of the largest public tennis and racquet complexes in the Southwest including 25 tennis courts, two racquetball courts, a table tennis room, clubhouse and event space. If you prefer pickleball over tennis, there's a place for that, too. Home to 16 dedicated pickleball courts – the Surprise Community Park – is a haven for pickleball fans. The Community Park also includes an urban fishing lake, basketball courts and a playground all nestled within a sprawling downtown park.

Surprise is also a golf aficionado's dream destination with eight courses to choose from. Be sure to check out Surprise's newest course, Sterling Grove Golf & Country Club. This world-class Nicklaus Design course draws inspiration from some of the world's most famous courses. And there's more than just 18 holes with grove-lined fairways – it's also home to a state-of-the-art practice facility that includes an indoor golf simulator.



Surprise Stadium Lawn
Photo by Slaven Gujic

Surprise Stadium, ranked the #1 Spring Training Stadium in Arizona by USA Today, is the Spring Training home of Major League Baseball's Kansas City Royals and Texas Rangers – 2023 World Series Champions! Baseball fans from all over the country travel to Surprise every Spring to experience the fun atmosphere of a spring game in the Arizona sunshine. With unique game viewing options, family entertainment, mouthwatering foodie favorites and craft brews, Surprise Spring Training is a can't miss when traveling to Arizona.



Sterling Grove Golf Course

If you are looking for outdoor adventure, the White Tank Mountain Regional Park, which rises from the border of Surprise offers hiking, biking, camping and a nature center. Maricopa County's largest regional park is nearly 30,000 acres and provides endless options to fit every age, experience level and ability. There are approximately 30 miles of hiking trails at the park that offer breathtaking views of the mountains and panoramas of the valley below.



White Tank Hiking

Surprise also has an emerging arts and culture scene with an array of public art, local galleries and performing arts venues. The Vista Center for the Arts is a state-of-the-art 1,300 seat performing arts center that hosts a variety of music acts, comedy shows and live performances. In addition, West Valley Arts HQ is an art gallery and cultural event center that holds exhibitions, performances and events.



State 48 Group Patio



Saigon Kitchen Spring noodles

As a growing city, Surprise's retail and culinary scene continues to expand, showcasing everything from local hot spots to regional shopping centers. Local favorites include Saigon Kitchen, offering a traditional Vietnamese cuisine with a modern touch. For Mexican fare, Rio Mirage Café features Sonoran-style recipes handed down for generations including homemade tortillas, sizzling fajitas and delicious margaritas. Vogue Bistro is perfect for a date night out with an intimate setting, delicious French-American style dishes, designer martinis and an extensive wine list. Surprise also has great options if you are in the mood for a nice cold beer – locals love State 48 Brewery, Bonfire Craft Kitchen & Tap House and Irish Wolfhound. And for the shopping enthusiasts, check out the Village at Prasada and Surprise Towne Center & Marketplace. These open-air malls are a perfect escape for a day of retail therapy!

**There's something for everyone in Surprise, Arizona.
Find your game. Find your adventure. Find your retreat.
Find your Surprise! •**



Surprise Park at Sunset

FIND YOUR Adventure

Surprise, Arizona is the place to take in an MLB Spring Training game at Surprise Stadium, hike the beautiful White Tank Mountains, play at one of our pristine golf courses, and enjoy our award-winning signature cuisine.



With blogs, itineraries, events and more, we'll help you "Find Your Surprise" at ExploreSurprise.com



Find 
Your Surprise



A TRUE *Winter* WONDERLAND

'TIS THE SEASON TO EXPLORE CARSON CITY, NEVADA

As the winter chill sets, there's a particular kind of magic that awakens in Carson City, Nevada. Snow crunches underfoot as you journey through the Sierra Nevada mountain range. Soft flurries blanket the lawn of the Capitol Building. Warm lights cast a glow over the porches of Victorian homes. The Carson City winter season opens a door to the charm, comfort and nostalgia found in your favorite holiday movie.

Photo by Brian Walker





Photo by Brian Walker

OUTDOOR ADVENTURES

Nestled against granite peaks dotted with piñon pine and aspen trees, you're just steps away from mountain adventures. Trails, like Kings Canyon Waterfall Trail and those at Prison Hill Recreation area, remain snow free nearly all winter, inviting scenic hikes under clear western skies. If you're looking for more adrenaline, just 25 minutes up the road are the snow-covered slopes of Lake Tahoe, the largest alpine lake in North America. Spend a day on snowshoes, tubing, or carving turns at world-class ski and snowboard resorts. After a fulfilling day of escapades, soak in the healing, pure waters at Carson Hot Springs Resort, established originally in 1880.



Photo by Cathleen Allison

SAVOR THE FLAVOR OF THE SEASON

Carson City's winter dining scene is a cozy retreat, blending holiday allure with comforting cuisine. A diverse array of epicurean atmospheres ensures something to satisfy every palate and preference. Local eateries like Sassafras Eclectic Food Joint and Carson Piazza Bar embrace seasonal inventive dishes, while Tee Jay's Corner Cafe serves up hearty, traditional Indonesian comfort food. Finish your night with a handcrafted cocktail or mocktail at the newly opened White House or snuggle up by the fire with an award-winning beer at Fox Brewery and Pub.



LIVELY ARTS & CULTURE

As you explore the historic Carson City streets, you'll discover a walkable outdoor art gallery, tucked away down alley's and side streets. More than 70 vibrant murals adorn walls, celebrating the town's rich history and cultural diversity. The Brewery Arts Center hosts live music, theater, and classes throughout the year. If you happen to visit on one of the rare 65 days when the sun hides away, seek refuge in one of the city's museums or explore the Capitol Building. The stories of the wild west are still told at the Nevada State Museum and the Nevada State Railroad Museum. Stewart Indian School Cultural Center & Museum offers visitors the opportunity to reflect on an important and often forgotten part of the past. Each museum offers a captivating investigation of historical stories and artifacts, offering a warm and enlightening escape from the cold.

Whether you're drawn by the call of the mountains, the warmth of a hearty meal, or the inspiration found in a gallery or museum, Carson City offers a winter escape that's as charming as it is memorable. So, pack your bags, and let the magic of this Hallmark movie town cast its spell on you. Your winter adventure awaits. •

Your best memories



deserve a sequel.

Think back to the times when the world was your playground, and every corner held a new adventure. That's the feeling you'll get in Carson City, Nevada. Picture the thrill of finding a new trail, the laughter echoing as you and your friends warm up around a fire, and the pure joy of just being in the moment. Carson City is where those days never end.

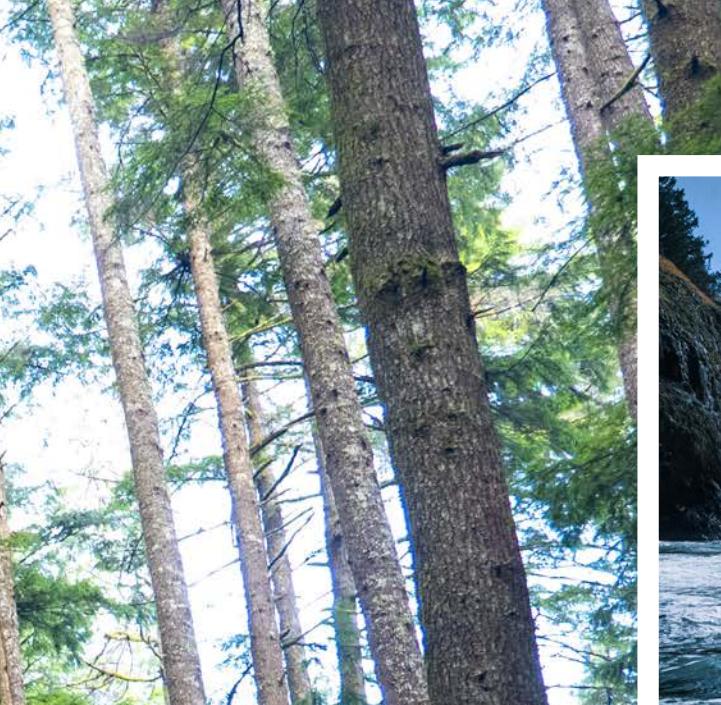
VISIT
CARSON
CITY NV

Start planning your trip.
VisitCarsonCity.com



The Hidden Treasures of
**WASHINGTON'S
EVERGREEN COAST**





Washington's Evergreen Coast is a hidden stretch of the Pacific Northwest that blends natural beauty, rich history, and authentic small-town charm. Along this picturesque coastline are hidden gems—Long Beach, South Bend, Raymond, and Tokeland—that offer unique experiences for visitors seeking an off-the-beaten-path adventure.

LONG BEACH: THE HEART OF COASTAL ADVENTURE

Long Beach is known for its expansive shoreline—one of the longest in the world. The town is a blend of coastal fun and serene beauty. Its famous Washington State International Kite Festival draws visitors each summer, filling the sky with vibrant kites from around the globe. Take your picture with the World's Largest Frying Pan or stop by the Cranberry Museum and grab a bite of some of their cranberry ice cream. Long Beach adds a dose of playful energy to the coast.

For nature lovers, the Discovery Trail winds along the beach, offering breathtaking views of the Pacific Ocean and connecting to the nearby Cape Disappointment State Park. The Willapa National Wildlife Refuge offers a quieter haven for outdoor enthusiasts. Hike or stroll the endless trails, and even take some time to birdwatch.



Photo by Walter Dorsett



Photo by Mike Ver Velde

SOUTH BEND: OYSTER CAPITAL OF THE WORLD

A little farther up the coast, along the Willapa Bay is South Bend; A town known for its world-class oysters, and even the self-proclaimed “Oyster Capital of the World”. Go snap a selfie at the World’s Largest Oyster that stands proudly in Robert Bush Memorial Park. The town’s deep connection to the bay and the forest is evident in both its food and culture.

Visitors can also explore the Pacific County Historical Society which hosts a treasure trove of well-curated artifacts that speak to the county’s rich tapestry of history.

South Bend offers a peaceful getaway for those seeking the simplicity of life by the bay.

RAYMOND: A TOWN OF ART AND NATURE

Raymond, just north of South Bend, is a town where creativity and nature meet. Known for its metal sculptures that line the roads and parks, Raymond’s public art reflects the area’s wildlife and industrial past. These sculptures offer a charming welcome to visitors driving into town.

Raymond’s small-town warmth extends to its local businesses, like the Northwest Carriage Museum, which showcases beautifully restored horse-drawn carriages. For outdoor enthusiasts head to Willapa Paddle and float your worries away down the Willapa River.

Raymond is a peaceful spot to enjoy art, history, and nature all in one place.

TOKELAND: A HIDDEN GEM OF TRANQUILITY

Tucked away near the northern point of the Willapa Bay, Tokeland offers a slower pace of life, where fishing, clamping, and quiet coastal walks are the main activities. The historic Tokeland Hotel, Washington’s oldest, is the town’s centerpiece. Dating back to the 1880s, this charming, rustic hotel offers a glimpse into the past with its old-world decor and cozy ambiance.

Tokeland is perfect for those looking to unwind and reconnect with nature. From spotting seals along the shore to enjoying fresh seafood at Nelson’s Crab, Tokeland’s charm lies in its simplicity. The nearby Shoalwater Bay Indian Reservation also offers a chance to learn about the area’s indigenous culture and history.

A QUINTESSENTIAL PACIFIC NORTHWEST EXPERIENCE

Washington’s Evergreen Coast is a region defined by its natural beauty, historical significance, and tight-knit communities. These small towns offer an authentic coastal experience, far removed from the crowds, where visitors can truly immerse themselves in the rhythm of the Pacific Northwest. •



WHERE TREES MEET THE SEAS



Here the coastline holds the lore of Washington's Evergreen Coast. Powerful grit and deep tradition form a coastal pearl that has welcomed generations of travelers. Come explore mighty forests, search for shoreline treasures, and discover the charms of our coastal communities.



WASHINGTON'S
**EVERGREEN
COAST**
LONG BEACH • TOKELAND
RAYMOND • SOUTH BEND



BUTTE MONTANA

WILDLY HISTORIC

Nestled in the scenic Rocky Mountains, Butte, Montana, is a city that effortlessly blends rich history with an exciting culinary scene.

Known for its vibrant mining heritage, Butte offers visitors a unique experience filled with local flavors, historic landmarks, and a warm, welcoming community. Whether you're a foodie, a history buff, or an outdoor enthusiast, Butte has something special for everyone.



Photo by Jonathan William Cohen



A Taste of Tradition: Pasties

A visit to Butte wouldn't be complete without indulging in one of its most beloved culinary treasures: the pasty. These hearty pastries, filled with a mix of meats and vegetables, have deep roots in the city's mining history, originally brought to the region by Cornish miners in the 19th century. For the best pasties, head to The Pastie Shop, where generations of locals have enjoyed these savory delights. The classic beef pasty, filled with tender beef, potatoes, and carrots, is a must-try, but adventurous eaters can also find unique variations like the spicy sausage or vegetarian options. Each bite is a delicious reminder of Butte's rich cultural tapestry.



Dining at Pekin Noodle Parlor

After savoring pasties, make your way to the Pekin Noodle Parlor, a local institution that holds the title of the oldest continuously operating Chinese restaurant in the United States. Established in 1911, this charming eatery is known for its welcoming atmosphere and delicious dishes. The menu features a mix of classic Chinese-American fare, with favorites like chow mein and sweet and sour pork. Don't miss their signature Peking Duck, which is as delectable as it is traditional. With its rich history and authentic flavors, dining at Pekin Noodle Parlor offers a unique glimpse into Butte's diverse culinary heritage.

Sipping Spirits at Headframes

To complement your culinary journey, stop by Headframes Spirits, a craft distillery that captures the essence of Montana in every sip. Named after the iconic mining headframes scattered throughout the region, Headframes specializes in artisanal spirits crafted from local grains. Their flagship product, the Mineral City Vodka, is smooth and versatile, perfect for cocktails or sipping neat. The distillery also produces a range of gins and whiskeys, all made with an artisanal touch. Take a tour of the distillery to learn about the production process, and don't forget to sample a few of their handcrafted cocktails in the inviting tasting room.

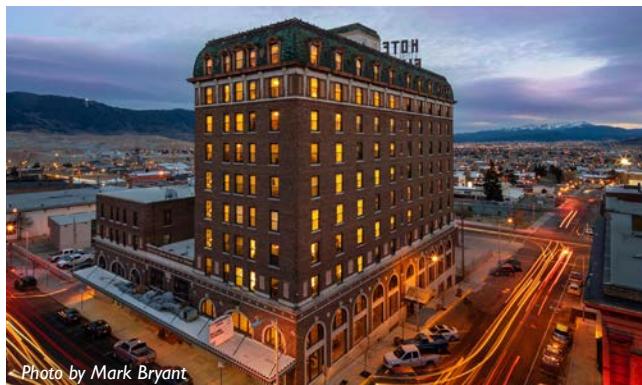


Photo by Mark Bryant

A Stay at the Finlen Hotel

After a day of culinary exploration, unwind at the historic Finlen Hotel, a landmark of Butte since 1921. This elegant hotel boasts a stunning Art Deco interior and offers a glimpse into the city's opulent past. The rooms are comfortable and well-appointed, making it an ideal base for your Butte adventures. Enjoy a cocktail at the hotel's charming bar, where you can soak in the ambiance and reflect on the day's experiences. The Finlen Hotel not only provides comfort but also connects guests to the rich history of Butte.

Explore the World Museum of Mining

To deepen your understanding of Butte's mining heritage, visit the World Museum of Mining. This fascinating museum offers an immersive experience, showcasing the life and times of miners who shaped the city. The museum features a reconstructed mining town, complete with original buildings and artifacts that transport you back in time. You can explore the Berkeley Pit, a former open-pit copper mine, and learn about the environmental challenges that have arisen from mining activities. With engaging exhibits and knowledgeable staff, the World Museum of Mining provides a comprehensive look at Butte's storied past.

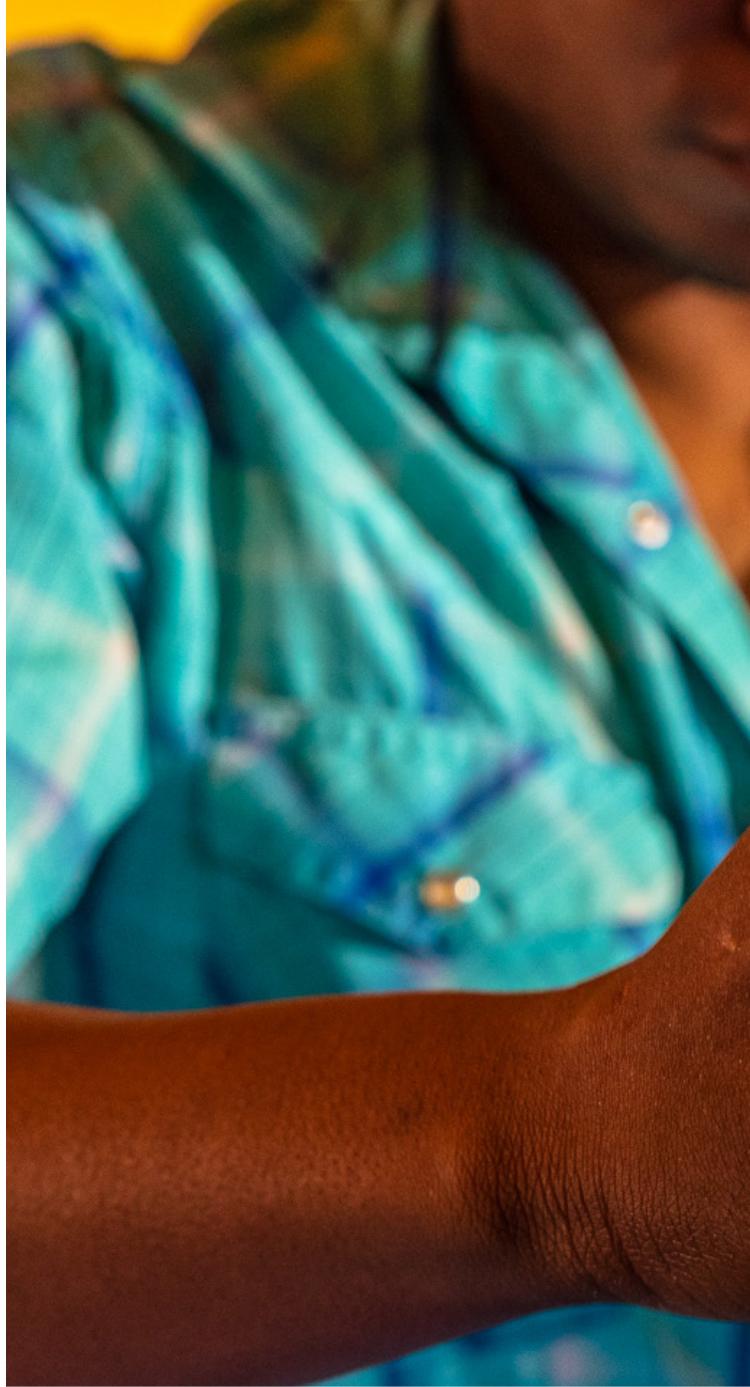


Photo by Dan Armstrong Photography



Plan Your Visit

Butte is best enjoyed in the summer and early fall when the weather is perfect for exploring both the city and its breathtaking surroundings. The combination of delicious food, fascinating history, and welcoming locals makes Butte a hidden gem worth discovering.

In a world where culinary experiences often take center stage in major cities, Butte, Montana, stands out as a unique destination that offers an authentic taste of the West. From pasties to Peking Duck, craft spirits to historic hotels, Butte invites you to explore its flavors and stories. So, pack your bags and get ready for an unforgettable journey through this charming Montana city! •

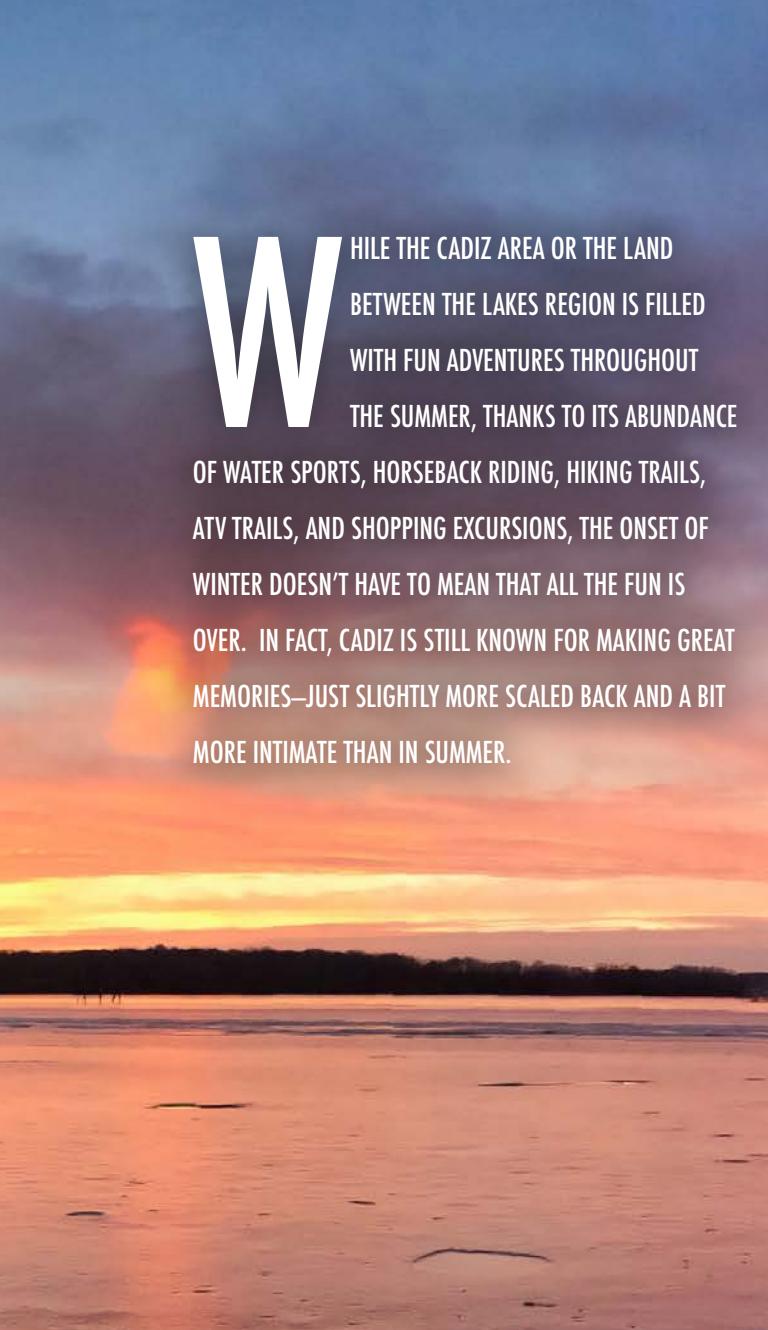
Photo by Dan Armstrong Photography

Fall & Winter in
**THE LAND
BETWEEN
THE LAKES**

 GoCADIZ.com

CADIZ, KENTUCKY

While the Cadiz area or the land between the Lakes region is filled with fun adventures throughout the summer, thanks to its abundance of water sports, horseback riding, hiking trails, ATV trails, and shopping excursions, the onset of winter doesn't have to mean that all the fun is over. In fact, Cadiz is still known for making great memories—just slightly more scaled back and a bit more intimate than in summer.



PRIZER POINT

Continue to enjoy camping even throughout the off-season at Prizer Point Marina & Resort. Make camp right on the water alongside beautiful Lake Barkley. Once the temperatures fall, opt for RV camping or renting a cabin. While the pace of life is slower than in the summertime, the peace and seclusion experienced at Prizer Point are well worth an off-season visit.

BOYD'S TAVERN (RED BRICK INN B&B)

Boyd's Tavern, owned by the Ruffs, is another way to enjoy the slower pace of life—to take it all in, to take a deep breath, to take a moment to reflect while appreciating the winter waves of the Land Between the Lakes (referred to as "LBL" by the locals). Situated in the basement of a 230-year-old Bed and Breakfast, the Red Brick Inn, Boyd's Tavern represents the heart and soul of the charming town of Cadiz. As one of a handful of restaurants open during the quiet season of Lake Barkley's cooler months, Boyd's Tavern provides a social outlet when the water lowers and is the ideal spot to get cozy and enjoy the respite of fall and winter. Currently, Boyd's Tavern is featuring live music a few nights a week, along with artesian pizza made with locally sourced ingredients every Thursday night. Their Facebook page is a great way to stay in the know about their latest specials. The Red Brick Inn, also owned by the Ruffs, features a spectacular view of the water and even offers potential eagle sightings. This iconic tavern is also the perfect starting point for a lovely fall or winter hike and makes the ideal setting for a fun ghost story around the fire once the sun sets.



Photo by William Briscoe

PREMIERE OUTFITTERS

Enjoy the area's best guided hunting tours at Premiere Outfitters for whitetail and turkey hunting. Rise before the sun, drink hot coffee, and set out for a day in nature. Since 2008, this establishment has been the destination for whitetail deer and turkey hunting enthusiasts from across the nation. Premiere Outfitters also provides lodging and helps plan amazing hunting trips, all at this one location. In fact, Premiere Outfitters was named "Dream Camp" by Deer & Deer Hunting Magazine and is considered at the top of the list for bow-hunting nationally. Experience a 100% fair-chase hunting experience set amongst thousands of breathtaking Kentucky acres at Premiere Outfitters.



GoCADIZ.com

WRANGLER'S CAMPGROUND

For year-round wagon driving and seasonable horseback riding, the aptly named Wrangler's Campground is located in Golden Pond, Kentucky. This campground features 198 well-defined sites, along with 12 rustic cabins, which are available for nightly rental and include heat. Most sites are also able to accommodate large horse trailers and large motor homes. This year-round campground also offers access to modern facilities, 100 miles of horse trails, stalls, farrier and blacksmith services on weekends through November, and even guided trails through each October.

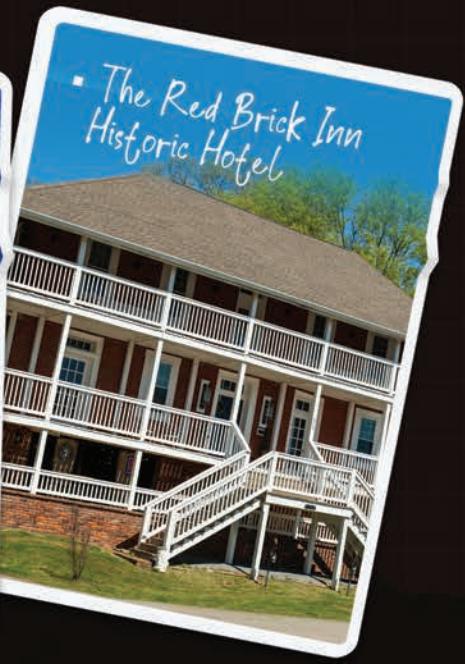
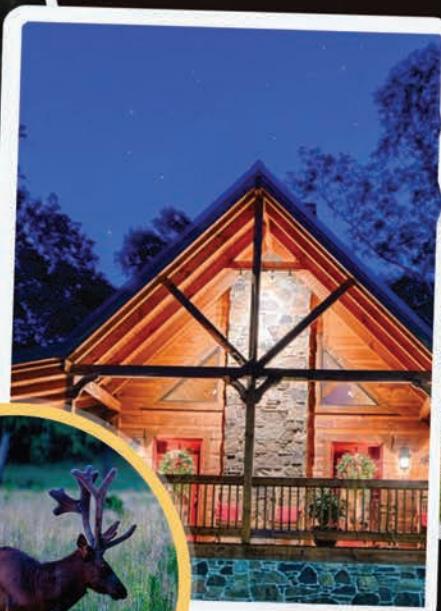
As the crowds thin and the landscape quiets, Lake Barkley and the LBL transform into a place of natural calm during the winter months. Without the activities of spring and summer, the area reveals a quieter, more intimate side. The cooler air and calm waters offer a quiet escape—an invitation to experience the LBL's true essence, often overlooked in the liveliness of warmer months. •

CADIZ-TRIGG COUNTY
KENTUCKY
Lake Barkley & Land Between the Lakes

WINTER HIKE AT DUSK ON LAKE BARKLEY TRAILS

IT'S GETTIN' A BIT **NIPPY**

◆ GOOD THING FOR LAKE BARKLEY ◆



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KENTUCKY.

(888) 446-6402 GoCadiz.com

EXPERIENCE
BOWLING GREEN
THIS HOLIDAY SEASON





BOWLING GREEN, KENTUCKY, OFFERS A CORNUCOPIA OF MEMORABLE WAYS TO GIVE THE GIFT OF EXPERIENCES—WHETHER YOU'RE SHOPPING FOR THE ADVENTURE ENTHUSIAST OR PLANNING A FAMILY GETAWAY. THE CITY SPARKLES DURING THE HOLIDAY SEASON, CREATING A WARM, FESTIVE ESCAPE WITH PLENTY TO DO SPRINKLED WITH TIME TO RELAX AND RECHARGE, TOO.



THE GIFT OF ADVENTURE

For the dad who loves speed or any adrenaline junkie on your list, there's no better gift than a fast lap around the track at NCM Motorsports Park. This state-of-the-art facility offers driving experiences where participants can get behind the wheel of a Corvette and feel the thrill of the open road, guided by professional instructors. It's the ultimate gift for someone looking to rev up their holiday season with an experience they'll never forget. Be sure to stop by the National Corvette Museum to make the gift complete.



FAMILY FUN AT THE REINDEER FARM

For a wholesome holiday adventure, look no further than The Reindeer Farm. Feel the holiday magic as this delightful farm offers an array of winter activities sure to charm visitors of all ages. You can meet real reindeer, watch chainsaw carving demos, or attend special events such as ice carving and holiday wine tastings.





GET COZY IN THE CAVES

Bowling Green's natural wonders offer another unique gift. While the weather outside may be brisk, the caves of Mammoth Cave National Park and Lost River Cave stay comfortable year-round with temperatures between 55 and 58 degrees. Guided tours take you through stunning underground landscapes. Try a new type of cave experience at Be Happy Yoga & Salt Cave to relax and unwind.



THE CHARM OF DOWNTOWN BOWLING GREEN

Bowling Green's downtown is especially enchanting during the holidays. Stroll through streets lined with twinkling lights and discover unique local shops, perfect for finding one-of-a-kind gifts. Make a stop at Candle Makers on the Square, where you can craft your own holiday-scented candle, adding a personalized touch to your holiday gifting.

Barbara Stewart Interiors has been a downtown favorite for more than 70 years. This beautifully curated shop transforms during the holiday season, offering the best gifts, from luxurious home decor to charming knick-knacks. And if you're searching for something truly timeless, visit Morris Jewelry, a local institution known for its craftsmanship and rich history.

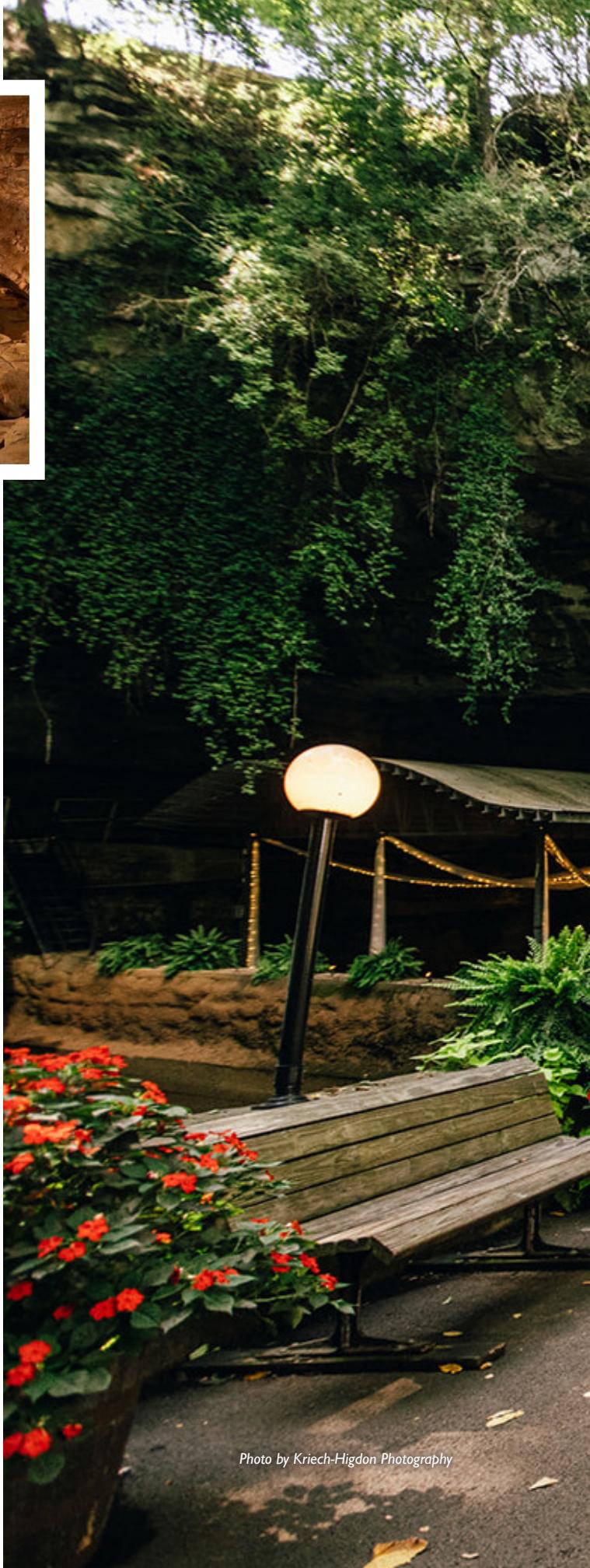


Photo by Kriech-Higdon Photography





Photo by Kristin Luna



HOLIDAY TREATS AND EATS

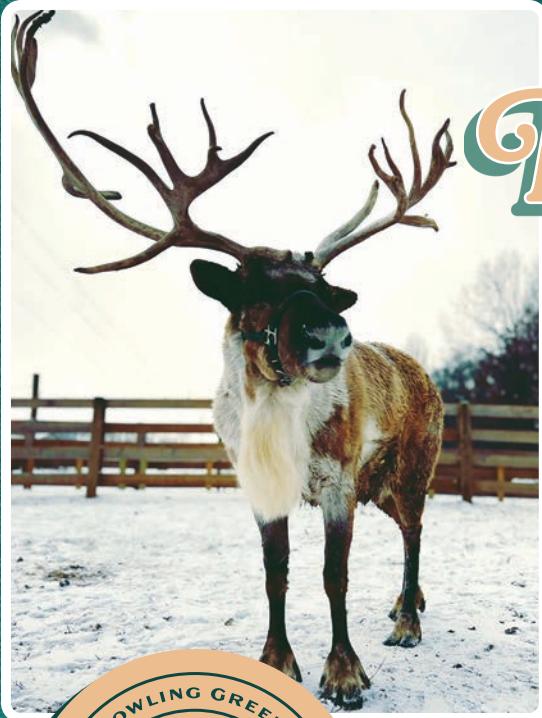
No holiday adventure is complete without a treat (or two). Stop by Mary Jane's Chocolates for a taste of the season. Whether you're buying delicious chocolates to share or indulging in something sweet for yourself, this chocolatier offers a cozy break from the hustle and bustle. For gluten-free goodies, Awaken Bakery is a must-visit. Holiday-themed cupcakes such as peppermint cocoa and eggnog are a perfect way to celebrate the season. Grab a warm beverage from Spencer's Coffee, the hangout where all the locals flock to for over a decade.

HOLIDAY EVENTS AND LIGHTS

The holidays in Bowling Green wouldn't be complete without all the events surrounding Light Up BGKY. The city's beloved light display turns downtown into a sparkling winter wonderland. Ice skating, festive decorations, holiday markets, a parade, and the iconic fountain make it a picture-perfect setting for creating lasting memories with your loved ones. You can even catch a holiday themed musical performance at Southern Kentucky Performing Arts Center, or a free movie at the historic Capitol Theatre!

From adrenaline-fueled experiences to heartwarming family activities, Bowling Green offers a variety of adventures. Check out VisitBGKY.com for more events and start planning your trip! •





Holiday Cheer & Reindeer

This holiday season, remember that those moments in between are made in Bowling Green. Visit The Reindeer Farm to meet our friendly reindeer and farm animals, perfect for that dream greeting card photo. Glide at SoKY Ice Rink, explore our enchanting downtown, and bask in Southern charm.



PLAN YOUR MAGICAL
HOLIDAY ADVENTURE AT
VISITBGKY.COM/HOLIDAY

CHRISTMAS MARKETS ABOUND IN SHORES & ISLANDS OHIO THIS HOLIDAY SEASON

The holiday season in Shores & Islands Ohio is a festive time, perfect for discovering unique gifts and experiencing local markets.

Whether you're strolling through holiday bazaars, exploring charming downtown shops, or attending seasonal events, there's no shortage of opportunities to find thoughtful, one-of-a-kind presents. Dive into the spirit of the season and discover why this lakeside destination is the perfect place for holiday gift hunting.





NOV 29-DEC 14

Sandusky Christmas Market, Sandusky – This outdoor market features an array of local artisans in beautifully-decorated enclosed stalls, festive food vendors, live entertainment, and family fun. This Christmas Market is set to transform downtown Sandusky into a magical winter wonderland this holiday season. The three weekend-long market will run Friday, November 29 through Saturday, Dec 14 leading into Sandusky's 4th annual Winter Wonderland event, and will conclude that evening with a fantastic fireworks display!

NOV 29-DEC 22

Holiday Market at Gideon Owen Wine Company, Catawba – A local favorite returns with four weekends of shopping. This season, treat your whole family to old-world enchantment & modern-day fun! Whether you're on the hunt for handcrafted goods or festive treats, this market is the perfect place to kickstart your holiday season. The market includes a variety of vendors in individual glass stalls, plus entertainment from local music groups and photo opportunities.

NOV 15-DEC 31 (SHOPPING DEC 7-8, 14-15)

Lights on the NorthCoast, Sandusky – Jingle Bell Rock towards Lights on the NorthCoast's Christmas drive-thru light display & interactive walk-thru at the Erie County Fairgrounds. There will be over 1 million lights and amazing photo ops. Join in on the holiday fun with indoor Christmas themed putt-putt, open nightly. There will be two special weekends of the indoor Christmas Village with more than 30 vendors, food trucks, and much more.



NOV 30

Sights, Sounds & Scents of the Holidays at Kelleys Island Wine Co., Kelleys Island – Come enjoy holiday themed food and drinks, kid's activities, cookie decorating, and deals and discounts on an array of gifts, along with live music.

NOV 30

Shop Small Saturday, Vermilion – Visit downtown Vermilion to get a jump start on Christmas shopping, meet local business owners, and invest your dollars into the local community. Merchants will have Shop Small Saturday specials, sales, and discounts. Also shop in the Vermilion Arts Guild Gallery, where you'll find original artwork, prints, photography, pottery, fabric art, jewelry, cards and more.

DEC 7

Perkins Township WinterFest, Sandusky – Enjoy food trucks, craft vendors, a petting zoo, fire pits with a s'mores bar and free, hot chocolate! Don't miss Santa's arrival!

DEC 7-8

Mulberry Creek Herb Farm's Christkindlmarkt, Huron – Celebrate, shop, eat, and drink with your friends at Mulberry Creek Herb Farm's 14th Annual Christkindlmarkt. 20 Artisans, German food and warm beverages, holiday music, "12 days of Christmas" raffle, and more, all held inside the warm greenhouses. This Christkindlmarkt is modeled after the German outdoor Christmas Markets, where neighbors meet to shop and socialize. Plus, visit the new Mulberry Creek Wines for a tasting.

DEC 9

Merry Merry Market Barn at Quarry Hill Orchards, Berlin Heights – Quarry Hill offers fun family activities inspired by the Winter Solstice. Celebrate the Scandinavian tradition of Santa Lucia with the Gammie family; mull through the market and listen to holiday music; soak up some love from farm pup Hudson; warm up your hands with a cup of hot apple cider from Poppy Bill; sip on a glass of Quarry Hill Wine; snack on a homemade Tamales from Miss Lidia; and create your very own fresh apple gift box to send to your loved ones this holiday season.

Shop Shores & Islands Ohio this year and enjoy the best sights and sounds of the season...it's a SHORE thing! Visit SHORESandISLANDS.com to plan your visit.



Always in Season? IT'S A SHORE THING

It's time to get cozy in **Shores & Islands Ohio**. Experience winter festivals and events, make memorable getaways, and enjoy delicious cuisine and beverages by the fireside to get you through the colder months.

While you're out for holiday happenings and shopping, make our **Cheers Trail** part of your next adventure! Download our free Cheers Trail pass, then visit, check-in, sample locally-made craft drinks and wines, and earn points for prizes year-round.

Find your Lake Erie Love at
SHORESandISLANDS.com.

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CEDAR POINT • SANDUSKY • PUT-IN-BAY



Cheers Trail



WHERE TASTES MEETS TRAILS



When one imagines a West Virginia hiking and biking system, the image that comes to mind is likely one in the more remote and rugged regions of the state. But right between West Virginia's two largest cities, Huntington and Charleston, lies more than 30 miles of hand-built trails for hiking, running, and mountain biking.



Brandon Doerner, president of the Meeks Mountain Trail Alliance (MMTA) nonprofit, is an avid mountain biker who designed the Meeks Mountain Trail System. Having experienced trail systems across the U.S., Doerner's perspective and expertise helped when laying out trails that would accommodate everyone, not just fellow bikers, and was designed with flow in mind. "The flow works extremely well, not only for a mountain bike, but for a hiker and runner," Doerner says.

Meeks Mountain Trails is drawing visitors from all over the country, which is impressive considering the trails didn't even exist just six years ago. The Meeks Mountain Trail System was built entirely by the community, with more than 500 people contributing 23,000 volunteer hours on donated land over the course of five years. "This has all been developed by volunteers; by a family that was willing to allow us to study and build this thing; a city that supports it; and the companies throughout the community that have gathered around it to help promote it," Doerner says.

The trail system is home to various educational hikes throughout the year with topics such as foraging and wildlife identification, and is home to several races, including the Hurricane 100K trail race.

With a name like Teays Valley, visitors might expect a large, wide flatland compared to other areas of the state. However, Meeks Mountain Trails showcases rock formations, hills, and other scenic nuggets the area has to offer. "There are some hills that are very challenging," Doerner says. "As soon as you enter the trail system, you're climbing to get to the mass number of trails that are out there." Meeks network is a deliberate mix of easy, moderate, and ambitious trail options. However, there's a lesson to be learned in choosing a more challenging trail option, Doerner says. "When this was designed, we really wanted to create a space for a family to be able to go out and do a half mile to a mile hike or ride," he says. "But when they get out there, they realize how difficult and challenging it is. "Theoretically, the reason why it's designed the way it is, is because it's not easy getting to the top, and the trails represent that. You can lay in the valleys all your life, and that's fine. But if you want to get to the top, you've got to work for it."

At least a half million trail combination possibilities give people the freedom to experience the trails at their leisure. The system features a network of trails ranging in difficulty from easy



to expert, and in length from one to ten miles. The trail system can be a challenge if users want, or they can be just a nice walk in the woods—an escape into nature.

Best of all, the trailhead is just across the street from Wheelbilly Bikes for all your trail gear, repairs, and rentals. You can also find a juice bar and other locally owned restaurants featuring bold and authentic flavors just steps from the trails. A local favorite, Bridge Cafe & Bistro, offers farm to table ingredients in a laid back environment, and is open for brunch on weekends. Visitors can find these and a list of local restaurants at VisitPutnamWV.com •





FUEL YOUR MOUNTAIN MILES



From the heart of West Virginia, Putnam Co. offers a unique blend of adventure and flavor. Before you hit the trails, fuel up with authentic Appalachian cuisine. Enjoy hearty, freshly made dishes — the perfect boost for your trek. Experience the charm of the mountains, taste local flavors, and make every mile count in Putnam Co., where

TASTES MEETS TRAILS



VisitPutnamWV.com

DISCOVER UPSHUR COUNTY



Photo by Robbie Skinner

UPSHUR COUNTY, WEST VIRGINIA, IS A TREASURE TROVE OF NATURAL BEAUTY, RICH HISTORY, AND VIBRANT RECREATIONAL ACTIVITIES THAT BECKON TOURISTS TO EXPLORE ITS CHARM. WHILE IT MAY NOT BE AS FAMOUS AS OTHER DESTINATIONS, UPSHUR COUNTY HAS A VARIETY OF UNIQUE HIGHLIGHTS THAT MAKE IT WORTH A VISIT. HERE'S A CLOSER LOOK AT WHAT THIS ENCHANTING REGION HAS TO OFFER.





NATURE'S SPLENDOR AT AUDRA STATE PARK

Audra State Park is a must-visit for nature enthusiasts, renowned for its picturesque landscapes featuring the Middle Fork River, striking rock formations, and dense forests. The park provides ample opportunities for hiking, fishing, and picnicking, making it an ideal spot for families and adventurers seeking outdoor fun.

WEST VIRGINIA WESLEYAN COLLEGE

Located nearby, West Virginia Wesleyan College adds a historical element to your visit. Founded in 1890, this private liberal arts college is celebrated for its stunning architecture and beautiful campus. Exploring the grounds offers insight into the region's educational heritage and often features cultural events that enrich the community.

CULINARY DELIGHTS AT FISH HAWK ACRES

For food lovers, Fish Hawk Acres is a local gem. This farm and market specializes in fresh, locally sourced produce and gourmet foods, inviting visitors to enjoy farm-to-table experiences. With seasonal offerings and a commitment to sustainable practices, it's a culinary stop that shouldn't be missed.

WILDLIFE ENCOUNTERS AT THE WV WILDLIFE CENTER

Families will appreciate the West Virginia Wildlife Center, a facility dedicated to educating the public about native wildlife. Featuring animals in natural habitats, it provides an engaging experience for all ages. Don't forget to visit the gift shop for unique West Virginia souvenirs to remember your trip.

STEP BACK IN TIME: CIVIL WAR TRAILS

Upshur County also boasts historical significance from the Civil War era. With five landmark signs throughout the county, the Civil War Trails allow visitors to explore key sites that played a role in this pivotal period of American history. This self-guided tour provides an enriching experience for history buffs.

COMMUNITY HUB: JAWBONE PARK

At the heart of Buckhannon, Jawbone Park is a lively community space that hosts numerous events throughout the year. From the West Virginia Strawberry Festival to the Almost Heaven BBQ Bash, this park is alive with music, vendors, and celebrations. With its expansive green spaces, playgrounds, and a covered stage, it's a great place to unwind and enjoy local culture.



UPCOMING SEASONAL EVENTS TO LOOK FORWARD TO:

DICKEN'S FESTIVAL & FAIRE

Mark your calendars for the Dicken's Festival & Faire, a holiday-themed event in downtown Buckhannon. Featuring period actors, carolers, and horse-drawn carriage rides, this festive celebration culminates in the lighting of the city Christmas tree. Don't miss the third annual event on December 7, 2024!

CUT YOUR OWN CHRISTMAS TREE

Experience the joy of the holidays at French Creek Christmas Trees, a local tag-and-cut Christmas tree farm. Open from Black Friday to mid-December, it offers a selection of pine and fir trees to suit every size and budget.

LIVE THEATRE IN THE COMMUNITY

Enjoy local talent at the Buckhannon Community Theatre, which presents new productions each season. This December, catch performances of "The Worst Best Christmas Pageant Ever" by Barbara Robinson, providing entertainment for the entire family.

OUTDOOR ADVENTURES AWAIT

Outdoor recreation abounds in Upshur County, with ample opportunities for fishing, kayaking, and swimming. The region boasts an expanding trail system of over eight miles for hiking, biking, and leisurely strolls. With beautiful spots like the West Virginia State Wildlife Center, the scenic waterfalls at Fidler's Mill, and Pringle Tree Park, outdoor enthusiasts will find plenty to explore.

ACCESSIBILITY BY AIR

For those traveling by small plane, Upshur County Regional Airport (W22) is conveniently located just two miles from downtown Buckhannon. The airport offers hangar space and tie-downs, along with a courtesy car for easy access to local attractions. With competitive fuel prices and a cozy terminal for refreshments, it's a welcoming stop for aviators.

EXPERIENCE THE CHARM OF UPSHUR COUNTY

Upshur County is more than just a getaway; it's a place where community spirit and natural beauty thrive. Whether you're flying in for a weekend escape, exploring historical sites, or savoring local cuisine, there's something for everyone.

For more information on lodging, attractions, and upcoming events, contact the Upshur County Convention & Visitor Bureau. Discover why Upshur County is a hidden gem waiting to be explored!

#VisitUpshur and start planning your adventure today! •

DISCOVER THE
MAGIC OF WINTER
IN
UPSHUR COUNTY,
WEST VIRGINIA

WWW.VISITBUCKHANNON.ORG

INFO@VISITBUCKHANNON.ORG

Small Town
Getaway
BIG TIME CHARM



PHOTO COURTESY OF JBPHOTO

Culinary Delights of YARMOUTH, CAPE COD

A GOURMET GUIDE FOR FOOD LOVERS

Photo by Serena Severini Photography

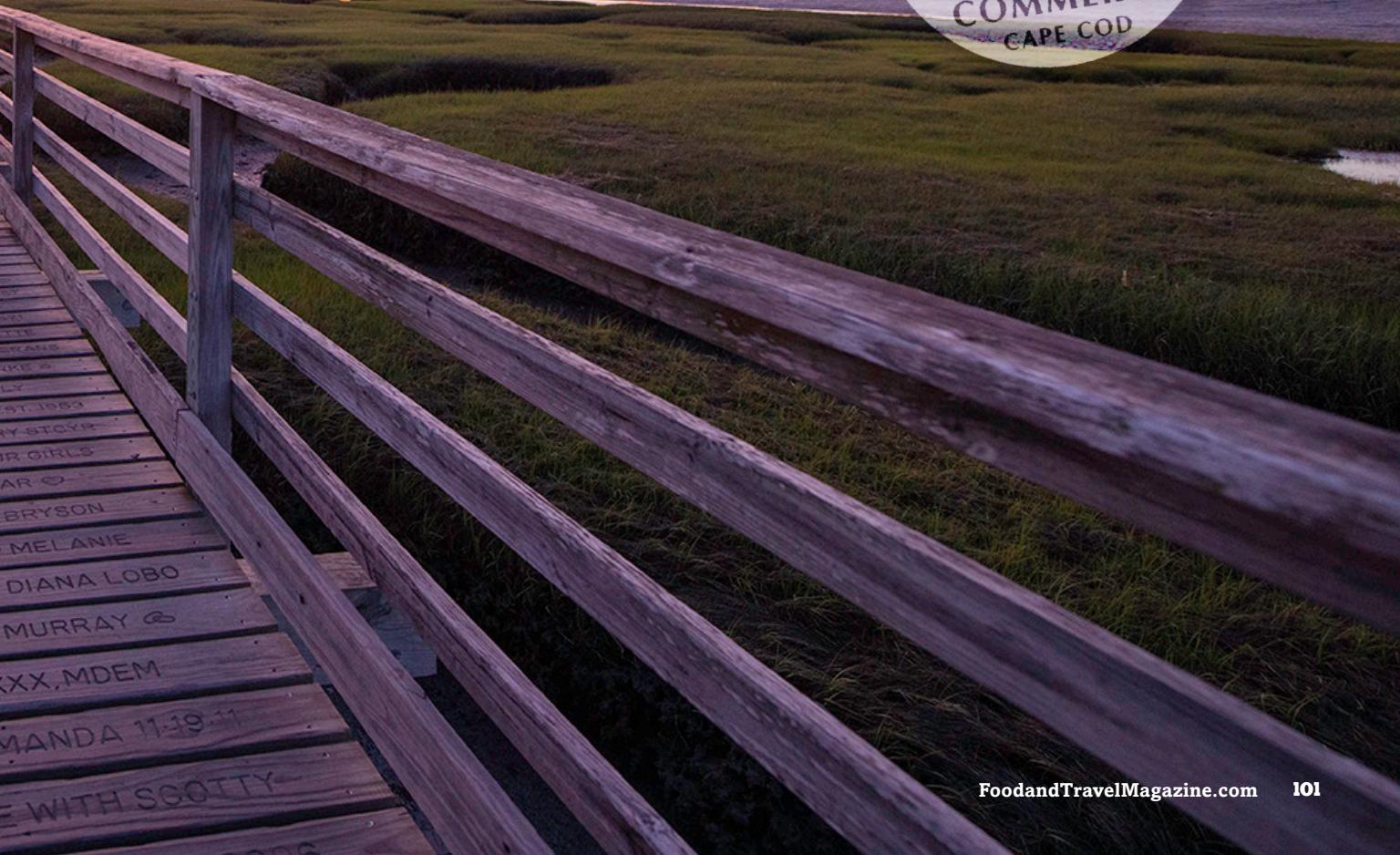
YARMOUTH ENTICES VISITORS NOT JUST WITH ITS BEAUTIFUL BEACHES AND CHARMING HISTORY, BUT ALSO WITH ITS VIBRANT CULINARY SCENE. FROM FRESH SEAFOOD TO INTERNATIONAL CUISINE, YARMOUTH'S RESTAURANTS OFFER SOMETHING FOR EVERY PALATE.



Seafood Sensations

Captain Parker's Pub is a must-visit for any seafood lover. This iconic establishment is renowned for its award-winning clam chowder, which has been delighting locals and tourists alike for decades. The pub's outdoor patio, which overlooks Parker's River, adds to its charm, providing a picturesque setting for enjoying fresh seafood delicacies.

Tugboats is a spot for enjoying fresh, local seafood with a view. Overlooking Hyannis Harbor, this restaurant offers a stunning setting for savoring dishes like lobster rolls, baked Bang Bang shrimp, and their famous seafood sampler. The open-air deck provides the perfect vantage point for watching boats sail by as you indulge in a true Cape Cod dining experience.





Classic American Fare

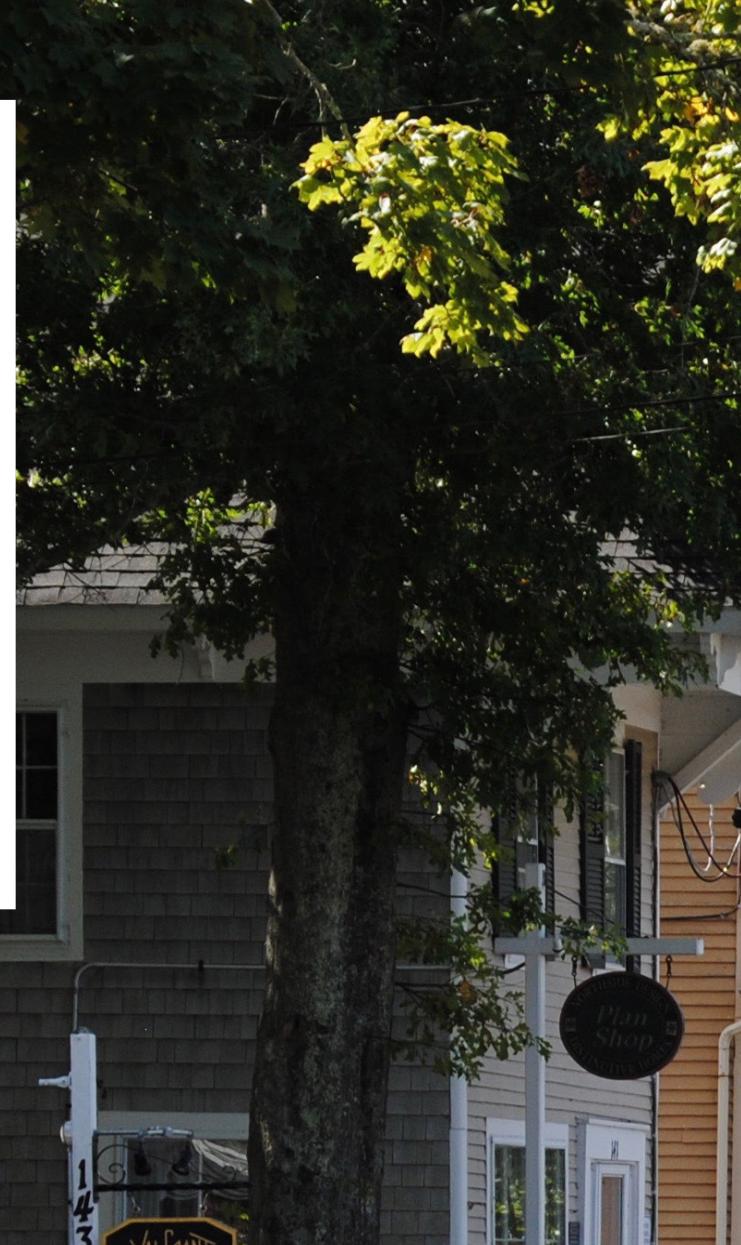
Ann & Fran's Kitchen is a beloved local spot for breakfast. Known for its hearty portions and friendly service, this diner-style restaurant serves up everything from waffles to savory omelets. It's the perfect place to start your day with a satisfying meal.

When it comes to breakfast or lunch, the **Keltic Kitchen** stands out with its Irish-American menu. This family-owned restaurant is famous for its generous portions and delicious homemade dishes, including Keltic fry and famous corned beef hash.

Fine Dining Experiences

The **Yarmouth House Restaurant** offers an elegant setting and a menu that features both traditional and innovative dishes. From succulent steaks to fresh seafood, each dish is crafted with care and attention to detail. The restaurant's atmosphere, with a beautiful water wheel in the restaurant, makes it ideal for a romantic dinner or a special celebration.

Another fine dining gem is **908 Bistro**, where you can enjoy a refined yet relaxed dining experience in a cozy setting. The menu boasts a variety of gourmet options, including seafood, pasta, and steak. It's a perfect spot for a memorable evening out.







International Flavors

Girardi's Cafe offers a delightful blend of Italian and Mediterranean cuisine. This restaurant is beloved for its homemade pastas, fresh seafood dishes, and warm, welcoming atmosphere. Signature dishes like the pappardelle carbonara and veal piccata are prepared with fresh ingredients, ensuring an authentic and delicious dining experience.

Nestled within the Aiden Hotel, **Keshar Indian Restaurant** offers a vibrant culinary escape to the flavors of India. Guests are treated to a dining experience with a menu that showcases traditional Indian dishes, from aromatic curries to freshly baked naan. The restaurant's ambiance provides the perfect setting for enjoying a memorable meal.



Sweet Treats

Lighthouse Keeper's Pantry is a hidden gem for those with a sweet tooth. This charming bakery and café offers an array of delectable pastries, sandwiches, and artisanal breads. Their signature scones and croissants are local favorites, perfect for an afternoon indulgence.

Caffe Gelato Bertini is a must-visit for ice cream enthusiasts. This café offers a variety of Italian gelato flavors, crafted with premium ingredients for a rich and creamy texture. Favorites like stracciatella and mascarpone coffee crunch provide a refreshing and delicious way to end your culinary journey in Yarmouth.

Plan Your Culinary Journey

Yarmouth is a food lover's dream waiting to be explored. From casual eateries to fine dining establishments, there's something to suit every taste and occasion. Whether you're savoring fresh seafood by the beach, enjoying a hearty breakfast at a local diner, or indulging in international flavors, Yarmouth's restaurants promise a culinary adventure that will leave you craving more. **Find out more at yarmouthcapecod.com.**

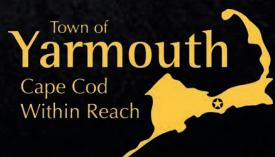
SAVOR THE FLAVORS OF YARMOUTH: CAPE COD'S CULINARY GEM



Dining in Yarmouth, Cape Cod is a delightful culinary journey that celebrates the bounty of the sea and the charm of coastal living. From fresh-caught seafood served at quaint waterfront eateries to gourmet dishes crafted with locally sourced ingredients, Yarmouth offers a diverse array of dining experiences.



YARMOUTHCAPECOD.COM



This project is funded by the Town of Yarmouth's Tourism Revenue Preservation Fund.

LYNCHBURG

Welcomes You!



VIRGINIA



Lynchburg is an imaginative city in the heart of Virginia conveniently located at the edge of the Blue Ridge Mountains. It offers a rich cultural character, a vital sense of the past, and a growing contemporary energy.

Lynchburg's revitalized and walkable downtown boasts eclectic shops and welcoming proprietors, a lushly green riverfront crisscrossed with trails and ways to explore, and opportunities in industries that are helping define the future.

People who enjoy being outdoors love Lynchburg. From scenic, well-traveled trail systems and city parks, to hikes in the breathtaking Blue Ridge Mountains and outdoor adventure sports and river activities, this incredible city has much to offer the adventure-loving visitor. The 40 miles of urban trails and riverfront downtown are just part of the charm that makes LYH a destination of choice.

Experience the enchanting charm of Lynchburg all year round. Enjoy the vibrant blooms of spring and the festive lights of winter. Lynchburg offers a unique and captivating blend of activities and events that showcases its rich history, diverse culture, and scenic beauty.





LYH FEEDS YOU

The LYH food scene embraces influences from around the region, the country, and the world. This special place in central Virginia has become a base for big-city chefs who want to live more balanced lives, explore local flavors, and support local farms and food. LYH has delectable offerings to entice the palate - pub food for connoisseurs, cookies, bakeries, and ice cream galore for kids, expertly-brewed espresso, a world of international inspirations, and barbecue pit-masters with a depth and passion for flavor.



LYH INSPIRES YOU

Home to five local colleges and universities, Lynchburg has a passion for education and a deep appreciation for arts and culture. The James River Arts & Culture District drives a distinct energy and momentum that embraces new ideas, from art studios to museums to galleries and live performances. LYH is making a history of its own, not only remembering but revitalizing through vibrant arts and culture. Our artists, makers, and organizations in the District feature the multiple faces of LYH and build community, enrich culture, and bring history to life.

LYH INCLUDES YOU

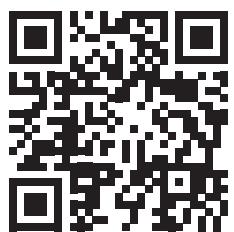
Fly directly into LYH, Lynchburg's regional airport with non-stop service to Charlotte, and experience its unique blend of culture, history, and edible delights. Start your day with brunch, then head downtown to begin your adventures. Take a tour of the Anne Spencer House and Garden and the Legacy Museum of African American History to learn how Lynchburg was the largest hub of African American life and culture in Virginia from 1875-1925. Meander through Old City Cemetery and sniff the heirloom roses, or stop in at the Lynchburg Museum and Visitor Services to discover how ChapStick was invented and manufactured in Lynchburg. The Museum features exhibits that highlight the dynamic history of Lynchburg including that of the Craddock-Terry Shoe Corporation as the first emerging shoe market in the early 20th century. Spend the afternoon exploring one of the many trails and trailheads around town, or wander through the Maier Museum of Art on the campus of Randolph College, which was designated as the emergency repository for the National Gallery of Art's collections during the Cold War in the 1950s. Riverviews Artspace provides a modern look at art creation and exploration, and Amazement Square offers a hands-on experience for the youngest of visitors. Experience the magic of theater by attending a production by Endstation Theater Company, Wolfsbane Performing Arts, Opera on the James, or the Academy Center of the Arts after a yummy dinner on the Bluff Walk. For food, art, and history enthusiasts, Lynchburg has something for everyone. We invite you to come and explore our city. LYH Loves You! •



LYH FEEDS YOU.

Discover local flavors
and support local farms
and food.

The Flour District



Book your travel today at flylyh.com

LYH
LOVES
YOU

Find Your **HAPPY PLACE**

Burnsville, NC



Blue Ridge Parkway
Photo by Sean Busher

Welcome to **Burnsville, NC**, where the air is fresh, the temperature is ideal, and the people are friendly. Established in 1834, Burnsville is the perfect small-town mountain getaway, just 40 minutes northeast of Asheville. Burnsville is home to expansive mountain views, a walkable Main Street, colorful street murals, and quaint art galleries. Our friendly, locally-owned brewery, eateries, and restaurants bring quality, one-of-a-kind dining experiences to locals and visitors. Wander historic downtown for the perfect gift, antique, or the latest in home décor, jewelry, and more. No matter where you go in Yancey County, you'll feel our warm hospitality.



Cast Iron Kitchen Photo by Sean Busher

Mount Mitchell State Park
Photo by Sean Busher

Burnsville is home to Mount Mitchell, the highest point east of the Mississippi River at 6,684 feet. Mount Mitchell State Park, one of the country's first state parks, has an easily-accessible observation deck, concessions, a museum, camping facilities, and hiking trails that allow visitors to explore short hikes near the summit and challenging treks to adjacent wilderness areas. Access Mount Mitchell State Park's unmatched views via the Blue Ridge Parkway, "America's Favorite Drive" at milepost 355.4 in Yancey County.

With more than 100 miles of hiking trails, there's no better place to explore than in Yancey County. Chart your own course or partner with a local outfitter to explore the great outdoors. Find pristine forests, clean rivers, dramatic views, and cool waterfalls including Crabtree Falls, Roaring Fork Falls, and Setrock Creek Falls. Discover endless opportunities for hiking, camping, fishing, kayaking, tubing, bouldering, and cycling.

After an awe-inspiring day in the outdoors, come back into town to stay at one of our cozy cabins or local inns. Unwind at Mount Mitchell Eco Retreat, a former dude ranch turned mountain escape, or find yourself immersed in history at the newly restored Nu Wray Hotel, reopening in 2024. With high-speed internet in the Blue Ridge Mountains, catching up on work or disconnecting entirely while on your stay are both easily accessible.

Start your morning with an Appalachian-inspired breakfast at Pig n Grits, a local favorite, or grab a coffee at Appalachian Java. Be sure to save your appetite in the evening for a beer at Homeplace Beer Co, followed by dinner at Snap Dragon, a local spot named after the vessel of Otway Burns, an American privateer. The Town of Burnsville was named in his honor.

Mount Mitchell State Park
Photo by Sean Busher



Spend the day exploring town at local shops and galleries. Burnsville is home to hundreds of artists and crafters making unique, original objects in clay, glass, wood, metal, and fiber, as well as furniture and musical instruments. The annual Toe River Arts Studio Tour, is a free, self-guided tour of artists' studios and an opportunity to view their work, processes, and studio spaces. Be sure to check out the variety of other stores on Main Street, including Monkey Business, a local toy store that will make you feel like a kid again, no matter what your age.



Arthur Planetarium
Photo by Sean Busher



Peer into the night sky at Bare Dark Sky Observatory through the Southeast's largest telescope dedicated to public use. View wonders of our galaxy and beyond at this certified International Dark Sky Park. Each 2-hour stargazing session offers visitors a chance to soak up 360-degree views of the moon, planets, and stars. Take your stargazing adventure indoors at the newly opened Arthur Planetarium, connected to the observatory. View the world's skies, experience places around the globe, and enjoy laser light shows in the 60 seat planetarium with a 36' projection dome.

While honoring its deep roots in Appalachia, Burnsville's pioneering spirit lives on through its diverse experiences for visitors to enjoy. •



EXPERIENCE THE *Magic* OF BURNSVILLE, NC

Burnsville, NC is nothing short of magical. From a variety of family-friendly winter activities, to staying in a local cozy cabin, your perfect holiday getaway awaits.





A TASTE OF KINSTON

North Carolina

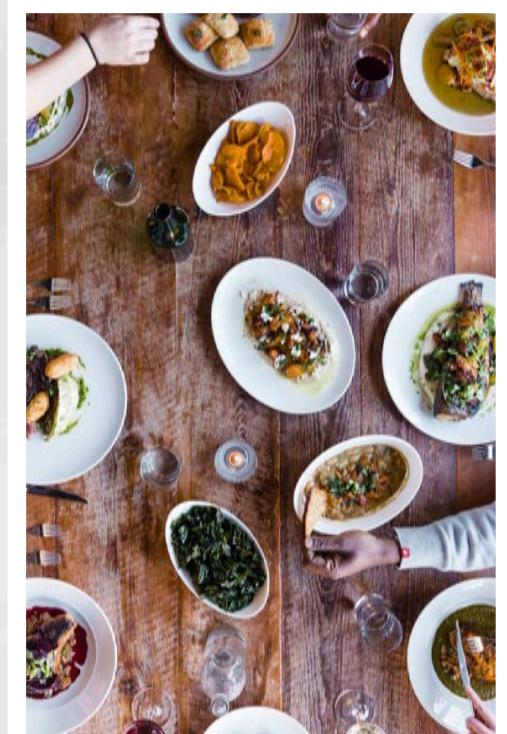


Hand-crafted. Made from scratch. Outdoor fun. But kicked up a few notches. That's Kinston. Here, cooling off happens after a two-story drop. Imagination comes with seven doors and even its own section of town. Playtime includes paddling down the river or sliding down a dragon's back. History is something you learn about and something you pop in a bag and take home. Hotel stays can transport you back in time. Or make you feel rich just by walking into the lobby. And the food...oh, the food.... Biscuits as big as a cat's head and barbecue that's not just good...but best-in-the-nation good. Having a meal in Kinston isn't just about filling your stomach. These are meals you savor with memories that last a lifetime.

THE KITCHEN BAR AT CHEF & THE FARMER

In 2006, Chef & the Farmer helped create the farm-to-table movement which quickly spread across the country with fervor. For more than 15 years, Chef & the Farmer was the flagship of the movement.

In 2023, Chef & the Farmer reinvented itself as The Kitchen Bar, under the leadership of Chef Vivian Howard. Howard's vision for Chef & The Farmer's new methodology is to create an intimate experience one weekend a month. If you are lucky enough to get a table, Howard cooks the meal herself and 14 patrons get to experience a 7-course dinner and optional wine pairings, served right at the kitchen bar. The dedication to creating this experience is backed by Howard's drive to locally source vegetables and meats, and a desire to interact with her patrons one-on-one.





KING'S BARBECUE

A legacy has been built here. King's takes the same old fashion flavor perfected in 1936, and brings it into the present, right onto your plate. Picture this: Tender, pork barbecue painstakingly hand-chopped daily and slathered in our secret family sauce.

You can taste the family recipes and traditional Southern cooking methods in every morsel of their signature vinegar-based chopped pulled pork and Ribs. How good is it exactly? Well, King's BBQ ribs were voted best in the country on the Drew Barrymore Show's Battle of the Bites. So, nations' best is pretty good.



SOCIAL HOUSE VODKA & PUMPHOUSE 1906

Social House Vodka is the place for vodka. It's here that Social House has converted an old power station into a farm-to-flask distillery. Made in Kinston, this corn-based vodka is all locally sourced from North Carolina farmers. Their craft spirits are premiere in their flavor and presentation. Offering distillery tours by appointment, you can see the process of how Social House creates liquid gold from grain. The corn gives the Vodka a sweet, buttery, soft, subtle note suitable for sipping on the rocks or mixing into cocktails.

You can taste those cocktails at the PumpHouse 1906. The local speakeasy is owned and operated by Social House and it showcases small batch collections of craft spirits, infusions, syrups, and bitters. No one cocktail is quite like the other. Choose from their extensive menu options or ask one of their mixology specialists to create something special for you.

When you're in Kinston, every meal has meaning. It's about the experience of sitting at the table with friends and family. It's about the sustainable practices that go into every sip. It's about supporting local farmers. It's about a culinary experience that you can't find anywhere else. It's not just food, but it's memories. It's not just southern, it's southern with a kick. Consider yourself invited. •



*Kinston is known
FOR HISTORIC BATTLES
including this morning's
THROWDOWN FOR THE
*last cheese biscuit.**

FOOD HAS A WAY OF BRINGING PEOPLE TOGETHER. That's why thousands of visitors follow the rumblings in their stomach to Kinston each year. Here, food isn't just prepared and served, it's crafted. Your farm-to-table meal happens in the city that invented farm-to-table meals. Your plate of barbecue isn't just good, it's best-in-the-nation good. And that last homemade biscuit on the breakfast table, it won't be there for long. So, put your bathroom scales away, and head over to Kinston. One of the culinary capitals of the South awaits.

KINSTON

VisitKinston.com



Fall in Love with
BEECH
MOUNTAIN

Your Ideal Autumn Getaway

If you're looking for the perfect autumn escape, let me introduce you to Beech Mountain, North Carolina. Nestled in the Blue Ridge Mountains, 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 for a fantastic fall vacation.

PERFECT FOR NATURE LOVERS

Picture yourself wandering along scenic mountain paths, breathing in crisp, clean air, and feeling the warm sunshine mixed with cool breezes. Beech Mountain is all about those simple pleasures. At 5,506 feet, it's the highest town in eastern America, meaning you'll be among the first to witness the spectacular fall colors. The vibrant reds, oranges, and yellows create a stunning backdrop for your autumn visit, perfect for romantic walks or memorable family photos.



OUTDOOR ADVENTURES AWAITS

If outdoor fun is your thing, you're in for a treat. Beech Mountain boasts over 27 miles of hiking and mountain biking trails, ranging from 3,500 to 5,500 feet in elevation. These trails cater to all skill levels and let you soak in the breathtaking views. Either exploring with your loved ones or hiking with your furry friend (yes, Beech Mountain is pet-friendly!), there's something for everyone.

Spend a lazy afternoon drifting along the clear waters of Buckeye Lake in a canoe or kayak, available at no charge from the Buckeye Recreation Center. The area is also a bird watcher's paradise, with over 127 species of birds spotted around the lake and nearby streams. Grab a pair of binoculars and see how many feathered friends you can find!

Fishing enthusiasts will love Pond Creek, home to native brook trout. This catch-and-release area is perfect for a peaceful day of fishing amidst stunning natural surroundings.





TIME FOR A TASTY TREAT

When you're ready for a taste of local flavor, Beech Mountain's restaurants have you covered. From delicious Italian fare to authentic Mexican food and classic American dishes, there's something to satisfy every palate. Many eateries offer outdoor seating with live music and breathtaking views, making dining here a delightful experience.

COZY ACCOMMODATIONS FOR ALL

No fall getaway is complete without the perfect place to stay. Beech Mountain offers a variety of lodging options, from cozy chalets and private home rentals to quaint inns and lodges. 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 ideal place to call your home away from home. Just imagine ending your day with a beautiful sunset from the deck of your cabin or snuggling by a roaring fire.



VENTURE BEYOND BEECH

Beech Mountain is also a great base for exploring the High Country. Nearby Grandfather Mountain and The Blue Ridge Parkway are just a couple of the several must see spots in the area. Check out the Avery County Barn Quilt Trail or take a day trip along the Hi-Lo Adventure Trail. These trails offer a glimpse into the rich heritage and stunning landscapes of the region, making your stay even more memorable.

WALLET FRIENDLY FUN

One of the best things about Beech Mountain is its affordability. With shops, restaurants, and activities right in town, you can enjoy a fantastic vacation without breaking the bank. So, what are you waiting for? Pack your bags and head to Beech Mountain for an unforgettable autumn adventure. For more information, call 828-387-9283 or visit beechmtn.com. Your perfect fall getaway is just a click away! •



Fall in Love with Beech



GLOBAL CUISINE MEETS SOUTHERN HOSPITALITY

AUGUSTA, GA



Augusta's food scene is booming and a beautiful representation of the global community that lives here. Despite all the prestige on the plate, there's not an ounce of snobbery in the recipe. You're sure to receive a warm Southern welcome, whether you're seated in front of a crisp, white tablecloth or bellied up to a rustic picnic table. That special combination is what makes Augustan fare shine: diverse flavors, creative fusions, and a family-style reception.

FOUR CHEFS TO KNOW

Many destinations can claim global influence, and others in the Southeast cling to their regional roots. However, the most important ingredients in any memorable dining experience are the hands and hearts of the individuals who pour creativity and soul into the dishes they serve. Meet four influential chefs who make Augusta's food scene so special.



Photo by Michael Holahan

ASIAN BROWN: THE BRUNCH HOUSE OF AUGUSTA

Need food that feels like a warm hug? The Brunch House serves up Southern classics — like chicken and waffles and shrimp and grits — with a cozy diner feel. "We combine flavors of Southern cooking and traditional breakfast to create an amazing taste," says Chef Brown. "Augusta has so many diverse local options, and we all bring something unique to the city."



CHARLOTTE SONG: EDGAR'S BAKEHOUSE

Edgar's Bakehouse is known for made-daily, freshly baked goods. It also has a higher purpose. Helms College culinary students get to work alongside Chef Song in the tradition of scratch artisan baking and pastry. "We focus on high-quality classics in a relaxed setting," says Chef Charlotte.



MELANIE HARVEY: THE SOLFOOD KITCHEN

The SolFood Kitchen is a community-driven wellness café that serves a colorful mosaic of global comfort foods, with several vegan and vegetarian options. "Consumption of food is one of the few activities in which we use all our senses," says Chef Harvey, "and I try to touch on each one to create an overall experience."



SEAN WIGHT: FROG HOLLOW TAVERN

Chef Wight owns seven local eateries including the flagship Frog Hollow Tavern. He elevates regionally grown ingredients to create dishes that are affordable and best enjoyed in the company of others. "We're real fortunate to live where we live," says Chef Wight, "in the proximity to some great farms and dairies."

FEED ON THE FEEL OF FALL FOOD FESTIVALS

Potlucks and progressive dinners are part of Southern culture, and so are food festivals. Augusta is home to several gatherings where food takes center stage, and many of them take place in the fall, when the weather is prime for dining outside.



Photo by RWI Photography



ARTS IN THE HEART OF AUGUSTA

Come for the handmade art and live performances, stay for the global cuisine from over 20 countries. Every September, the “world” gathers in Downtown Augusta in this celebration of cultures. The juried fine arts and crafts market features handcrafted works by over 100 artists, and there’s continuous live entertainment across five stages.

GEORGIA FOODEES FOOD AND CULTURE FESTIVAL

Early November kicks off the season of feasting, and this festival is the perfect place to “pre-game” for the holidays. It’s a foodie paradise with something to satisfy every palate. Watch chefs in action and indulge in flavors that will leave you craving more. Walk off the first round while you explore the local Artisan Market to make room for round two.

Augusta hosts year-round global-inspired celebrations where food takes center stage, from Hispanic and Greek to Afro-Caribbean.

EASY ACCESS TO UNFORGETTABLE EATS

Augusta Regional Airport has terminals for Delta and American Airlines, with direct flights from Atlanta, Charlotte, Dallas, and Washington, D.C. Augusta is about 140 miles east of Atlanta, just west of the South Carolina border, and is accessible to most of the Southeast via Interstate 20.

Come experience the charm, the tastes, and the welcome that’s uniquely Augusta. Come VisitAugusta.com •

PROMENADE & PAINT: AUGUSTA'S PUBLIC ART *an* Authentic Augusta Experience

Come See
AUGUSTA

SOULFUL • FUNKY • ARTISTIC • HISTORIC

FIND YOUR ADVENTURE IN
Augusta, Georgia

Plan Your Trip at
VISITAUGUSTA.COM



Visit
EATONTON
GEORGIA

GEORGIA'S HIDDEN GEM IN THE HEART OF LAKE COUNTRY



NATURE'S HIDDEN PLAYGROUND

Eatonton's natural beauty is its most captivating secret. There's a serenity here, a sense of calm that envelops you as soon as you arrive. Hidden among lush forests and peaceful waterways, this town is a place where time slows down and the beauty of nature reveals itself at every turn.

Home to two stunning lakes, Lake Oconee and Lake Sinclair, Eatonton offers a variety of water-based activities. You can spend a peaceful day fishing, where the only sounds are the lapping of water and the occasional splash of a catch breaking the surface. Or take to the lakes with a boat or paddleboard, cutting through the glassy waters, surrounded by the quiet of the landscape.

Thrill-seekers can try their hand at watersports, from tubing to jet skiing, or even paddleboarding along calm, winding waterways. And for the truly daring, there's the infamous Jumping Rock, a local landmark where visitors leap from its heights into the cool waters below, creating memories that will last a lifetime. Whether you seek relaxation or excitement, Eatonton's hidden beauty offers a rare escape into nature that's both peaceful and exhilarating.

SAVORING LOCAL FLAVORS

Eatonton's culinary scene is just as charming and diverse as the town itself, offering a taste of true Southern hospitality with every bite. For a memorable dinner experience, head to Silver Moon, a beloved local spot known for its hearty dishes and eclectic, welcoming atmosphere. It's the kind of place where you can savor a perfectly cooked steak or fresh seafood, all while enjoying the relaxed, friendly vibe that makes you feel right at home.

For lunch, Cafe 44 is the go-to spot, serving up fresh, delicious sandwiches, salads, and daily specials that are both flavorful and satisfying. Whether you're craving a light bite or a filling meal, this charming café offers a menu that caters to a variety of tastes.

In the mornings, start your day at Sweet Kneads Bakery or Sylvia's Coffee, two of Eatonton's best breakfast and coffee spots. At Sweet Kneads, the aroma of freshly baked pastries and breads fills the air, the perfect way to kickstart your day. Sylvia's Coffee pays tribute to the town's famous ghost, Sylvia, while serving up delicious coffee and pastries.





A RICH BLEND OF ARTS AND HISTORY

Eatonton's deep connection to history and the arts makes it a treasure trove for cultural enthusiasts. As the hometown of literary giants, it celebrates its legacy with institutions like the Georgia Writers Museum, which honors famous authors such as Joel Chandler Harris and Alice Walker. Visitors can also immerse themselves in folklore at the Uncle Remus Museum, which preserves the stories and heritage of the time.

The town's artistic spirit is equally vibrant. The Artisan's Village Art Gallery serves as the heartbeat of Eatonton's creative community, offering classes, workshops, and exhibitions that bring local talent to the forefront. One standout event is Dual Vision: Art Through Different Eyes, an annual show that captures the essence of the town's diverse artistic expressions.

For those seeking live entertainment, The Plaza Arts Center hosts performances ranging from community theater productions to concerts in a historic schoolhouse, making it a lively cultural hub where art and history come together to create a rich, immersive experience.



DISCOVER YOUR ESCAPE

Eatonton, Georgia, is more than just a destination—it's a hidden gem waiting to be explored. Whether you're looking for a peaceful retreat, an action-packed getaway, or a deep dive into cultural history, Eatonton offers a unique blend of experiences that promise to captivate and inspire. Discover the magic of this charming town and let its beauty, flavor, and heritage create unforgettable memories. Your next great adventure awaits in Eatonton. •

Memories are made here



ADVENTURE • OUTDOORS AND ADVENTURE • OUTDOORS AND ADVENTURE • OUTDOORS AND ADVENTURE • OUTDOORS AND ADVENTURE



Let Eatonton-Putnam County be your next adventure. Whether you're hitting the waves or exploring serene waters, your lake journey is just the beginning of a fun-filled weekend.

VISITEATONTON.COM

Visit
EATONTON

Discover **DALTON** **GEORGIA**



Nestled in the foothills of the Blue Ridge Mountains, Dalton, Georgia, is a hidden gem waiting to be discovered. This charming town is steeped in history, rich in Southern charm, and offers a warm welcome to visitors from near and far. Come and experience it for yourself!





Dalton's history is deeply rooted in the Civil War. In 1863, the city was a strategic location for the Union and Confederate armies and played a crucial role in the Atlanta Campaign. Visit the Tunnel Hill Heritage Center and explore the famed Western and Atlantic Railroad tunnel, made famous by "The Great Locomotive Chase" and a marvel of engineering from the 19th century. Take a step back in time and immerse yourself in the stories of bravery and sacrifice as you explore the exhibits inside this quaint museum.

Just a short drive away, visit West Hill Cemetery to pay respects to the brave soldiers and civilians who shaped Dalton's legacy. Visit the grave of Harry "Suitcase" Simpson, one of the first African American players in the American Baseball League, playing first for the Cleveland Indians in 1951. The cemetery is home to the only Gothic-inspired building left in Dalton, the chapel. With its intricate stonework, pointed arches, and dramatic spires, the chapel serves as a hauntingly beautiful tribute to those laid to rest and offers visitors a glimpse into the town's historical charm and artistic heritage. Dive into captivating tales of bravery, strategy, and sacrifice as you wander through historic sites that tell the story of a community that survived many ups and downs.

After exploring West Hill Cemetery's history, you will have worked up an appetite. Luckily, our downtown restaurants are close by. Whether you're craving Southern comfort food or international flavors, the dining scene here offers a delightful array of options to satisfy your palate and fuel your adventures in this historic town.



The mix of modern flair and diverse cultural tastes blend in the dishes of Cyra's Simple Goodness, the exceptional Mediterranean flavor of Café Ostro, or the hand-crafted meat and three meals at the Oakwood that make coming together as excellent and flavorful as the dishes they serve.

Another taste of Dalton is its distinct flavor profile in craft beer brewing. Created by local entrepreneurs and engineers, Dalton Brewing Company is Dalton's hometown microbrewery – brewing stouts, ales, seltzers, and more for a uniquely Georgia taste. The smell of the cheese melting into the crust from the wood-fired ovens fills the whole room when you come through the door of Cherokee Brewery and Pizza. But the 24 beers on tap, including the house brews, add that extra something to the experience.

Now that you've filled your appetite, you must take a hike around Rocky Face Ridge Park to round out Dalton's Civil War heritage. This is a new park with signs along the trail highlighting one of the opening battles of the Atlanta Campaign. The beautiful 1,000-acre park has a fishing pond, picnic pavilion, and state-of-the-art mountain bike trails. With the region's natural beauty at your fingertips, it's not hard to lose yourself for hours, hiking our trails, traveling the waterways by kayak at Haig Mill Park, or finding some action with our active outdoor facilities a stone's throw from untouched nature. The tastes and experiences of Dalton are rich and flavorful, and a visit to Georgia is not complete without a sample of everything we have to offer. •



Taste of Dalton!

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The background image shows a vibrant aerial view of the Mobile, Alabama skyline under a blue sky with scattered white clouds. In the foreground, there's a cluster of modern buildings, including one with a prominent glass and steel dome. Behind them, the city extends towards the horizon with a mix of older brick structures and taller skyscrapers. A large, stylized graphic of colorful leaves in shades of red, orange, yellow, and blue is overlaid on the left side of the title.

visit Mobile Alabama

U

pgrade your expectations in Mobile, Alabama, where you'll find a mix of luxurious experiences, blending Southern charm with upscale amenities.

With its distinct coastal appeal, Mobile's history, culture and cuisine stem from the birthplace of

Mardi Gras in a city that's flown under six flags. At nearly 325 years old—older than the State of Alabama—there are unparalleled choices to personalize your experience and recharge your focus.



STAY

The historic Battle House Renaissance Hotel & Spa features elegant accommodations, a high-end spa with valuable package deals and fine dining options. The rooftop pool and stunning views of the Mobile skyline add to its appeal. The hotel is located just steps from Mobile's walkable downtown entertainment district.

Discover downtown Mobile's luxury boutique hotel, The Admiral. The hotel exudes cosmopolitan sophistication and features newly renovated guest rooms. Other fine amenities include Le Moyne's Chophouse, the Living Room lounge and a luxury pool. Immerse yourself in the city's vibrant core and experience a one-of-a-kind escape unique to Mobile's French heritage.

Nestled in its own village, Fort Condé Inn is an indulgent bed-and-breakfast in a beautifully restored historic home. Across the street is the property's restaurant, Bistro St. Emanuel, where brunch is served daily. With elegant rooms and a quaint atmosphere, it's ideal for a romantic getaway.

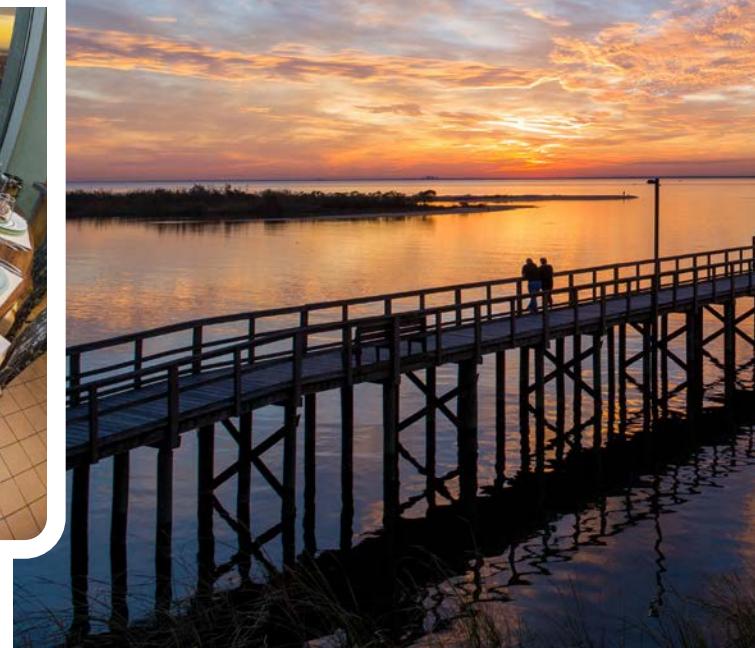
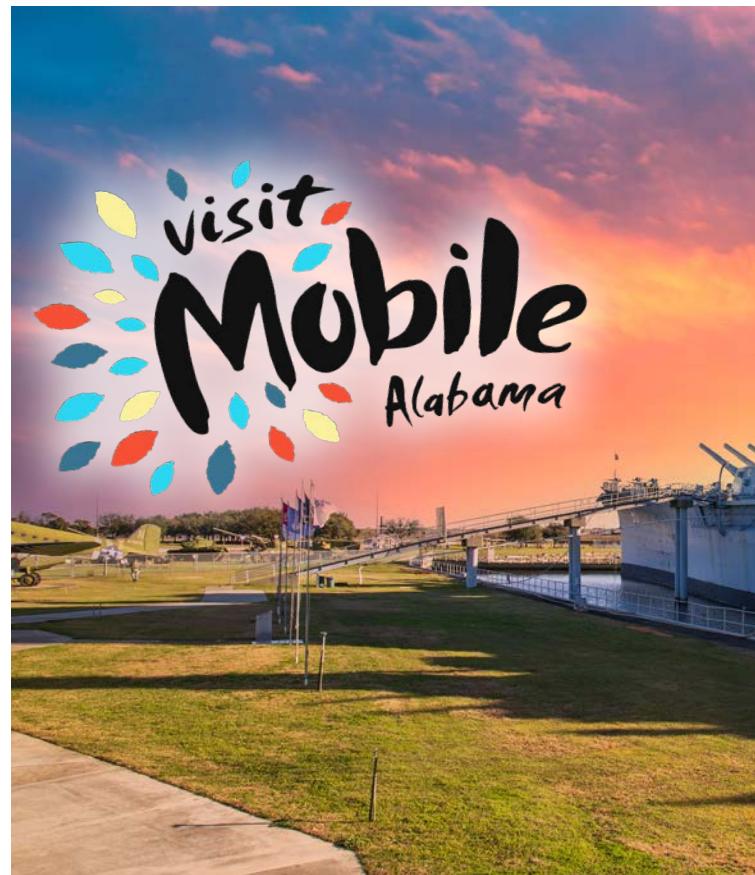
EAT

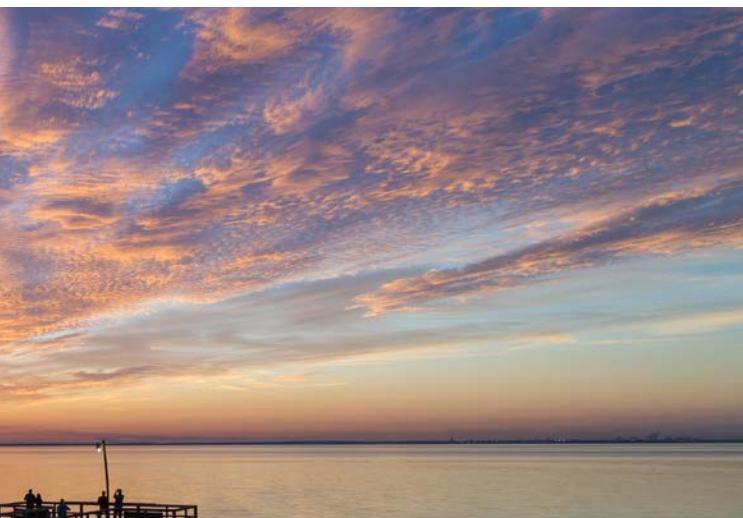
In Mobile, the catch of the day may be fish, shrimp, crabs or oysters and you can guarantee it's Gulf-to-table fresh. Our local chefs are celebrated for their eclectic takes on cuisine, whether it's old-school, Southern contemporary or the family-secret BBQ recipe.

Located on the 34th floor in downtown Mobile, Dauphin's truly is Southern hospitality elevated. Enjoy magnificent views of Mobile Bay while savoring a menu full of classic coastal cuisine with a hint of Caribbean. The restaurant's name is a tribute to the region's storied French history and a nod to owner Bob Baumhower's former NFL team, the Miami Dolphins.

Indulge in the best plates Mobile has to offer while experiencing lessons in history, culture and architecture on a Bienville Bites Food Tour. This locally-owned, nationally-recognized team exudes gracious Southern charm. Take the pressure off deciding what and where to eat, knowing the eclectic food scene has been curated just for your taste.

A Mobile favorite with a uniquely elevated menu, the Royal Scam is the ideal backdrop for the dynamically paired dishes to savor each bite. Locals always go for the fresh catch, and you can't go wrong with the coffee-braised short ribs or filet and crab cakes. The cocktail menu and wine list will likely make you visit more than once.





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PLAY

Bellingrath Gardens and Home is a 65-acre estate with beautifully manicured gardens and a historic home with views of Fowl River. It's an elegant, serene escape, perfect for restful strolls and you can often book special luxury experiences like private tours or exclusive garden events.

Attending a performance or concert at the historic Saenger Theater provides extraordinary entertainment surrounded by European-style architectural beauty. You'll discover enriching experiences, from national musical acts to Mobile Ballet, Mobile Symphony Orchestra and performance arts.

While Mardi Gras might not immediately scream "luxury," Mobile offers a more historical, cultural and exclusive festival experience. Mobile is home to the original Mardi Gras in the U.S., and private tours or VIP experiences during the season can include luxury accommodations, exclusive viewing areas for the parades and behind-the-scenes access.

When it is time to reset, recharge, and refocus, Mobile is your destination for discovering enrichment in a culture that's distinctly different at every turn. •

**SEE OUR AD
ON THE INSIDE
FRONT COVER!**

THIS IS AUBURN OPELIKA

Nestled in the heart of Alabama, the Auburn-Opelika region is a vibrant fusion of modern Southern hospitality and a burgeoning culinary scene. Anchored by the prestigious Auburn University, the area has evolved into a dynamic destination that seamlessly blends tradition with innovation, capturing the essence of the South while embracing the changing culture of today.

At the core of Auburn-Opelika's allure is its commitment to warm hospitality, creating an inviting atmosphere in historic downtown areas that resonate with charm and welcoming vibes. Auburn University, one of the South's largest educational institutions, plays a pivotal role in shaping the region's cultural tapestry. This beacon of academic excellence combines a traditional blend of arts and applied science, ensuring a commitment to cherished traditions while adapting to the evolving landscape of contemporary education.

A culinary haven for discerning food enthusiasts, Auburn-Opelika's diverse culinary landscape is an array of eateries that caters to a spectrum of tastes and budgets. The region's calendar is full of family-friendly events, adding to its identity as a community where food serves as a unifying force, fostering cherished memories for all.









Legendary restaurants and talented chefs have become the pride of the community, boasting James Beard recognition and gracing the pages of prestigious publications such as Garden & Gun, Southern Living, and Wine Spectator. Acre, an esteemed downtown tradition led by Chef David Bancroft, is a shining example of Auburn-Opelika's dedication to an authentic and memorable dining experience. From fried green tomatoes topped with crab meat and pimento cheese to an elevated chicken-fried-chicken, Acre encapsulates the essence of Southern cuisine, crafting a symphony of flavors that lingers on the palate.

Café 123, housed in a historic drugstore building, seamlessly marries the charm of a '50s soda fountain with modern culinary flair. Offering hand-cut ribeyes, sushi-grade tuna, and more, Café 123 is a testament to the region's ability to blend tradition with contemporary culinary artistry.

Botanic, a culinary gem that transcends traditional dining experiences, is an unparalleled fusion of creativity and artistry. Beyond being a restaurant or event space, Botanic boasts sprawling areas, each with its own distinctive character and purpose. This exceptional venue invites patrons to meander through its spaces, fostering moments of connection with friends, providing live entertainment accompanied by the presence of both music and chickens, allowing children to play freely, drawing inspiration from nature, and satisfying both the culinary and soulful appetites.



Photo by Chris Granger



Photo by Mohammad Azarifar

The Tony & Libba Rane Culinary Science Center, home to 1856 – Culinary Residence, is a pinnacle of gastronomic refinement that pays homage to Auburn University's founding year. Guided by a rotating Chef in Residence, students curate both à la carte lunches and sophisticated tasting menus, fostering an ever-evolving epicurean journey. This collaborative space propels students into culinary excellence, aligning theoretical brilliance with practical artistry.

Opelika, a proud component of Auburn-Opelika's cultural scene, is synonymous with craft spirits and innovative brewing. John Emerald Distilling Company stands as a pioneer in the craft spirits scene, offering a range of fine liquors. Joined by Red Clay Brewing Company in 2015 and Resting Pulse Brewery in 2019, these venues, situated in the hip arts district of historic downtown Opelika, have become cultural hubs featuring live music and a year-round calendar of special events.



Photo by Mohammad Azarifar

As historic rail lines and scenic drives wind through live oaks, dogwoods, and azaleas, Auburn-Opelika unveils itself as a destination defined by warm hospitality and a surprising mix of activities. This immersive journey into the heart of modern Southern hospitality is punctuated by authentic culinary experiences that linger, creating an enduring connection to a town that embeds itself in your soul. Auburn-Opelika isn't merely a place to visit; it's a nostalgic adventure where the flavors persist long after the last bite, forging an indelible connection to a town that becomes a part of who you are. In Auburn-Opelika, the South's rich traditions and its culinary future converge, creating a unique destination that invites exploration, celebration, and a lasting connection to the heart of Alabama. •

This is your introduction.

THIS IS
AUBURN
OPELIKA



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Treat Yourself To
RIDGELAND
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Nestled in central Mississippi is the vibrant boutique destination of Ridgeland, Mississippi. Located on the historic Natchez Trace Parkway and just north of the state capitol of Jackson, Ridgeland is for the active traveler who desires outdoor recreational opportunities mixed with upscale shopping and dining experiences. With over 150 restaurants, this charming city is bursting with flavor and ambiance. Together, great food and unrivaled hospitality are the ingredients that make Ridgeland a southeastern traveler's favorite wellness retreat.



For the outdoor enthusiasts, Ridgeland is a premier cycling destination for serious athletes and casual peddlers alike. Ridgeland has even been recognized as a Bronze Level Bicycle Community by the League of American Cyclists - one of only 144 cities in the U.S. to hold this honor. Cycling trails like the Chisa Foka Multi-Use Trail, competitive and leisure special events, extreme BMX cycling, and mountain biking trails attribute to this "bike-friendly" community.

The fun doesn't end on two wheels: Take the 33,000 acres of nature's delights of the Barnett Reservoir, offering up to 105 miles of splendid shoreline. Locally known as the Rez, the lake is a great place for sailing, boating, water skiing, kayaking, paddle boarding, fishing, picnicking, and bird watching. Look to outfitters like Pearl River Kayaks or Main Harbor Marina for rental kayaks, pontoon boats and jet skis available to beat the heat all summer long. The Rez is bordered in Ridgeland by the Natchez Trace Parkway, America's premier historic and scenic roadway where hikers, explorers, and cyclists wind through scenic, wooded trails.





Explore Ridgeland's artistic community by first visiting the Bill Waller Craft Center, just off the Natchez Trace Parkway, where the fine arts and crafts of over 400 leading Mississippi and Southeast artisans are showcased. The onsite galleries exhibit works of all kinds available for purchase, from glass, handcrafted jewelry, quilts, baskets, and wood-turned goods. Continue an art itinerary at Ridgeland's Jackson Street district, home to the contemporary fine art gallery Fischer Galleries and The Mustard Seed, where local adults with developmental disabilities display and sell colorful and inspiring gifts and home goods.

Those looking for rest and relaxation, treat yourself with the finest shopping in Mississippi; There's plenty to see in the state's premier retail hub. A wealth of independently owned boutiques, galleries, spas, recreational and antique shops are located from one end of the city to the other. Stroll the streets of the Old World-style Renaissance at Colony Park, the New Urbanist Township at Colony Park, the recently redeveloped Northpark mall. Book services catered to you at Drench Day Spa or Aqua the Day Spa. Enjoy the southern sunshine and fresh air while you shop for home and garden at specialty shops Martinson's Garden Works or Boxwood Shoppe.

Delectable dishes await around each corner of this dining destination. Chef Derek Emerson, a James Beard Award semi-finalist for Best Chef in the South, serves his take on fresh local and regional ingredients at Local 463 Urban Kitchen and CAET, both of which are located in the Renaissance at Colony Park outdoor shopping plaza. In the "Steakhouse Capital of Mississippi," savor mouth-watering cuts at Ely's, MM Shapley's, and Koestler Prime, only a few of the locally owned steakhouses in the city. Dine on the shores of the Barnett Reservoir at Cock of the Walk (for the best fried catfish) or Pelican Cove Grill, the lively local hangout for live music on the covered deck. There's the classic French bistro Anjou Restaurant led by father-daughter duo Chef Christian Amelot and Anne Amelot-Holmes. Choose from Greek, fine-fusion, or specialty dessert spots to complete a customized tasting tour of Ridgeland.

Enhance your visit by planning to attend an annual event such as Pepsi Pops or the Celebrate America Balloon Glow. Kids will love to explore Ridgeland's outdoor scene and nearby state museums in downtown Jackson, and we are all excited about the soon-to-open Top Golf.

Spend some time in Ridgeland, where no matter your flavor of fun, a wellness getaway is ready and waiting to rejuvenate. •

explore shopping



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Renaissance at
Colony Park

festive finds

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explore
RIDGELAND





Named in countless Best of Travel Lists, Macon offers visitors the chance to experience the area's rich history while enjoying a thriving culinary scene, Southern charm, and the city's deep-rooted musical legacy. From cherry tree-lined pathways and bustling downtown streets to the Ocmulgee Mounds, there's more than one way to make memories all your own. **Plan your trip today to discover the place**

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