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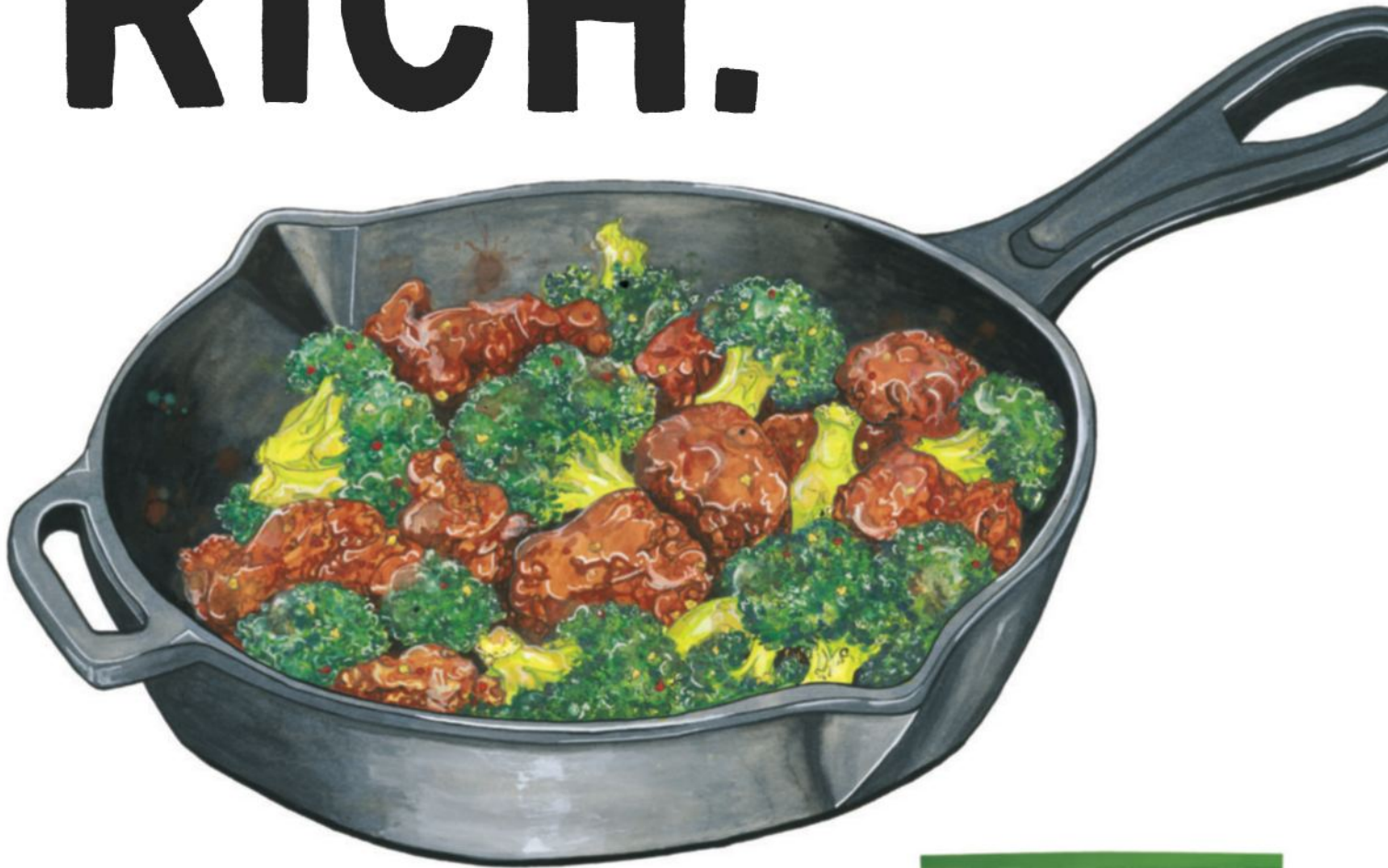
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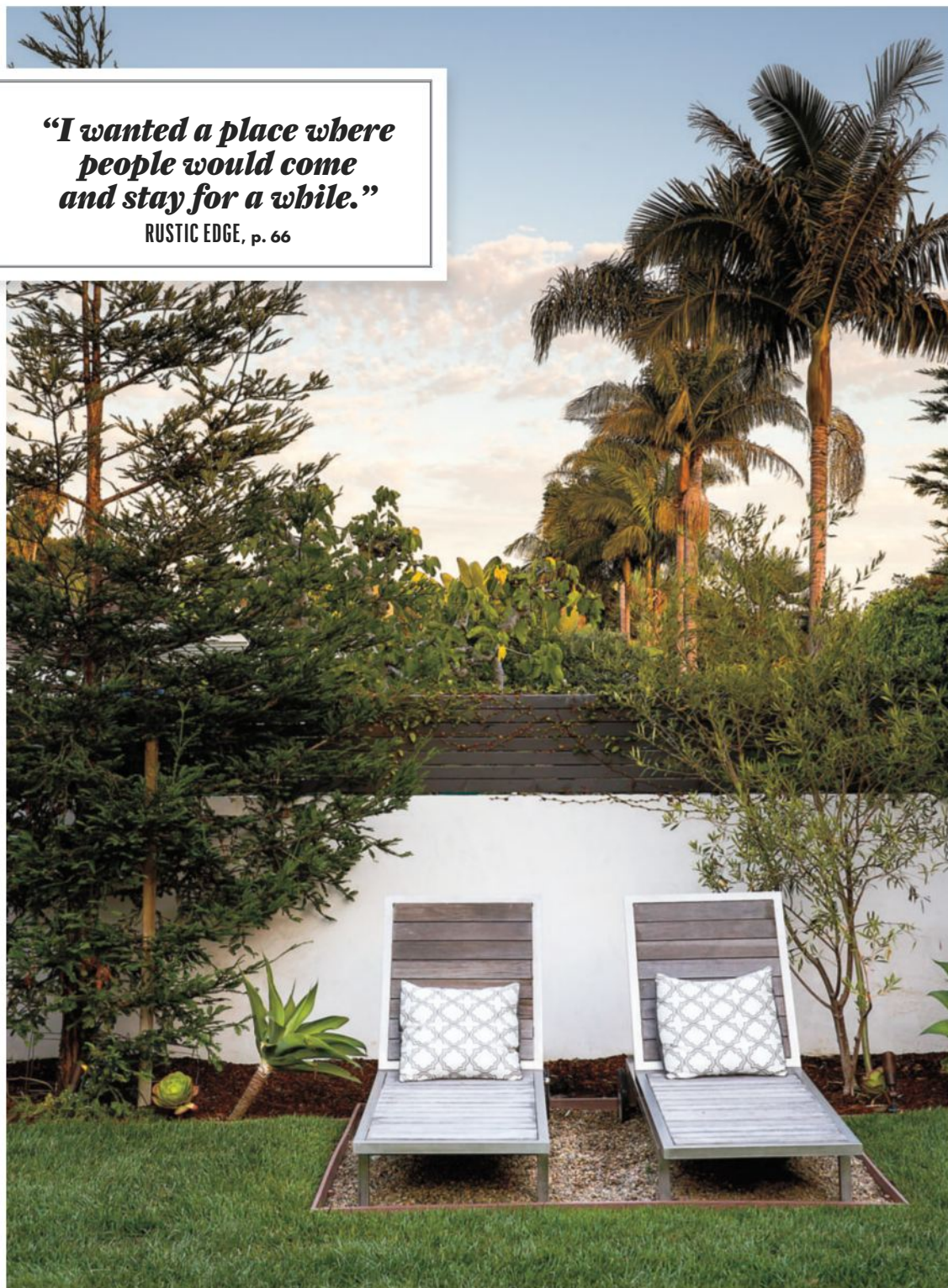
How's that for a satisfying meal?

In the frozen aisle.



“I wanted a place where people would come and stay for a while.”

RUSTIC EDGE, p. 66



Photograph by THOMAS J. STORY

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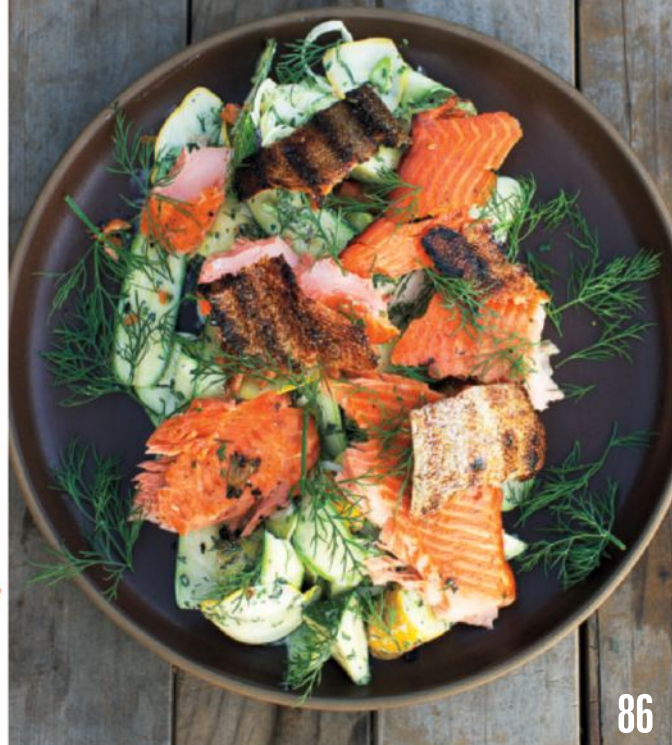
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GF: Gluten-free; LC: Low calorie; LS: Low sodium; V: Vegetarian; VG: Vegan

Our full guide to nutrition and good cooking: sunset.com/cookingguide.

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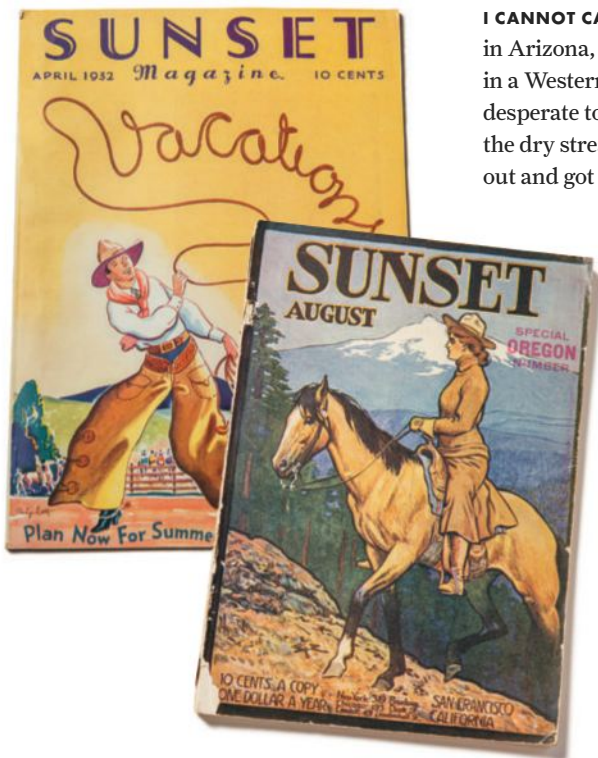
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AT HOME ON THE RANGE



ROPED IN
Above, just two of our frequent cowboy covers. The horsewoman is by painter Maynard Dixon from a 1906 issue devoted to Oregon.

I CANNOT CALL myself a horsewoman. At a dude ranch years ago in Arizona, I was gently mocked for attempting to ride English in a Western saddle. At the end of our vacation week, by now desperate to pass the test that would allow me to lope through the dry streambeds with the more experienced riders, I lucked out and got the pushover instructor. I kept up, though barely.

I grabbed the saddle horn more than once. My knees flopped. I got scratched on brambles, and my hat slipped off. It was thrilling, unforgettable, and romantic all at once.

Life in the suburbs doesn't exactly require me to develop my cowgirl skills, but I seize any opportunity to put on my boots and mount up, and keep "learn to lope with style" on my bucket list. Meanwhile, when I'm feeling especially nostalgic, I head to our archives. Over the decades, *Sunset* covers have frequently featured steep mountain trails, rearing steeds, and grizzled cowpokes rolling their own. This month's high-country cover—and the detailed mountain travel itineraries found on pages 55 to 65—is a tribute to the timeless appeal of those images and will, I hope, spur you on (sorry!) to live out your own Western fantasy.

PEGGY NORTHPROP, EDITOR-IN-CHIEF

[@Peggy_Sunset](https://twitter.com/Peggy_Sunset) | readerletters@sunset.com



In July, half of *Sunset's* staff has just returned from a camping trip, and the other half is preparing to go on one. Now we're hoping you can join us. We're looking for two sets of *Sunset* readers to be our guests (most expenses paid) for a camping weekend in Northern California this fall. At Camp *Sunset*, editors and experts will show you how to have the perfect camping trip, from choosing gear to making delicious breakfasts and cocktails. If you're a newbie camper, great! If you're a seasoned camper who wants to hone your skills, also great. Just send us 150 words on why you (and your partner or family, if any) love camping or hate camping (but want to love it) and why you'd be ideal guests at Camp *Sunset*. (We'll have badges!)

Submit your entry at sunset.com/campsunset. DEADLINE: July 15.

SUNSET WINS!

The National Magazine Award for General Excellence in the Service and Lifestyle category came to *Sunset* this year, and we couldn't be prouder (in our industry, it's like winning an Oscar). The award itself is an Alexander Calder sculpture vaguely shaped like an elephant (we think there's an *M* for magazines in there somewhere) and commonly called the Ellie. We've been showing Ellie around the campus to get her used to her new home—you can follow her movements on Instagram [@sunsetmag](https://www.instagram.com/sunsetmag).



No purchase necessary. This contest begins 12:01 a.m. PDT on June 20, 2014, and ends 11:59 p.m. PDT on July 15, 2014. Open to legal residents of the 50 United States, the District of Columbia, and Canada (excluding Quebec) who are 19 years old or older at time of entry. Void where prohibited by law. For official rules and instructions on how to enter, go to sunset.com/campsunset.



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BEST OF THE WEST

JULY 2014

◀ ◀ ◀ ◀ OUR 12 FAVORITE THINGS THIS MONTH ▶ ▶ ▶ ▶



1 *Pillow sight*

Squares. Parallelograms. Circles, not quite concentric. Triangles, equilateral and otherwise. Relax—you're not facing that pop geometry quiz you've had nightmares about for the past decade or so; these are just a few of the playful graphic elements you'll find in notNeutral's summer 2014 collection of home products. Here, fresh from the mod Southern California design house: the all-cotton Eccentric Throw Pillow. 18-in. round, \$70; 20-in. square, \$80; notneutral.com.

BEST OF THE



2 On deck

A few years back, Dino Pierone, whose L.A. company produces high-end doors and windows, decided on a whim to make a skateboard for his 12-year-old daughter out of scrap hardwood. Soon, he and his business partner, Greg Perry, had launched the Loyal Dean line of intricately pieced-together decks, as suitable for hanging on the wall as for thrashing. The woods involved can be maple, oak, walnut: "It all depends on whatever projects we're working on," he says. "I get the design close, then the guys in the shop assemble it—it's very collaborative." You'd be excused for thinking the name refers to some old-school skater out of Dogtown, but Loyal is Perry's middle name, and Dean ... well, that's obvious, isn't it?

From \$222;
loyaldean.com.

3 KEG PARTY

When the winery and restaurant Coopers Hall opened in industrial-chic eastside Portland in April, the sheer number of wine taps (35) was the big news. (So was the size of the place itself, a onetime auto-body shop.) But to us the real draw is that "wine curator" Joel Gunderson (right) is bringing in exclusives—that is, wines from vintners who weren't supplying kegs to other restaurants. "My line to winemakers is 'You don't need to start a keg program!'" Gunderson will visit a winery, taste what's aging in the barrels, and buy one to take back with him, before it's blended with other barrels and bottled. Which means that what you drink with your soy-glazed chicken at Coopers Hall may be very different from what ends up on the wine-shop shelf, and never again repeated. Now *that's* exclusive. \$\$; 404 S.E. Sixth Ave.; coopershall.com.



4 Rise and shine

Coit Tower: one of San Francisco's most popular tourist attractions and long one of its most frustrating. The 1930s murals were dingy, the gift shop overflowed with schlock, and let's not even talk about the eternal traffic jam of cars waiting for a parking spot. But hallelujah! After seven months of renovations, the tower is ready for its close-up: The roof is new, the artwork positively glows, and a new concessionaire offers a tightly edited array of goods from local retailers (fedoras from Goorin Bros., for instance, and local histories from City Lights Books). The line of idling cars remains, though, so for heaven's sake, don't drive—take the Filbert Street steps instead. \$7; sfrecpark.org.

CLOCKWISE FROM TOP LEFT: JEFFERY CROSS; JASON DOY/GETTY IMAGES; JOHN CLARK

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5 *Living color*

Not the first shrine to be devoted to an obsolete (though beloved) technology, the Polaroid Museum just might be the first to open in a glitzy shopping center in Las Vegas. There you can see one of six 20-by-24 Polaroid cameras in existence; the now defunct company built these 235-pound behemoths in the 1970s to demonstrate its new large-format color film. They've since been a favorite tool for such artists as William Wegman, Chuck Close, and Andy Warhol, whose self-portrait hangs nearby—part of a collection of exhibitions that spans the history of instant photography from Polaroid founder Edwin Land up to the iPhone era: *The Polaroid Mosaic Project*, above, is a collage of Instagram submissions. \$5; polaroidfotobar.com.



6 **IN THE FLOW**

Up in northern Washington State, along the banks of the Nooksack River and not far from the fir-forested slopes of Mt. Baker, furniture designer Greg Klassen takes slabs of salvaged live-edge lumber (that is, boards split by a bark-lined cleft) and makes polished tabletops from them, inserting a "river" of blue glass to flow along (and, more prosaically, cover) the cleft. The resulting pieces aren't cheap, but each is one of a kind—and a true slice of the Northwest. Coffee tables from \$4,000; gregklassen.com.

7

Sound and sense

Here's a California concert series that's almost as much fun for architecture buffs as it is for music lovers. Running July 17 to 27, Festival Mozaic offers chamber pieces in San Miguel's old mission (which has a bell tower straight out of a spaghetti Western), orchestral works in a private hilltop chapel (below; cobbled together from unused bits and pieces that Hearst brought back from Europe for his castle), and *Classical Musicians Doing Un-Classical Things* in Cuesta College's \$22 million arts center. (Only five years old, it still has that new concert-hall sheen.) Wine geeks do well too, given the 20 percent discount a ticket stub will get you at any of a dozen wineries. By the way, that letter z in the name represents Mozart—this was once the SLO Mozart Festival, and July 23 brings an all-Mozart program to Mission San Luis Obispo de Tolosa. Tickets from \$34; festivalmozaic.com.



BOTTOM RIGHT: BRIAN P. LAWLER, COURTESY OF FESTIVAL MOZAIK



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8

NEXT STOP: WONDERLAND

What's even better than a market hall full of locally owned restaurants and shops opening in an urban architectural icon? One that's also a multi-modal transportation hub (we predict those will be the buzzwords of 2015). Two months ago, Denver Union Station—its façade a mix of Beaux-Arts grace and neon gusto—reopened to train and bus travelers, and as of mid-July, the rest of the renovation will be complete. Some of the city's top chefs (Jennifer Jasinski, Alex Seidel) are colonizing the ground-floor concourse, along with a branch of the Tattered Cover Book Store. And that's not all: The 112-room Crawford Hotel has been invisibly installed into the floors above. No jarring high-rise addition for this station—hurray! unionstationinddenver.com.

9

Best of the ... everywhere else

We may have a Western bias when it comes to art (and design, and food, and mountains, and cities...). But we do appreciate things from outside the West. Especially when it comes to folk art. Take this seed-bead Ecuadoran collar, for instance—sheer magic, and found at the Santa Fe International Folk Art Market. Not at all coincidentally, the market is across the Museum Hill plaza from the renowned Museum of International Folk Art—don't miss *Multiple Visions*, the late designer Alexander Girard's collection of works from around the world, which anchors the museum. Tickets from \$10; Jul 11–13; folkartalliance.org.



10

Vision quest

In 2016, if all goes as planned, Matika Wilbur, a descendant of Washington State's Tulalip and Swinomish tribes, will complete her *Project 562*, documenting the face of Native America in the 21st century. Her mission: to shoot members of all 566 federally recognized tribes (four have been added since she began her work in 2010) on their own lands. Not only does the 30-year-old shoot in black and white, she also uses real film, and she hand-colors her prints. See the early results—including Mary Evelyn Belgarde (above), of New Mexico's Isleta and Ohkay Owingeh pueblos—at the Tacoma Art Museum (\$15; through Oct 5; tacomaartmuseum.org), or check out her travel log at matikawilbur.com/blog.

TOP LEFT: PAUL BROKING; BOTTOM: MATIKA WILBUR

A photograph of three hikers with backpacks walking away from the camera on a grassy mountain ridge. The sun is rising in the background, creating a bright, hazy sky with scattered clouds. The hikers are silhouetted against the light. The text 'EVERY SUNRISE STARTS A JOURNEY' is overlaid in white, bold, sans-serif capital letters across the middle of the image.

EVERY SUNRISE STARTS A JOURNEY

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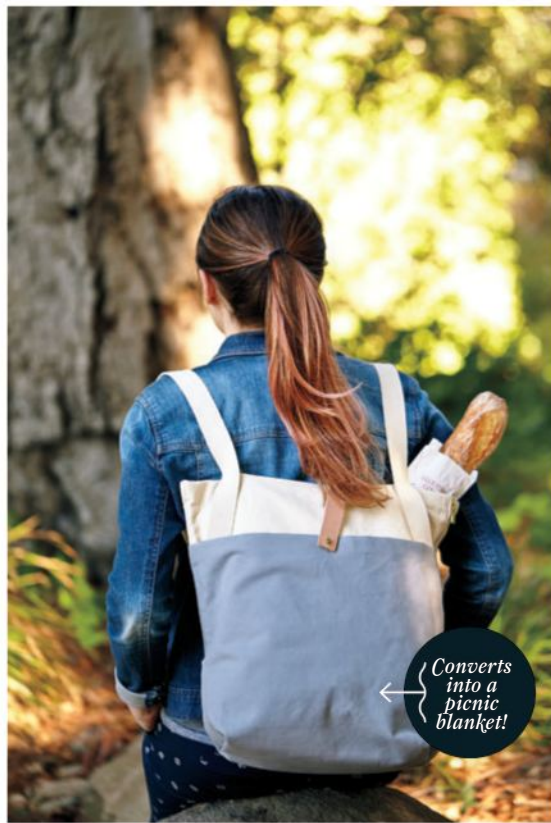
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11

Splendor on the grass

Sure, you could just shove a couple of sandwiches in a day pack. Or, turn your outing into a proper picnic. This tote bag, from S.F.-based Yield Design Co., was invented just for such a situation: The seams are actually zippers, and the interior lining is soft but water-resistant flannel. Empty the bag, unzip the seams, and voilà! You have a flat blanket big enough for three (friendly) people to sit on. You can carry it slung over one shoulder or wear it as a knapsack—handy if you're bringing, say, something heavy, like a bottle of rosé. In which case, you're definitely invited along on our next hike. \$128; yielddesign.co.



Converts into a picnic blanket!



12 DOUBLE DOWN

What do you think of when you hear the name Reno? Video poker? Quickie divorces? Sweeney? (If so, you've been listening to *way* too much Cole Porter.) These days, the powers that be in Nevada's second city would much rather you picture food trucks and rockabilly, and the 157-room Whitney Peak Hotel, which opened in May, should help. Instead of slot machines, this 1970s high-rise turned boutique hotel offers a concert space and a bouldering gym. Want to practice your belaying before heading to Donner Summit? The world's tallest climbing wall (164 feet) scales the eastern end of the hotel itself. From \$129; whitneypeakhotel.com.

TOP: JEFFERY CROSS

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Great Cooking Starts With Great Ingredients

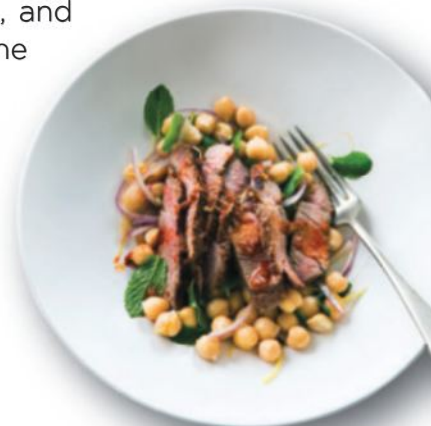


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In *Cook Taste Savor*, you'll learn the secrets to selecting, cooking and enjoying 16 of the West's most versatile — and iconic — foods, from avocados and artichokes to berries, chiles, fresh lamb, crab, and more. With guidance from the editors of *Sunset* magazine, the region's premier lifestyle resource, you will discover the secret to Western chefs' and home cooks' success in the kitchen: starting with the freshest ingredients is the easiest way to delicious meals.

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—BOB WICK, BUREAU OF LAND MANAGEMENT



DISCOVER



1. Reno's post-wine walk hangout Campo. 2. Kayaking the Truckee River. 3. The Margherita pizza with fresh basil at Campo. 4. Sundance Books and Music. 5. A Rosa Americano at Death & Taxes.



A PERFECT DAY IN

RENO

No longer the poor man's Vegas, Nevada's second city ups its game with sophisticated food and drink, and a riverfront full of fun. *By Freda Moon*

Stroll, sip, savor

Every third Saturday, Renoites take to the streets for the monthly **Reno Wine Walk**. Twenty bucks gets you a glass, wristband, and map of the more than 20 wine bars, coffeehouses, clothing boutiques, art

galleries—even an attorney's office—that open their doors and pop corks for the public along the Riverwalk District. It's a good way to see the neighborhood and a great way to work up an appetite. The line outside the door at **Campo** is

there for a reason. James Beard-nominated chef Mark Estee is something of a hero in these parts for having put down roots in Reno rather than taking his talent to Las Vegas. The restaurant's raison d'être is the house-cured salumi and wood-fired

pizzas (like a crave-inducing Margherita); this time of year, when days are hot and nights cool and breezy, they're best served on the shaded veranda. *Reno Wine Walk: \$20; 2-5 Jul 19; renoriver.org/wine. Campo: \$\$; 50 N. Sierra St.; camporeno.com.* →

Scientific evidence suggests, but does not prove, that eating 1.5 ounces per day of most nuts, such as almonds, as part of a diet low in saturated fat and cholesterol may reduce the risk of heart disease. A one-ounce handful has 13g of unsaturated fat and only 1g of saturated fat.

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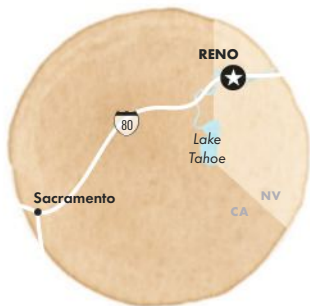
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CRUNCH ON





GETTING HERE

Reno is 132 miles northeast of Sacramento. Take I-80 east and exit at N. Virginia St. The Truckee River divides the city and is a half-mile south of the interstate.

A river runs through it

Vegas might have the Strip, but Reno has the Truckee River. It knifes straight through the city, and the best way to see it is with **Tahoe Whitewater Tours**. Guides put you in a kayak or inner tube for a ride down a relatively lazy stretch of it. The 3- to 5-mile trip takes you along lush riverbanks until you reach downtown. There's the occasional rapid, but nothing a beginner can't hack. "The ride's more about the tranquility, but there's also a little excitement," says company owner Mike Miltner. *From \$6/hour, \$24/day; gowhitewater.com.*

The biggest little bookstore

Opened in 1985, **Sundance Books and Music** moved from its longtime home in a strip mall to the historic Levy

mansion, with a columned façade and rose bushes that bloom all summer long. Each of the building's 11 rooms houses a different literary genre, from Mystery and Suspense to Mind, Body, Spirit. Looking for reference books? Check the former closet. Cookbooks? Those would be in the kitchen. "It's like browsing through someone's really amazing personal library," says owner Christine Kelly. *121 California Ave.; sundancebookstore.com.*

A perfect picnic

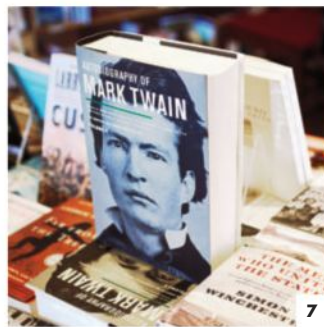
Located in the booming Midtown neighborhood south of downtown, **Wedge Cheese Shop** fills its display case with 100 or so cut-to-order selections from around the world: Greek feta, Vermont cheddar, *queso fresco* from Sand Hill Dairy, one of Nevada's only cheesemakers. Grab a lump and a loaf (the shop stocks bread and crackers), and take them to nearby Truckee River White-water Park for a riverfront picnic. Don't know your manchego from your mozzarella? Wedge holds classes on cheese basics that include tips on our favorite topic: which wines to pair. *Class \$40; 16 St. Lawrence Ave.; wedgecheeseshop.com.*

Cocktail jackpot

There are still plenty of dive bars in Reno, but the past few



6



7



8



9

6. Death & Taxes shakes up Reno's cocktail scene. 7. Sundance Books and Music. 8. The iconic Reno Arch. 9. A hunk of Red Leicester at Wedge Cheese Shop.

years have seen a proliferation of more sophisticated drinking establishments. In Midtown, **1864 Tavern** (named for the year in which Nevada joined the Union) traffics in fresh fruit-juice drinks and Old West decor, while down the street, **St. James Infirmary** fast-forwards to the 1960s, with wraparound booths and a swinging Saturday dance party. A low-lit faux speakeasy with

glowing chandeliers, **Death & Taxes** serves colorful cocktails, like the bright green Cala Varques, made with house-infused Thai chile reposado tequila, green chartreuse, honey, Meyer lemon, lavender bitters, and thyme (\$11). *1864 Tavern: 290 California Ave.; 1864tavern.com. St. James Infirmary: 445 California; (775) 657-8484. Death & Taxes: 26 Cheney St.; deathandtaxesreno.com.*

THE LOCAL LOWDOWN

"In 5 minutes, you can be in the high desert. In 45 minutes, you can be in the mountain pines of Lake Tahoe. The diversity here is just amazing."

—KEVIN WALLEN, CO-OWNER, 1864 TAVERN



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THE REAL CAPITOL HILL

Seattle's coolest corner owns the city's best food, shopping, and cocktails. Three locals point the way. *As told to Erin Klenow*



ERICKA BURKE
 Chef-owner, Volunteer Park Cafe, alwaysfreshgoodness.com.

SEAN FRAZIER
 Co-owner of clothing boutique Glasswing, glasswingshop.com.

ALISA FUROYAMA
 Co-owner of clothing boutique Glasswing, glasswingshop.com.

Favorite park on a summer day?

ALISA FUROYAMA: Doesn't matter the season, you can't beat **Volunteer Park**. It's the biggest park on the Hill. I'll start at the Conservatory, which houses a wide range of plants. I try to never miss the amazing stag-horn ferns and tillandsia species. Huge clusters of them, and they're such beautiful architectural plants. **ERICKA BURKE:** There's a big doughnut sculpture that kids like to climb. And a wading pool where the families go in summer. **AF:** Can't forget the old water tower. From the top, you can see the Space Needle, Lake Washington. I swear I've even seen Mt. Rainier peek its head out on a clear day.



KEDAI MAKAN
 \$; 1510 E. Olive Way; kedaimakanseattle.com.

"THEIR MALAYSIAN BURGER HAS AN EGG ON IT AND A CABBAGE-CHILI MIX ON TOP OF THAT. IT'S DELICIOUS."

SITKA & SPRUCE
 \$\$; 1531 Melrose Ave.; sitkaandspruce.com.

"It's in a building that was once an auto shop."



Which restaurant is killing it right now?

SEAN FRAZIER: I'd say **Sitka & Spruce**. It's in a building that was once an auto shop. There's a wood-fired stove, and the kitchen is open, with a wooden table that has Toledo stools wrapping around it. **AF:** My best memory there was just a plate of carrots. Not sure how they cooked them—simmered



VOLUNTEER PARK
 1247 15th Ave.; seattle.gov/parks.

"I'll start at the Conservatory, which houses a wide range of plants. Amazing ferns."

in chicken broth, maybe, and some butter—but it was the best vegetable dish I've ever eaten. **SF:** The chef, Matthew Dillon, uses standard ingredients in interesting ways, like a fermented salmon dish where he chops the fish like a traditional French tartare, then adds heavy cream and cranberries for tartness and sweetness.

Your go-to for quick eats?

AF: The new Malaysian place on East Olive, **Kedai Makan**, is incredible. They have a late-night menu where you can get a Malaysian Burger. I don't even know if I can describe it properly. There's an egg on it, and a cabbage-chili mix on top of that, and it's kind of crispy, but sweet and savory and delicious. **SF:** It's one example of a growing trend in Seattle: walk-up window restaurants. Portland has food trucks; we do it a little differently.

EB: Another good spot is **Ba Bar**; it's maybe 300 square feet, with lots of light and a beautiful bar. They make awesome *pho*. I like *Phở Tái Oxtail*, which comes with oxtail meat, eye

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round, and the option to add tendon or meatballs. I usually get it all. And my secret indulgence is their Sài Gòn chicken wings: They have a killer spice to them, totally addictive.

For a stiff drink?

SF: Sun Liquor Distillery opened a Capitol Hill location a few years ago. It's the kind of place where they make all the cocktails with fresh-squeezed juice right in front of you. They also distill their own vodka, rum, and gin, which is my favorite. Heavy on the juniper, with some hints of citrus. I drink it with tonic.

EB: A newer spot is Canon. Small place, kind of dark. When I want a yummy hand-crafted cocktail and don't need a whole show, I sit at the bar. They make a chamomile sour that I love, with chamomile-infused scotch and an egg-white meringue beaten into it. 928 12th Ave.; canonseattle.com.

Your favorite bookstore?

AF: The best bookstore in the city is Elliott Bay Book Company. Two floors filled with everything you'd ever want, including a nice cafe for kicking back. **SF:** And it's an excellent go-to for gifts. Design, architecture, Scandinavian furniture books, and an assortment of specialty fashion titles. **EB:** I come in for one book and end up leaving with 10. I take my son for storytime on Saturday.

Best indie shops?

EB: A cool place for locally sourced stuff is Nube Green. **AF:** Great for home decor and small trinkets, and the owner does a nice job with the small

THE FRYE ART MUSEUM GIFT SHOP
704 Terry Ave.; frye museum.org/store.

"Lots of designers and artists from Seattle are represented. It could almost live on its own as a mercantile."



BA BAR
550 12th Ave.; babar seattle.com.

"They make awesome pho. I like Phở Tái Oxtail, which comes with oxtail meat, eye round, and the option to add tendon or meatballs."



SUN LIQUOR DISTILLERY
512 E. Pike St.; sunliquor.com.

"THEY MAKE THE COCKTAILS WITH FRESH-SQUEEZED JUICE RIGHT IN FRONT OF YOU."



NUBE GREEN
1527 10th Ave.; nubegreen.com.

"Great for home decor and small trinkets, and the owner does a nice job with the small space."



THE ELLIOTT BAY BOOK COMPANY
1521 10th Ave.; elliottbaybook.com.

"I come in for one book and end up leaving with 10."

space. **EB:** I like that they focus on mostly reused and repurposed materials. I picked up drinking glasses made from reclaimed Bordeaux bottles—they're these funky, deep green goblets. I also love the Liberty water bottles, made in Yakima from recycled aluminum.

SF: The Frye Art Museum isn't technically on Capitol Hill—it's on First Hill, which isn't really a neighborhood. I've seen phenomenal multimedia exhibits here. And it has the most amazing gift shop. It could almost live on its own as a little mercantile. Lots of designers and artists from Seattle are represented. They sell everything from jewelry ... **AF:** ... to a tall taxidermied peacock ... **SF:** ... yes, to brass bottle openers. **AF:** Plus, a great selection of ceramics and photography books.

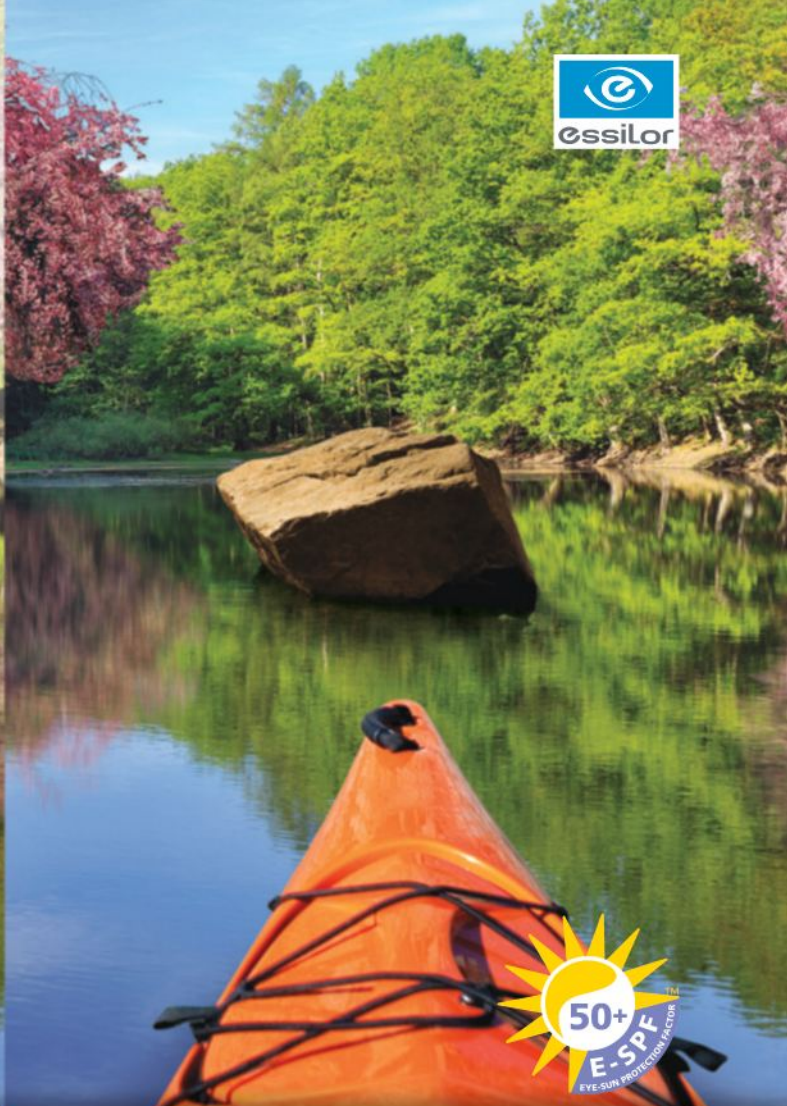
What still takes your breath away?

AF: The inside of Saint Mark's Cathedral. It's absolutely beautiful with its massive arched ceilings and stained-glass windows. The Fremont Abbey has been putting on a Cathedrals series where they get indie musicians to play there. **SF:** The acoustics are mindblowing. It's arguably the best spot to see acoustic music in town. **AF:** And it's very informal. They encourage people to bring pillows and blankets and lie out on the floor. **SF:** On Sundays, a men's chorus performs ancient chants. Regardless of your religious beliefs, it's magical. 1245 10th Ave. E.; saintmarks.org.

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LIFE PRESERVERS

Zuma is a sandy, sun-kissed, much-loved L.A. beach. It also has some of California's nastiest rip currents—and nearly mythic lifeguards who are every bit as fierce in the battle to keep you safe.

By Caroline Paul

ZUMA BEACH is stunning, no doubt about it, a 2-mile-long, half-a-football-field-wide swath of sand the color of a light spray tan, edging an ocean that has something for everyone. The surfers are out, and so are the run-in-and-belly-flop teenagers, the up-to-the-knees waders, the take-a-few-awkward-strokes swimmers, the toddler-swinging dads. It's a carefree scene, what you'd expect on a summer weekend in Southern California. But the lifeguards who patrol this shining stretch know better.

Zuma is beautiful—and dangerous. Under certain conditions, currents charge down the

Last summer, over 5.5 million people crowded Zuma; not one drowned during guarded hours.



Dick Heinrich (in red shorts) uses a can to guide swimmers out of a rip.

shoreline like defensive linemen, hit shallow areas, compress, and are forced back out to the ocean. Called rip currents, or simply “rips” to the men and women who work here, these conditions can be dangerous even to expert swimmers. Surfers, and lifeguards heading out for a rescue, often use rips as escalators—quick transportation to get beyond the break. But to the unsuspecting, rips are terrifying. When the swell (south), wave height (3 to 5 feet), intervals (long), tides (dropping), and weather (hot enough to tempt the inept into the water) meet, there can be 100 rescues on this beach in a single summer day. It’s not unusual for one merciless swipe of a watery paw to slap dozens of inexperienced swimmers off their feet and into deep water.

“That’s called a blitz rescue,” lifeguard Kyle Power tells me. He’s the boss on the beach today (officially, the Ocean Lifeguard Specialist), looking every bit the person you’d want grabbing your scruff when all hell breaks loose. Power, 34, sports the lantern jaw of Captain America and the broad shoulders of the collegiate swimmer he once was, and it is in the measured tones of someone who has seen all kinds of ocean chaos that he describes what happened the previous weekend: eight people caught in a rip at 12:57 p.m.; 15 minutes later, another 10

or so people. Ten minutes later, another group. Each time, two to five lifeguards and the *Baywatch*—he points to a boat anchored outside the break—sprang into action. When the rips are firing, he says, “We’re a human retrieval machine.”

Naturally, I have two questions. First, why are people still swimming at Zuma Beach? Second, am I a bad person for wanting to see a blitz rescue?

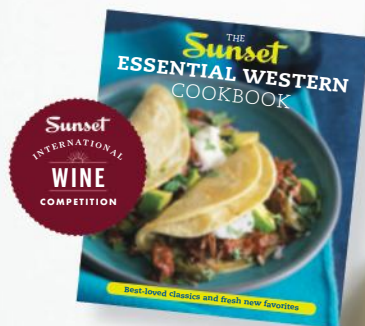
One answer is simple. People swim at Zuma because of the Los Angeles County lifeguards who watch over them. Selected through a highly competitive process that begins with a 1,000-meter open-water swim, they are already rugged men and women, used to adversity in the water. “Some 250 to 350 people round the first buoy,” Power says. “Teeth get knocked out, you get pulled under, it’s exhausting.” Eighty to 90 finishers are then interviewed. Of those, about 40 will be admitted to the academy, where frequent written and physical tests will wash out more. The survivors become rookie

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lifeguards. The ambitious among them may find their way here because Zuma's formidable currents make it the busiest beach for summer rescues in L.A. County, perhaps the busiest for summer rescues in the country. For lifeguards, Zuma is where the action is.

Or so I hope when I visit in mid-August last year. The previous Sunday saw 110 rescues, just yesterday 52. Zuma guards would tally exactly 2,161 rescues for the summer. Almost unbelievable numbers until you realize that on a hot day, this beach can hold 100,000 people easy, with room for volleyball games and Frisbee. Still, I'm skeptical. Surely, they're counting all the old ladies helped across the sand. But Power says, no, it's a rescue when a lifeguard enters the water for a swimmer in distress, provides flotation, and removes him from harm.

Veteran Cori Raffaelli, 31, opens up Tower 7, one of 16 lifeguard stations spanning Zuma. ("Cori worked out before she got here," Power says. "And she'll paddle with the guys when she gets off. She's crazy with the workouts. Most lifeguards are.") The windows are cleaned, the first-aid kit is checked, the foot-washing bucket is placed at the bottom of the ramp. Lastly, Raffaelli, an L.A. County lifeguard since 2002, hangs the red "can," a 27-inch torpedo-shaped flotation device, from its hook off the overhang, indicating to her fellow lifeguards and the public that she's in business.

The can is Zuma's rescue device of choice. If it's hanging from the tower when trouble hits, it's grabbed midstride by its handle. But most lifeguards here "beat the berm" when it's busy, which means they're already on the sand, talking to beachgoers ("Sorry, no floaties," one politely tells the guy clutching a blown-up dolphin), scanning the water, and swinging the can at their side or balancing it at their shoulder. On very busy days, it's held above their heads, like plumage, to be visible above the thousands of umbrellas on the beach. *Here I am*, the lifeguards are telling each other with every swing. *Here I am*. When the can heads oceanward, other lifeguards either follow to assist or shift to cover the area. There are no whistles (too annoying, Power tells me: "Whistles are for pool

lifeguards") and few radios. The can is at once beacon and savior, and on a few occasions—like when Power had to bean a troublemaker on the head with one—a shield.

Lifeguard Tony Johnston, a 17-year veteran, tells me he had eight kids on a can once. "A whole bunch of us swam out, and I got there first and let them hold on," says Johnston, 34. "The others came, and we took in two each." So when the rips arrive, Zuma Beach closes down, right? "Nope," Johnston says. He explains that the beachgoers often travel two hours, by bus or by car, to come here. "I want people to have fun," he says. "But in a safe manner. I keep an eye on them. I'm confident of my lifeguarding skills." Then without a pause he adds, "Here we go, two bodyboarders." Without even turning his head, he's seen what I have not, some kids in the waves at the far edge of his zone.

Spooky, this peripheral vision, this pattern recognition. All the lifeguards here have it. Johnston points out that the bodyboarders aren't using fins or wetsuits of any kind, and they aren't good swimmers. "If a rip comes..." He lets the sentence trail off. I stare, hopeful, sheepish. Sadly, no rips are in sight. Still, Johnston pauses; here a lifeguard will often intercede in what's listed in the logbook as a prevention, or a "prevent" (included here is the "wet prevent," when the lifeguard enters the water to remove someone from harm, but the victim doesn't make contact with the can).

Power says he likes to see more preventions than rescues (one recent day that made him happy: 90 rescues, 4,950 preventions), but when I ask him about his own adventures in the water, there's a new inflection in his voice, and a barely perceptible smile. He won't admit it to me, but it's clear anyway: Rescues are the bomb.

"I throw my sunglasses, hat, and jacket down and go," Power says. "No hesitation. I may look to both sides to see the lifeguards seeing me, then hit the water." He notes that swimming out is just the beginning. Victims have to be instructed on how to grab the can, and their panic calmed with the skill of a hostage negotiator. Getting back to shore through the surf is even harder. Power remembers when he had four people on a can, trying to make sure no one slipped off. "I've got my legs and arms wrapped around them," he says. "I'm stepping on the

ZOOM IN ON ZUMA

GETTING HERE The beach sits along Pacific Coast Hwy./State 1 about 21 miles west of Santa Monica. Summer traffic is invariably heavy on PCH; alternate routes from U.S. 101 include Kanan-Dume Rd. and Las Virgenes Rd./Malibu Canyon Rd., but they can also back up on weekends.

BEST TIMES Even with summer camps and kids riding over on beach shuttles from inland communities, weekdays are rarely crowded. On weekends, mornings before 10 and afternoons after 4 are best.

PARKING Several lots run parallel to the beach (\$3 to \$13 depending on day and time; no in-and-out privileges). Parking is also available along the coastal side of PCH and Westward Beach Rd. But pay attention to signs to avoid tickets.

THE BEACH Zuma is widest at its southeast end, which has 11 volleyball courts. Swimming is generally safe (stay near the lifeguard towers), but the beach does have rip currents, and waves can break hard near shore. Water temperature is typically in the 60s during the summer.

DINING Across PCH, Spruzzo Restaurant & Bar serves wood-fired pizzas, pastas, and sandwiches. Kristy's Malibu is open for breakfast, when specialties include bananas Foster French toast. At Zuma, The Sunset Restaurant has terrific views and a menu ranging from pulled-pork sandwiches to seafood risotto. Spruzzo: \$\$; 29575 Pacific Coast Hwy.; spruzzo malibu.com. Kristy's Malibu: \$\$; 6506 Westward Beach Rd.; kristysmalibu.com. The Sunset Restaurant: \$\$\$; 6800 Westward Beach Rd.; thesunsetrestaurant.com.

—MATTHEW JAFFE

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When the rip currents are firing, Kyle Power says, “We’re a human retrieval machine.”

embarrassed. In a quieter voice, he adds, “That was nice, to get the recognition.”

One, four, or eight on a can—all rescues are scary in their way. “Our number-one fear is a drowning,” Power says. Remarkably, Zuma has had only one during guarded hours in the past 23 years, but the memory still bothers Power. “The best lifeguard was on it,” he recalls. “But we still lost the swimmer.” He shakes his head and looks away.

On big days, the rescue can might not be enough. And so there is the other gear: two jet skis, racks of paddleboards, wetsuits, helmets, an inflatable rescue boat. Also, a red cylindrical object named EMILY (Emergency Integrated Lifesaving Lanyard). According to the manufacturers, this remote-controlled lifeguard is faster than the human version, cheaper to maintain than a jet ski or a boat, and cuts nimbly through intimidating surf. Introduced to L.A. beaches in 2010, EMILY is a neat-o gadget, but I wonder: Can it be a substitute for the real thing? Would EMILY be able to round up eight flailing victims? Can she wrap herself around tired swimmers so they don’t lose their grip in big surf? How about more mundane tasks, such as the one the lifeguard at Tower 1 is now doing? A little boy has asked if there is anything that will remove the tar stain on his leg; Dick

bottom and pushing them up, and I’m out of air. It’s a roller-coaster ride.”

He remembers a young boy he rescued the previous weekend. “The mom came and hugged me,” Power says. “She hugged and didn’t let go.” He looks momentarily embar-

Heinrich is carefully aiming a can of WD-40 at the offending spot and talking quietly.

Heinrich, 61, has been a lifeguard for 44 years. He comes from a family of lifeguards; two brothers, three nephews, and his own son work on L.A. beaches. He notes that the number of people at Zuma has tripled since the early days. The demographic used to be all white, but now it’s ethnically diverse. The rescues, though, are much the same. Difficult, frightening, sometimes amusing. Recently he helped rescue a young couple from a rip. The grateful husband said to Heinrich, “God came in the form of a man, and it was you.” Heinrich grins. “Since then, the other lifeguards say, ‘Hey, God, how’s it going?’ and ‘Hey, God, what’s it going to be like today?’”

If God doesn’t know, the next best thing may be the tide board tacked to a nearby tower, which updates conditions

daily. But how small and homely the board is! Shouldn’t incoming rip currents be announced in flashing neon lights? Power explains that it’s not hard for lifeguards to spot the rips as they gallop in, all muddy flanks and gnashing waterlines. Then beachgoers are warned; a lifeguard will often talk to everyone in their area, he says. Now the board simply says USE CAUTION. “Does this mean I’m not going to see any disasters?” I ask, trying to keep the disappointment out of my voice. Power nods. Today will be quiet, or in lifeguard parlance, “boring.”

Then it occurs to me: This is also what makes Zuma so dangerous. On a beautiful beach, the water docile, the sun warm, we allow ourselves to abandon, temporarily, the cynicism of city life. We let down our own guard. We frolic and lounge. The swinging cans are just a sleepy metronome. But then the rips charge in. And the Zuma Beach lifeguards get to work. 🌊

*Writer Caroline Paul lives in San Francisco, where she was a firefighter for 13 years. She has written three books, including *Lost Cat: A True Story of Love, Desperation, and GPS Technology*, published in 2013. Listen to her read “Life Preservers” for our *Sunset Voices* series: voqel.com/sunset.*

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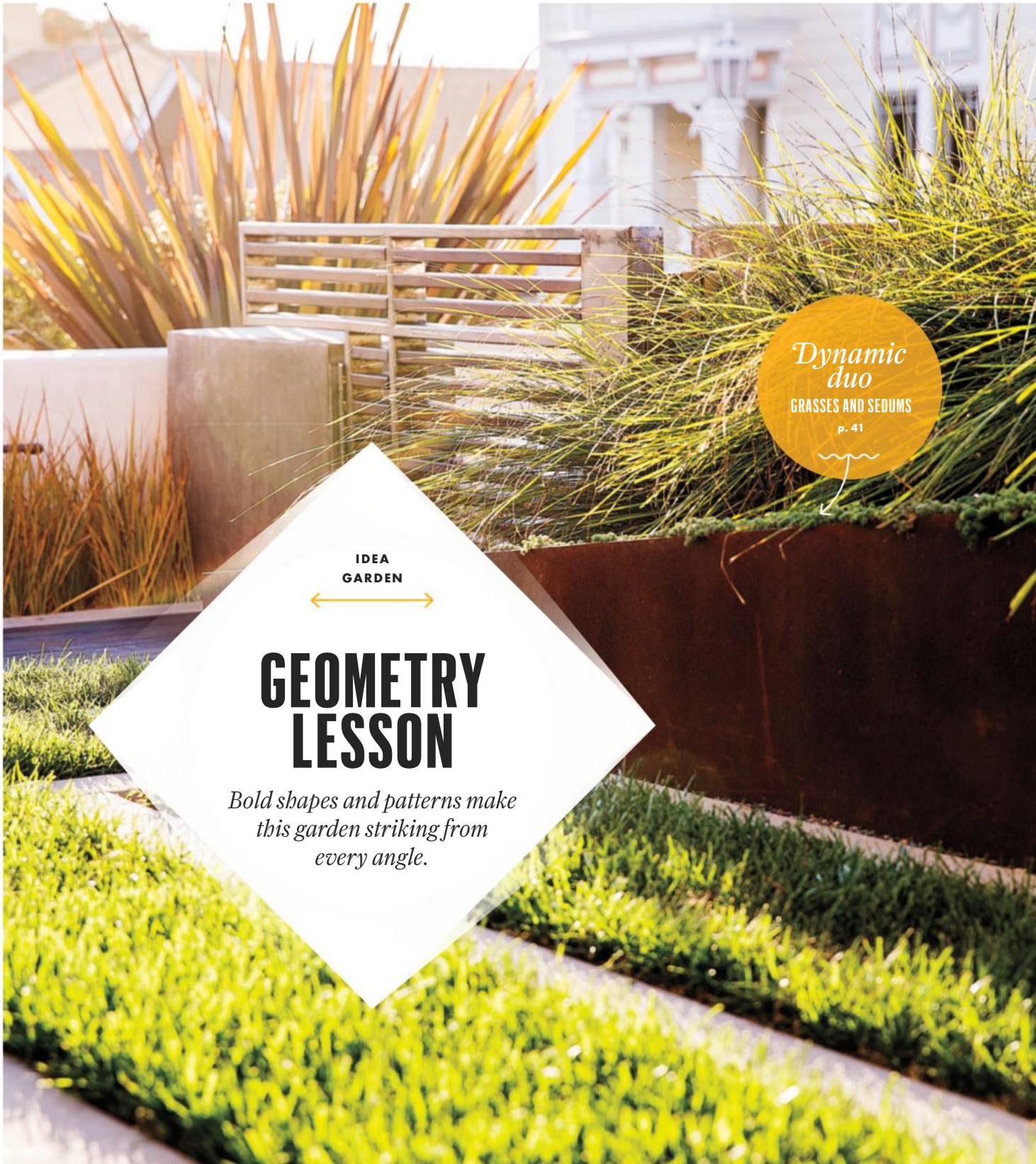
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Dynamic duo
GRASSES AND SEDUMS
p. 41

IDEA
GARDEN



GEOMETRY LESSON

Bold shapes and patterns make this garden striking from every angle.

IDEA
GARDEN

Many gardens are viewed from above

only during the planning process—as a drawing on paper. But when landscape architect Mark Tessier designed this front yard in Manhattan Beach, California, he had both the bird's-eye view and the eye-level one in mind. “I wanted the clients to enjoy the garden as much from the windows upstairs as they would from the ground,” he says.

From above, the 720-square-foot garden has a Tetris-like geometry. Ipe wood insets are placed throughout the yard; “when you walk on them, you get a great click-clack sound underfoot—just like on a boardwalk,” says Tessier. Succulents add bold shapes, while longleaf mat-rush (*Lomandra longifolia*), planted along a sloping raised bed, brings motion as it sways in the breeze. And strips of low-water fescue fill the center of the garden. “Grass suddenly becomes much more interesting when it’s arranged in a graphic pattern,” says Tessier.

Finally, the designer had one more angle to consider—the street. Like many “walk streets” in the neighborhood, the



1 FRIENDLY GATE

Framed in stainless steel, the waist-high gate of ipe wood creates a welcoming vibe. From overhead, it plays off the garden's offset wall in an unusual way.

2 ENTRY FRINGE

Libertia peregrinans fills narrow beds. The bronze-orange grass echoes the hues of wood and rusted steel, and adds a vertical element beside the entry.

3 WELCOME MAT

Set flush with the surrounding concrete, 1-by-6 planks of ipe wood rest on top of a supporting frame and mask the drainage system.



4 GRAPHIC LAWN

Patches of fescue are the width of sod strips sold at garden stores, so they are easy to replace—important, given that the homeowners have a dog.

5 SLOPED PLANTER

Like a living mulch, compact Spanish stonecrop (*Sedum hispanicum*) spreads a low blue-green carpet beneath billowy longleaf mat-rush.

6 FLOORING

The concrete, tinted beige to match the sofa cushions, is “a tough, easy-care surface,” says Tessier—one that’s perfect near the beach.

7 UMBRELLA

The pop of bright yellow adds a sunny contrast to the garden’s varied earth tones.

“Grass suddenly becomes much more interesting when it’s arranged in a graphic pattern.”

—MARK TESSIER,
LANDSCAPE ARCHITECT



pedestrian-only path facing the garden gets foot traffic from surfers and tourists on their way to the beach. Rather than walling themselves off, the residents embrace the activity. “People here practically live out front all summer—drinking coffee, saying hi to their neighbors,” says Tessier. So he kept the planting beds and gate only waist high, making the garden not only pleasing from above, but also welcoming to everyone passing by. —*Johanna Silver*
DESIGN Mark Tessier Landscape Architecture, Santa Monica; marktessier.com.



“This is the family’s only outdoor space, so they wanted it to be the most it could be.”

—MARK TESSIER



8 SUCCULENT MIX

Sedum and coral aloe (*Aloe striata*), which grow under a structural tree aloe (*A. barberae*), are striking from above and at ground level. The shapely leaves are set off against a soft backdrop of coastal woollybush (*Adenanthos sericeus*), “which has a kelp-like quality,” says Tessier.

Cor-ten steel to edge the garden beds. “It’s thin enough to create beds without eating up much space,” he explains. And its reddish bronze hue complements the mixed greenery.

10 PEBBLE POCKETS

Decorative, speckled gray Del Rio stone mulch keeps weeds down between beds and helps retain soil moisture. “It looks like pebbles you’d find on the beach,” he says. ▽

9 EDGY BEDS

To keep the lines clean, Tessier chose

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In the **SUNSET** GARDEN

TIPS
FROM OUR
TEAM



“Our DIY fountain draws goldfinches, sparrows, and juncos to the Test Garden.”

JOHANNA SILVER,
ASSOCIATE GARDEN EDITOR

KNOW-HOW

CITRUS FIX

“There’s no off-the-shelf potting mix that suits citrus’s needs,” says Aaron Dillon of Four Winds Growers, a citrus nursery in California. For the 300,000 citrus trees he pots up each season, Dillon blends 65% acidic potting mix, 30% pathway bark, and 5% moistened coconut coir. The mix increases the soil’s water-holding capacity, allowing more time between waterings.



S DIGITAL BONUS
Watch us make this mix & repot citrus:
sunset.com/citrusidea.



DIY PROJECT

Just add water

We built a fountain in our Test Garden for a fraction of the cost of a store-bought bubbler.

STEP 1: Nestle an 18-gallon plastic reservoir (\$12; freshmarine.com) into a 2½-foot-deep hole in the ground. **STEP 2:** Place a submersible pump in the bottom (Mag Drive 500, \$95; pondmasterstore.com).

Top the reservoir with a piece of Laguna Wire Geyser Grid (\$15; freshmarine.com). **STEP 3:** Place a ceramic container on top of the grid (ours is 2 feet wide). **STEP 4:** Slip a 12-inch length of PVC pipe

partway through the pot’s drainage hole and grid to connect it to the pump; seal space between pipe and drain hole with epoxy putty. **STEP 5:** Place stones or mulch around the pot’s base to hide the wire grid.



GENIUS

Tweet-worthy feeder

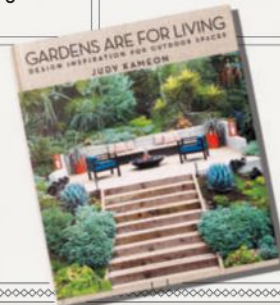
First came The Moop—the coop for “design-minded chickens,” as the creators put it.

Now the San Francisco-based duo have come up with a feeder for discerning birds. Manufactured by Portland’s Mudshark Studios, the glazed stoneware piece works as a feeder, not just for chickens but for all kinds of feathered friends. \$85; themoop.com.

BOOK OF THE MONTH

The good life

Landscape designer Judy Kameon’s new book, *Gardens Are for Living* (Rizzoli, 2014; \$50), keeps disappearing from our desks—and for good reason. Featuring outdoor rooms designed by Kameon all over Southern California, the pages are filled with smart landscaping tips. But it’s the gorgeous color photos, and the stories behind the gardens, that make this a book to curl up with—out on a sunny patio, of course. ▲



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HOME

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NORTHERN
CALIFORNIA

Your CHECKLIST

**PLAN**

Order seeds for cool-season vegetables like broccoli, carrots, kale, and radishes.

**PLANT**

Add color to perennial borders with unthirsty bloomers such as alstroemeria, coreopsis, echinacea, and yarrow.

Spruce up your doorstep or patio containers with water-wise succulents and trailing sedums. For a finished look, top-dress them with pea gravel, sand, or tumbled glass.

**MAINTAIN**

Add a 3-inch layer of mulch to garden beds to help soil stay cool, reduce evaporation, and prevent weeds.

Prune deciduous fruit trees as soon as they are done producing to help keep trees smaller and fruit within arm's reach.

Reduce the risk of fire danger by clearing debris from your yard, pruning any tree limbs closer than 15 feet from the roof, and maintaining a buffer of low-growing, irrigated plants around your home.

Water early in the morning or at dusk to minimize evaporation.

Install a patio made from permeable paving. Use decomposed granite or flagstones for a Mediterranean feel, or try concrete pavers interplanted with sedums for a modern look.

**GARDEN WE LOVE**

California classic

This Pacific Palisades entry has all the symmetry of a formal garden—but instead of manicured hedges, it features a loose arrangement of drought-tolerant plants. Six Australian water gum trees (*Tristanopsis laurina*) frame the entry, with ornamental grasses creating mounds between them and *Carex tumulicola* edging the front. The seed heads of *Miscanthus sinensis* 'Adagio' add a feathery texture. **DESIGN:** Mark Tessier Landscape Architecture, Santa Monica; marktessier.com.

"The seed heads of ornamental grasses shimmer in the light and catch the breezes."



KATHLEEN BRENZEL,
GARDEN EDITOR

Prune wisteria now to increase flowering next spring. Cut each shoot back to within 6 inches of main branches.

When temperatures rise, adjust your automatic irrigation systems to water more often if needed and as your water district allows. Check container

plants daily. Deeply irrigate young fruiting and ornamental trees every other week (or every week in hot inland areas). Mature shade trees such as ginkgo need deep watering only once a month or so.

Pick beans and squash frequently to encourage production.

**GO**

Learn how to set up a drip system and recycle gray water at The Urban Farmer Store's class Make Every Drop Count. Classes are free and taught at the San Francisco, Mill Valley, and Richmond locations. Schedule and registration at urbanfarmerstore.com/classes.

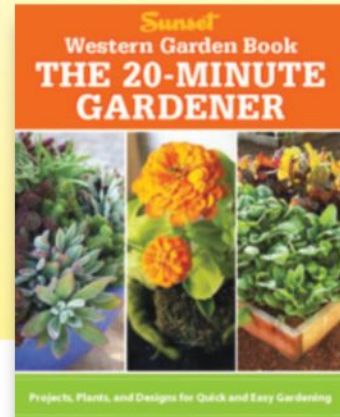


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MAX OUT A SMALL YARD



TWO GARDENS in the space of one—that's what Shauna and Mike Harden imagined for their tiny San Francisco backyard. "We wanted a 'free' zone where our older daughter could run around without too many limits," Shauna says. But they also wanted a space that was suitable for wine dates. Landscape designer Christopher Reynolds (reynolds-sebastiani.com) delivered both by creating a swath of lawn (actually faux so the kids don't get muddy), seating that stores toys, and a sandbox that converts to a firepit after dark. He gave the double-shift garden a modern look with ipe wood fencing and sturdy succulents planted randomly to feel organic. "All the plants were chosen more for graphicness and less for cycling of blooms," Reynolds says. Today, the family often opens up the playroom's French doors to create one big indoor-outdoor space, says Shauna. "The girls play before dinner, and then we'll have a family picnic outside."

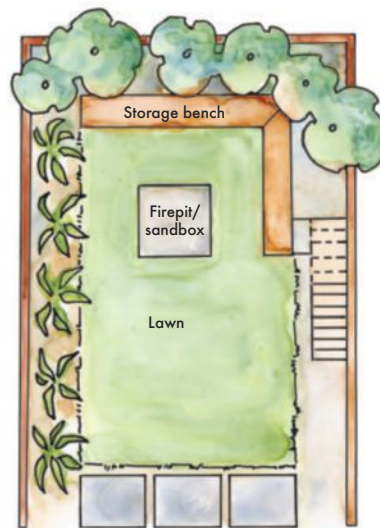


ILLUSTRATION: MARGARET SLOAN

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*Human thermal sensation to air movement frequency, Yizai Xia, Rongyi Zhao and Weiquan Xu (2000)



IDEA

The fire insert comes out of the sandbox when the girls play.



1 Create shelter. Reynolds pruned a fortresslike hedge of camellias several feet off the ground to open them up. “We literally saved 5 feet of space,” he says. The trunks and lower branches are sculptural, and the tops still offer privacy and shade.

2 Build multitaskers. This polished concrete feature plays three roles: a sandbox (though Reynolds

swapped messy sand for tumbled river stone); a coffee table made by placing two ipe pieces over the top; and a firepit with an alcohol fire insert that sits in the pebbles (any alcohol drips burn off or evaporate).

3 Go faux. The Hardens didn’t have room to store a lawn mower, so they asked for an artificial lawn—and Reynolds was completely on board. “I’m an

advocate of fake lawn,” he says. “People want a perfect, uniform green thing, which is so unnatural—so why not go with a perfect, unnatural green carpet?” Charlotte, almost 3, and Parker, 1, can play on it year-round.

4 Store and sit. Hinged seats on the ipe bench open up to hold sandbox toys, the firepit insert, and even the slatted tops that turn the firepit into a coffee table. ☺

FIRE INSERT

Lighthouse 300, \$1,190; shop.ecosmartfire.com.



Dream, plan, go

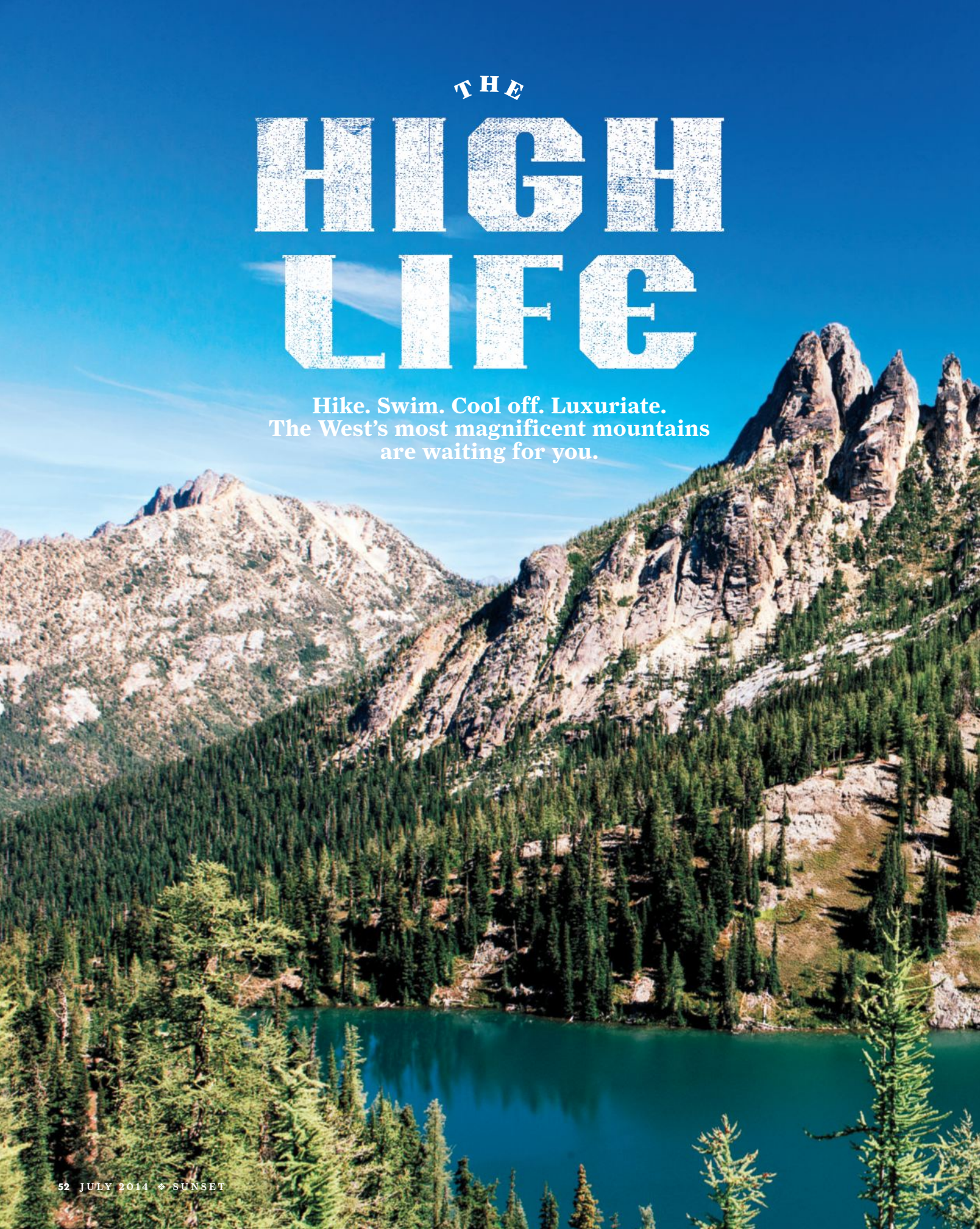
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BY
EVELYN SPENCE,
KELLY BASTONE &
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PHOTOGRAPHS BY
JOSÉ MANDOJANA



THE CASCADES
*Cool blue lakes and
luxury lodges*

THE SAN JUANS
*Lofty peaks
and scenic drives*

THE SIERRA NEVADA
*Horseback rides
and snug resorts*

THE WASATCH
*Wildflowers
and tasty pancakes*



*Blue Lake
in Washington's
Cascades.*



THE CASCADES



Sun Mountain Lodge's main lobby; at right, lodge wrangler Debra "Red" Schrock.



The Cascade Range may have been named for its countless waterfalls, but its true calling card has to be its rugged, crumpled peaks—the Liberty Bells, the Seven-Fingered Jacks, the Steamboat

Prows—all rising abruptly from deeply carved valleys and cleaving the Far West into Farther and Farthest. They divide the edge of the continent into wet and dry too; the lush Pacific side can see 1,000-plus inches of snow in a winter, while the eastern fringes make sagebrush and ponderosa feel right at home. ¶ And though the Cascades technically and geologically start in Northern California and extend north to southern British Columbia, it's in Washington that the granite swath reaches its climax. Here's the gracefully hulking volcanic cone of Mt. Rainier. The alpine lakes that glitter sapphire, turquoise, and aquamarine. The 300 glaciers of North Cascades National Park—the most anywhere in the country outside of Alaska, enough for the range to warrant being dubbed the “American Alps.” The wilderness is crisscrossed with thousands of miles of trails for the hard core who want to disappear for a little while—or much longer. ¶ True, a lot of it is madly inaccessible for most of us; there are mountain towns like Stehekin that sit hours from the nearest road, and zones like the Picket Range that take days—and ice axes—to penetrate (it's not for nothing that one of its peaks is called Mt. Terror). But between the fanglike high points? The Cascades are an outdoorsy circus for berry pickers, car-camping families, week-end warriors, and anyone who loves fleece and Gore-Tex. It's laughably easy to find world-class fishing in cold, clear rivers like the Methow. Winding state routes like 706 and 20 climb to cliff-side viewpoints that leave your heart pounding just a little bit harder. And pretty much every homespun gateway town is stocked with fresh huckleberry pies, produce stands, and enough great Northwest coffee to fuel a rocket to the moon. Or at least to the next stunning curve in the road.

Icon illustrations by ALICE CHO



WHY THE NAME?

Dazzled by the waterfalls, Scottish botanist David Douglas christened the mountains in 1826.



COOLEST ANIMAL

The elusive mountain beaver—the world's most primitive rodent species.



PRETTIEST FLOWER

The delicate pink Pacific bleeding heart.



YOU'VE SEEN THEM IN THE MOVIES

Twin Peaks, Harry and the Hendersons, The Deer Hunter.



MOUNTAIN CELEBS

Winter Olympian siblings Erik and Sadie Bjornsen (Wintthrop).

BEST OF THE CASCADES

BEST LAKE

Blue Lake

Bang for the buck: It's what we love about shimmering Blue. That, and the feeling you're walking straight into a coffee-table book. A steady, family-friendly 2.2-mile climb from the North Cascades Highway brings you to an aquamarine bowl that's surrounded by larch and sits below the granite jawline of Early Winters Spires—a dramatic backdrop for a rest, snack, or bracing dip. \$5 day pass; N. Cascades Hwy./State 20 between mileposts 161 and 162; www.fs.usda.gov/okawen.

BEST PEAK

Mt. Rainier

Okay, it's obvious. But that's the point: Rising to 14,410 feet, a mile and change above everything around it, Rainier is the only mountain in the Cascades that locals call “The Mountain.” (We know it's a perfect summer day when “The Mountain is out.”) The intrepid climb it; the athletic hike the trails that make a necklace around it; everyone else drives up close to its glacial flanks, rolling wildflower fields, and cliffs to soak in the sensation of feeling very, very small. \$15/vehicle; nps.gov/mora.



BEST DRIVE

Cascade Loop

Toss a lasso around the most dramatic peaks and lush valleys in the range and you get this 400-mile circuit, which starts at Puget Sound, crosses over the Central Cascades into the kitschy-Bavarian town of Leavenworth, then heads up the sun-drenched Columbia River Valley. The finale—the North Cascades Highway—cuts through the heart of some of the world’s most spectacular scenery (Lake Diablo and Washington Pass). Between the countless drive-through coffee stands on U.S. 2 and the fruit stands around Wenatchee and Chelan, you won’t lack for rations. cascadeloop.com.



BEST FANCY RESORT

Sun Mountain Lodge

There’s nothing better than tipping back a cold Twisp River IPA on the deck of the bar here, the entire Methow Valley, Mt. Gardner, and North Cascades National Park in your viewfinder. Unless, of course, you count heated river-rock massages, local farm-to-table eats, in-house fly-fishing guides, boat rentals on Patterson Lake, and 40 miles of trails on 3,000 acres of private wilderness. Built out of massive boulders and timbers in 1968, Sun Mountain Lodge has been Washington’s primo alpine retreat ever since. *From \$265; 2-night weekend min.; sunmountainlodge.com.*



BEST CAMPGROUND

Takhlakh Lake

From the shores of pristine “Tack-lack” in the South Cascades, 12,276-foot Mt. Adams—a dead ringer for Rainier—seems close enough to reach out and touch. And by pristine, we mean that there are no gas-powered boats allowed, nor are there showers or running water. But if you’re willing to bring provisions (and maybe a raft or a fishing rod), you can float the day away, walk the shores, gorge on huckleberries—or just nap lakeside under the shade of towering Douglas firs. *From \$18; reserveamerica.com.*





*Cascade scenes,
clockwise from
top left: Cowboy
Dinner for Sun
Mountain Lodge
guests; outdoor
cooking at
Sun Mountain;
saddled up at Sun
Mountain Lodge;
rest stop on
the Heather-Maple
Pass Loop;
Sun Mountain
Lodge stables; the
Cascade Loop
curves beneath
Liberty Bell.*





BEST HIKE

Heather-Maple Pass Loop

If this 7-miler off the North Cascades Highway doesn't inspire you to burst into your best Julie Andrews imitation, nothing will. It's a nonstop parade of North-western scenic stunners: old-growth forest; luminous sapphire Lake Ann, in a deep cirque; high-alpine meadows of lupine, glacier lilies, and (naturally) carpets upon carpets of heather;

and a ridgetop walk up to the 6,850-foot shoulder of Frisco Mountain, where you can kick off your boots and take in 360° views of the range's most rugged peaks and glaciers. \$5 day pass; opens mid-Jul; N. Cascades Hwy./State 20 at milepost 158; 1.usa.gov/1jilftt.

BEST CABINS

Rolling Huts

A hybrid of rustic glamping and high design, this sleek herd of

modern steel-wheeled cottages—arranged in a sweeping grassy meadow that was once an RV park—has floor-to-ceiling views of the foothills, sleeping platforms and clever modular furniture, cozy woodstoves, and, unlike your typical tent, Wi-Fi. Each hut also has an adjacent portable toilet. The Methow River is a stone's throw from the sunny decks, and some of Washington State's best hiking and fishing aren't much farther. \$135; sleeps 4; 2-night min.; rollinghuts.com.





Cascade scenes, clockwise from top left: Heather-Maple Pass Loop hike; Sun Mountain Lodge's Cowboy Dinner on the grill; Patterson Lake; horse at home on the Cascade Range; The Mazama Store; Que Car BBQ; Rolling Huts cabin (center).



BEST FUEL STOP

The Mazama Store

It's a cafe, bakery, general store, and gossip mill—and, tucked at the eastern edge of North Cascades National Park, the perfect spot for filling your pack with snacks before you hit the trails. And by snacks, we really mean homemade cinnamon rolls, hot Blue Star coffee, and sandwiches made with the likes of locally smoked bacon and summer tomatoes. Or, to keep it simple, just dash out with a still-warm sea-salt baguette. themazamastore.com.

BEST BREAKFAST

Salish Lodge's Country Breakfast

If a Clif bar isn't fuel enough for a day of adventure in the Central Cascades, do what local loggers used to do when this Snoqualmie lodge started serving its signature Country Breakfast in 1916: Pile the tables with smoked bacon, three farm-fresh eggs, biscuits, buttermilk pancakes, and warm baked goodies—plus honey from lodge hives, poured ceremoniously from high above your plate. \$34; salishlodge.com.

BEST DINNER

Arrowleaf Bistro

In a Victorian house on the main street of Western-kitsch Winthrop, Arrowleaf takes posthike food and raises it a bacon-wrapped date or two. The husband-wife team of Jon Brown and Joanne Uehara serves up seasonal lamb from practically down the street, and something "rarely dainty" called The S.O.B. steak. Brown is the son of a butcher. \$\$\$; arrowleafbistro.com.

BEST SURPRISE

Que Car BBQ

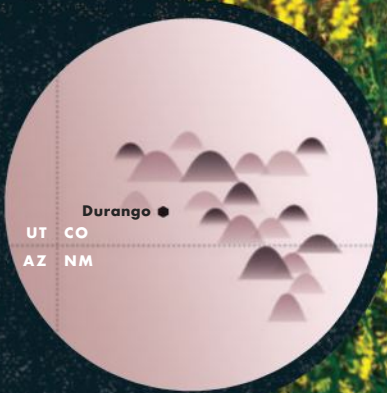
Great barbecue out of a 1942 red caboose along the North Cascades Highway in Marblemount? Believe it, not least because the owner-cook cut his teeth smoking meat while living in Texas for 28 years. Now that he's a Washingtonian, he uses Northwest woods to turn out meltingly tender chopped brisket sandwiches, pulled pork, and a massive Momma's Meatloaf Beefwich. \$; quecarbq.com.



SAN JUAN



*Dunton Hot Springs:
former ghost town turned
luxury resort.*



T

here's nothing soft about the San Juan Mountains. Fourteen of Colorado's 58 Fourteeners are clustered here, making this one of the highest portions of the Rockies. Only the hardest miners and ranchers ventured into these chilly peaks, and even today, residents are tougher-skinned than most. ¶ City comforts sit far away—the biggest population center, Durango, is a lively town, not a metropolis—and the unpeopled landscapes make visitors feel like pioneers. In the San Juans, basic hikes and drives become epic adventures, and rambling off the beaten paths guarantees a true test of mettle. Just a few hours in this range leaves visitors bedazzled. ¶ That makes it a magnet for international travelers hoping to glimpse the real American West and for magnates needing a reality check. Ralph Lauren owns a ranch here, though the weathered gate that reads DOUBLE RL looks as unpretentious as any homesteader's. Here, the mountains are ostentatious enough.

The high-alpine valley is famous for its mountainscapes and unique approach: You take the Durango & Silverton Narrow Gauge Railroad to the Needleton stop, then hike 6 miles one-way on the Needle Creek Trail to Chicago Basin. Camp overnight to enjoy the views, then return on the next day's 3 p.m. train. Train: From \$90; durangotrain.com. Trail: www.fs.usda.gov/sanjuan.

BEST CABIN

Last Dollar Hut

Part of the San Juan Hut Systems, Last Dollar makes an unbeatable base camp. Perched at 10,980 feet, the eight-person cabin overlooks huge swaths of the northern San Juans. The catch? All beds are single bunks, it's a quarter-mile hike from your car, and reservations must be at the last minute (the hut is only available to hikers when hut-to-hut bikers aren't staying there). But once you're in this eagle's nest, you'll feel a million miles away from it all. \$30/person; sanjuanhuts.com.

BEST BREAKFAST

Baked in Telluride

Locals grieved when a 2010 fire wiped out Telluride's decades-old bakery. Now rebuilt, this buzzing spot continues to turn out tender bagels, muffins, and especially heavenly doughnuts. \$; (970) 728-4775.

BEST DINNER

Ore House

Opened in 1972, this Durango institution hangs its Stetson on steak. Yet despite the cowboy decor, it's no throwback: When chef Ryan Lowe became general manager in 2011, he pushed the menu into the 21st century with sustainable seafood and beef raised without hormones. \$\$\$; orehouserestaurant.com.

BEST SURPRISE

Trail Town Still

Hidden in a Ridgway strip mall, this wood-planked saloon pours home-brewed spirits, from cinnamon whiskey and agave liquor to classic gin. The bartenders' friendly chat will have you warming your barstool long after you've emptied your glass. \$; trailtownstill.com.

BEST OF THE SAN JUANS

BEST LAKE

Spud Lake

Proof that spectacular scenery doesn't always require sweat equity, Spud Lake is gorgeous. And getting here is an easy 1.1-mile (one way) hike through mountain-rimmed meadows and aspen glades—making this a prime fall-color ramble. From Durango, take U.S. 550 north for 27 miles, turn right on Old Lime Creek Rd./Forest Rd. 591 (it's unpaved, so a high-clearance vehicle is recommended), and continue 4 miles to trailhead; www.fs.usda.gov/sanjuan.

BEST PEAK

Handies Peak

Handies sits amid a glut of other Fourteeners, so the view from its 14,048-foot summit is one of the state's best. The American Basin trailhead lies near tiny Lake City, and the distance from major cities helps ensure unspoiled vistas that make the 5-mile round-trip seem like a jaunt to paradise. From Lake City, drive 2.5 miles south on State 149, turn right toward Lake San Cristobal, go 20 miles (road turns to dirt), and then left toward American Basin (4-wheel drive recommended); blm.gov.

BEST DRIVE

U.S. 550, Ouray to Durango

Topping three mountain passes (Red Mountain, Molas, and Coal

Bank Pass, all about 11,000 feet), this highway twists between jagged mountains for 70 miles. Pop some Dramamine for the 33-mile Million Dollar Highway segment linking Ouray and Silverton, where S-curves and drop-offs make the 25-mph speed limit seem reckless. cotrip.org.

BEST FANCY RESORT

Dunton Hot Springs

From the outside, the cabins look rough-hewn. But expect world-class pampering here, from the steaming mineral springs to the farm-to-table meals. Should staying in a restored ghost town seem too urban for your tastes, consider Dunton's new sister property, Dunton River Camp: Its eight tents sit beside the trout-choked Dolores River. From \$900 all-inclusive; 2-night min.; duntonhotsprings.com.

BEST CAMPGROUND

Little Molas Lake

These 10 primitive campsites in the San Juan National Forest are as scenic as famous Molas Lake Campground nearby—but without the noise of its generators and traffic. Instead, Little Molas Lake feels worlds away from civilization. Bring your own water. Free; www.fs.usda.gov/sanjuan.

BEST HIKE

Chicago Basin

This Weminuche Wilderness trail sees more hikers than most Colorado escapes. But the scenery makes up for the lack of solitude.

MOUNTAIN JOURNAL



WHY THE NAME?
Named for St. John, likely by Fray Alonso Posada in 1686.



COOLEST ANIMAL
The lynx—wary tufted-eared cat reintroduced here in 1999.



PRETTIEST FLOWER
The purple-blue Rocky Mountain columbine; the state flower is gorgeous come August.



YOU'VE SEEN THEM IN THE MOVIES
The Lone Ranger, City Slickers.



MOUNTAIN CELEBS
Oprah Winfrey and Ralph Lauren (Telluride).

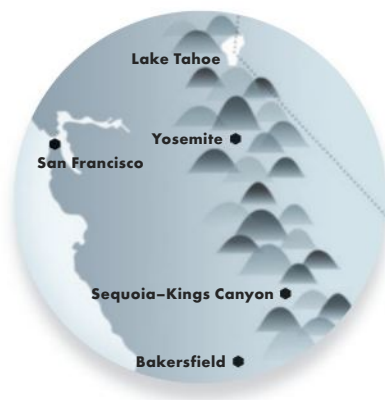
THE
SIERRA NEVADA



*Sierra scenes,
clockwise from
top: pack trip
at McGee Creek
Pack Station;
dock at Sardine
Lake Resort;
Yosemite Valley;
Lake Tahoe.*



California's signature mountain range comes super-size. Running 400 miles north to south along the state's eastern edge, the range boasts the world's largest piece of granite, Yosemite's El Capitan, and the world's largest tree by volume, the General Sherman sequoia. Mt. Whitney sets the bar as the highest peak in the contiguous United States, and Yosemite Falls reigns as the continent's tallest waterfall. The Sierra's low point rivals its highs: The Kings River canyon, carved out 8,000 feet below Spanish Mountain, is deeper than the Grand Canyon. Getting up close to this grandeur is easy, thanks to three national parks, two national monuments, and 20 wilderness areas. The Sierra Nevada's peaks, trails, and passes attract hikers, photographers, adventurers, and tourists—anyone who wants to go big or go home.



BEST OF THE SIERRA

BEST LAKE

Lake Tahoe

The Sierra harbors thousands of lakes, but Tahoe's statistics trump all: 22 miles long, 12 miles wide. It holds 39 trillion gallons of impossibly blue water—so clear a white dinner plate shows up 70 feet below the surface. Visitors water-ski, wakeboard, paddleboard, kayak, fish, and swim. [visitinglaketahoe.com](#).

BEST PEAK

Alta Peak

Mt. Whitney is the Sierra's highest peak, but it's plagued by its popularity. Equally breathtaking and much less crowded is 11,208-foot Alta Peak in Sequoia National Park. A high-burning, 4,200-foot climb brings views of the Great Western Divide's crags, plus a dizzying 6,000-foot drop to the Kaweah River canyon. From the Wolverton trailhead, the hike up and back is 13 miles. \$20/vehicle; [nps.gov/seki](#).

BEST DRIVE

Tioga Pass

From Yosemite Valley, you can drive the park's Tioga Road in two hours—but plan on a day. Stop at Olmsted Point and snap pics of Half Dome. Plop down on Tenaya Lake's beach. Follow the Tuolumne River to the grassy marvel of Tuolumne Meadows. Cross California's highest-elevation highway pass (9,945 feet), then drop down to Lee Vining for lunch. \$20/vehicle; [nps.gov/yose](#).

BEST FANCY RESORT

Westin Monache Resort

Even wilderness-phobes like this plush Mammoth Lakes retreat. Let your spouse hike while you lounge by the heated pool. Each of the 230 suites has a kitchen or kitchenette, but the Whitebark Restaurant may deter you from cooking. From \$189; [westinmammoth.com](#).

BEST CAMPGROUND

Cold Springs

In the heart of Sequoia National Park's Mineral King, Cold Springs Campground offers proximity to alpine lakes, sequoia groves, and views of Sawtooth Ridge. Tent sites are on the river or in the cottonwoods; the walk-ins are best. Pack meticulously; it's a hairy 25-mile drive to the nearest town. \$12; [nps.gov/seki](#).

BEST HIKE

Panorama Trail

The classic Yosemite hike leads 8.5 miles from Glacier Point to Yosemite Valley. Book a seat on the Glacier Point bus from Yosemite Lodge at the Falls, then follow the Panorama's switchbacks down, gaining views of Half Dome and Vernal and Nevada Falls. Cut over to Mist Trail, descend past the falls, then catch a shuttle back to the lodge. [nps.gov/yose](#).

BEST CABINS

Sardine Lake Resort

It takes tenacity to score a stay at Sardine Lake Resort, in the Lakes

Basin area north of Lake Tahoe. It's worth it. Snagging one of nine log cabins lets you paddle below the towering Sierra Buttes, hike fireforested trails, or sip cocktails at the gazebo. From \$168; sleeps 4; [sardinelakesort.com](#).

BEST BREAKFAST

Fire Sign Café

Customize your eggs Benedict at this West Shore Lake Tahoe institution: Try smoked salmon instead of Canadian bacon, or a tomato-and-avocado veggie version. Be ready for long, hungry lines on weekend mornings. \$; [firesigncafe.com](#).

BEST DINNER

The Lakefront restaurant

For alpine ambience, it's tough to beat Mammoth Lake's Lakefront, where chef Bobby Brown serves up elk loin and duck breast in a knotty pine-paneled lodge. This cozy space has only 10 tables, so make a reservation. \$\$\$\$; [tamaracklodge.com](#).

BEST SURPRISE

McGee Creek Pack Station

Seasoned Sierra travelers know the best way to see the territory is on horseback. The horse does the work; you admire the views. And amazing views are what you get on day rides up McGee Canyon in the Eastern Sierra. Day rides from \$125, pack trips from \$200; [mcgeecreekpackstation.com](#).

MOUNTAIN JOURNAL



WHY THE NAME?
Spanish for "snowy mountains," dubbed thus by explorer Father Pedro Font in 1776.



COOLEST ANIMAL
The flying squirrel, which glides up to 200 feet then lands using its airfoil tail.



PRETTIEST FLOWER
Blue-lavender sky pilot, which thrives near the summits of peaks like Mt. Whitney.



YOU'VE SEEN THEM IN THE MOVIES
High Sierra, The Godfather: Part II.



MOUNTAIN CELEBS
Larry Ellison and Alanis Morissette (Lake Tahoe).



WASATCH



*Lake
Blanche,
high
in the
Wasatch
Range.*



Few ranges pack in more drama per square mile than Utah's Wasatch. For starters, there's the steepness: Rising abruptly from the valleys east and west of the range, the near-vertical mountainsides make Salt Lake City skyscrapers look lilliputian. Then there's the spectacle of the celebrities who roost at Park City and Deer Valley, two luxury enclaves where cocktail prices seem as high as the surrounding peaks. So follow the example of the smart Utahns who use these mountains as their Central Park, prime territory for after-work hikes and weekend campouts. Not every paradise hides at the back of beyond. Some, like the Wasatch, sit at your doorstep.

MOUNTAIN JOURNAL



WHY THE NAME?
Ute for "mountain pass."



COOLEST ANIMAL
Moose: antlered, gigantic, and worth admiring from a safe distance.



PRETTIEST FLOWER
Sego lily, the graceful white flower beloved by Mormon pioneers, who ate its bulbs.



YOU'VE SEEN THEM IN THE MOVIES
Jeremiah Johnson, Dumb and Dumber.



MOUNTAIN CELEBS
Mitt Romney (Holladay and Deer Valley) and Robert Redford (Sundance).

BEST OF THE WASATCH

BEST LAKE

Lake Blanche

At 3.7 miles one way, the hike to Lake Blanche isn't the shortest or easiest route in the range, but it rewards the extra effort with superlative views: Even jaded Wasatch hikers swoon at the sight of this mountain cirque surrounding opaline water. Take Big Cottonwood Canyon Rd./State 190 for 4.3 miles, turn right into the Mill B picnic area, and drive east to the trailhead; bit.ly/1jjiOWJ.

BEST PEAK

Mt. Timpanogos

Affectionately nicknamed Timp, this hulking pyramid is the Wasatch's most revered landmark. It also boasts the best views (located in the middle of the mountain chain, it offers stupendous panoramas of the surrounding summits) and the best bragging rights for tagging the top: Even the "short" route is 13 miles round-trip. bit.ly/1jNhA5w.

BEST DRIVE

Alpine Loop Scenic Byway

Insist on riding shotgun for this 20-mile tour among summits so majestic, they make it hard to focus on asphalt. Starting in Orem, take U.S. 189 east through Provo Canyon for 8 miles, then hang a left onto State 92. Its two lanes twist past Robert Redford's Sundance Resort before exposing stunning ridges and peaks (which glow with yellow aspen leaves in late September). utah.com.

BEST FANCY RESORT

Montage

A luxury getaway that cloisters guests from Park City congestion, Deer Valley's Montage recalls an Italian palazzo, with tapestries and polished stone floors—which might feel too contrived for Utah, except for the impeccable service that makes every guest feel like the lord or lady of the manor. From \$325; montagedeervalley.com.

BEST CAMPGROUND

Timpooneke

This 30-site campground in the Uinta-Wasatch-Cache National Forest east of Provo offers panoramas aplenty. Most sites feature front-row views of Mt. Timpanogos, and hiking the Timpooneke Trail (its southern terminus is close to the campground) leads to vistas of Wasatch peaks and wildflowers. You can make the 14-mile round-trip hike to Timp's 11,752-foot summit, or relax and watch the campground's beavers maintain their shimmering pond. From \$21; reserveamerica.com.

BEST HIKE

Albion Basin to Brighton Ski Resort

Linking Big and Little Cottonwood Canyons requires relatively little effort (you start at 9,500 feet and climb to passes, not summits), yet the 7.5-mile round-trip hike gives you amazing vistas. Park at Alta ski area and catch the weekend shuttle to wildflower-filled Albion Basin (or take the easy 1-mile trail). Then hike the Catherine's Pass Trail to Catherine's Pass, for wide-screen views of peaks and lakes before heading down the equally

lovely Lake Mary Trail to Brighton. Take Little Cottonwood Canyon Rd./State 210 for 11 miles to the trailhead; bit.ly/1oKDZR.

BEST CABINS

Wasatch Mountain State Park

Completed in 2011, Eagles Nest and Falcons Ledge cabins remain off the radar for most Utahns, who haven't yet discovered these rustic one-room escapes. Book one before the crowds catch on. Set across the parking lot from the park's group campsite, neither cabin is particularly private, but the log bunk beds and wood-paneled walls lend a quaint charm, and the location makes a great home base for area hikes. \$60; sleeps 8; stateparks.utah.gov.

BEST BREAKFAST

Silver Fork Lodge & Restaurant

Tuck into tangy sourdough pancakes (made from a 70-year-old starter) at this Big Cottonwood Canyon institution. Get cozy inside, beneath a timbered ceiling, or dine on the deck with its views to Honeycomb Canyon. \$; silverforklodge.com.

BEST DINNER

High West Distillery & Saloon

This Park City eatery appeals to locals and visitors alike—especially in summer, when ski designers and realtors belly up to the bar to toss back aged whiskeys, soak up the modern Old West ambience, and fill up with steaks and bourbon-glazed cod. \$\$\$; highwest.com.

BEST SURPRISE

Midway Country Corner

Nothing about the farm town of Midway prepares you for its world-class baked goods. Yet exquisite wedding cakes fill the Corner's storefront windows. Then there's the Ultimate Chocolate Chip Cookie, which owner Susan Fox touts as her specialty. And we agree: This frosted version bests all chippy competition. midwaycountrycorner.com.

RUSTIC EDGE

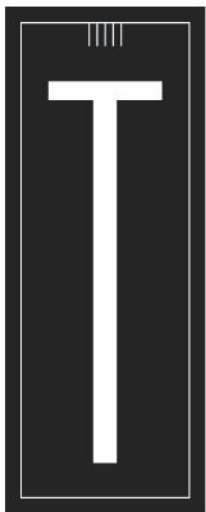


THE RANCH HOUSE RIDES AGAIN—THIS TIME WITH A DASH OF OLD WORLD CHARACTER.

BY PAIGE PORTER FISCHER | PHOTOGRAPHS BY THOMAS J. STORY | STYLING BY MICHAEL WALTERS







The ranch house is as quintessentially Californian as Yosemite and artichokes. So when Eric Olsen, an architect who grew up surrounded by the iconic style in Newport Beach, saw a textbook ranch house in Corona del Mar, he fell fast for its modern but modest style—and knew it was just the place for him and his wife, Adriana, to raise their three daughters. “We bought into this neighborhood because it still feels like old Southern California,” says Eric. “It hasn’t been filled with monster houses.”

Though the ranch style appealed to Eric, Adriana, who grew up on the East Coast with her Italian American family, wasn’t sure what to make of it. She had always envisioned life in a character-filled farmhouse, much like the ones in Italy. “Eric has a much more modern aesthetic than I do,” she says. “What I knew of contemporary architecture seemed cold and sterile—the exact opposite of what I wanted in my house.” So the couple met in the middle with a sort of modern Italian farmhouse in the shell of a ranch—“the perfect blank canvas,” Eric says.

First, though, Eric made a few tweaks to the structure. “A typical ranch house has exposed ceilings and light coming into the public spaces, but ours didn’t have that.” He added new windows for a flood of natural light and incorporated as many French doors as he could to bolster the indoor-outdoor connection. He also made room for a new master suite—not part of the typical ranch configuration—by relocating the garage to the front of the house.

Of all the changes Eric made, it’s the great room that best combines his and Adriana’s visions. Eric elongated the space, lifted the 8-foot ceilings, and opened up the kitchen to create a place where everyone could be together. “If you were to walk into this house on any given evening, you’d probably find us all hanging out in this big open space,” Adriana says. The older girls, Siena, 6, and Ella, 4, like to sit at the island to help prepare dinner, or color at their art table in the middle of the room, while Eric plays with 1-year-old Dempsey.

To add character to the house, the architect chose four materials: custom gray-painted slab and white quartz for a modern touch; over-grouted brick and reclaimed wood for rustic texture. “We basically changed the skin of the house,” he says. Not only do these materials bring the warmth that Adriana longed for, but they also welcome the wear and tear of “little people,” as Eric puts it. “The very character of a ranch house is relaxed, so



to create anything else within these walls would have been a mistake,” he says.

Their blended style paid off. “We regularly have people over, and when all the kids are ripping through the house, our friends often comment on how warm our place feels,” says Eric. “That’s the greatest compliment: I created a modern house that feels cool to me, but not cold to anyone else.”

ARCHITECTURE AND DESIGN Eric Olsen, Orange, CA; ericolsendesign.com.



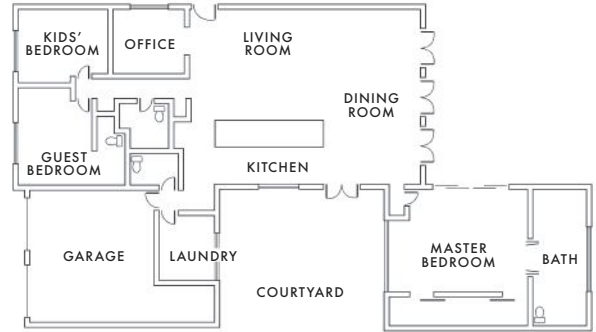
“I didn’t want our **HOME** to feel like a showroom. I wanted it to be a place **WHERE PEOPLE** would come and want to stay for a while, where they’d **FEEL COMFORTABLE** and relaxed.”

—ADRIANA OLSEN—

KITCHEN The Olsens always envisioned an oversized island in their kitchen. “We wanted a place that would draw everyone together,” says Eric, who juxtaposed white quartz with rustic wood strips left over from the floor. “That was an instance where we saved money, and people comment the most on it.”

GREAT ROOM Adriana’s one big request was to have a brick wall somewhere inside the house. Eric added it to the great room. He chose four paint colors for the bricks and then over-grouted them by adding excess mortar between the joints and smearing it over the top.





MASTER BEDROOM Just off the great room, this room looks bigger than it is, thanks to vaulted ceilings and a brick wall (dividing the bedroom from the closet) that doesn't extend to the ceiling. The bedroom borrows a good bit of the attached bathroom's natural light through the wide doorway. The gray color scheme repeats here too. "I love a very serene neutral palette in a bedroom," says Eric.

MASTER BATH Eric likes to get as much natural light into a bathroom as possible. To that end, he added skylights and a generous window behind the vanity. Vertical wooden beams mask the pipes and make room for a mirror above each sink. He placed the faucets on the sides of the sinks to make the vanity feel unique.

GIRLS' ROOM Gray walls make a sophisticated backdrop for Ella and Siena's room. "They'll thank me for it one day when they realize their room has grown up with them," Eric says, laughing. A grid of modern animal prints keeps the room playful.

“**SIMPLE** is good—repetition is too. In all my stuff, I try to **PICK A PALETTE** of materials and keep it consistent.”

— ERIC OLSEN —

FOR YOUR INSPIRATION FILE

HEADBOARD

In the guest room, a decal takes the place of a typical headboard. "It was mostly a budget decision to do a decal, but it looks cool too," Eric says.





1



2



3



4



5

1. **SCREEN** This sliding shutter panel made of reclaimed wood controls light and provides privacy for the guest and the girls' bedrooms.

2. **COURTYARD** Eric designed concrete pavers to mimic the herringbone pattern of the kitchen floor.

3. **OFFICE** Three built-in shelves make a strong visual statement. The charcoal cabinetry and quartz countertops match the kitchen for continuity.

4. **WINE STORAGE** Circular "cubbies" next to the pantry answer the question of where to store wine.

5. **MAILBOX** Reclaimed wood and a vibrant red mailbox announce the home's contemporary rustic style.

6. **ENTRY** A sidewalk flanked with rosemary and succulents leads to the home's front door, actually on the side of the house. Eric framed the door, which opens right into the great room, with rusted steel.

7. **CLOSET** A wall of shelves provides enviable storage and display for the couple's shoes. Sliding barn doors lead to the bedroom.

8. **GREAT ROOM** The couple wanted to give their sofa more character, so they upholstered the seat and the frame in different colors.



6



7



8



ALBACORE
TUNA, CUCUMBER,
and
POTATO KEBABS

OFF *the* HOOK

*In a sea of grim news about fish, West Coast albacore is one you can eat without worry.
Discover how to make the most of this prize catch.*

By Margo True / Photographs by John Clark

BY MARGO TRUE | RECIPES BY JULIA LEE



A torpedo-shaped creature that looks as if it's been dipped in liquid silver, shooting through the water at up to 25 miles an hour, albacore tuna is an unexpectedly beautiful fish.

Its remarkably long pectoral fins give it an extra measure of grace. If—like most of us—you've known albacore only as canned “white” tuna, it's mesmerizing to see them alive.

From the cook's perspective, it's just as surprising. “Fresh albacore are so versatile,” says Wayne Heikkila, executive director of the Western Fishboat Owners Association. “They're good raw or baked or barbecued. They're pretty hard to ruin.” While the list of seafood you shouldn't eat seems to grow by the day—and rumors swirl about radioactive contamination from Fukushima—West Coast albacore remain the rare fish that's both sustainable and good for you. Delvan Neville, lead author of a recent Oregon State University study about radioactivity in albacore, says the levels are far lower than what we're exposed to annually from sources like the air, the soil, and the occasional X-ray: “Just to equal that dose, you would have to eat more than 700,000 pounds of albacore.”

Western albacore migrate across the Pacific over their life spans, swimming through our waters when they're less than five years old and weigh only 12 to 25 pounds (bluefin tuna, by contrast, can weigh more than half a ton). Because young albacore swim close to the surface, and tend not to cluster in schools, they're caught one at a time—an old-fashioned method you'll see on labels as “hook-and-line” or “troll-caught.” In the South Pacific, where albacore are older and swim deep, they're often fished with longlines that stretch 50 miles behind the boat, bringing in so much tuna (along with endangered sea turtles, dolphins, and sharks) that the stocks can't easily bounce back. In the West, we dip into our albacore but don't deplete them—or accidentally catch what swims with them.

There are other benefits to Western albacore's youth. During their short lives, the fish don't absorb much mercury, so their levels are well below FDA limits. What they do have, though, are plenty of omega-3 fatty acids, thought to boost heart health, ease arthritis, and alleviate depression. In fact, young albacore have the highest levels of omega-3s of any tuna.

That fat also makes Western albacore delectable to eat. It's the most desirable tuna for canning, and a stunning 80 percent of our tuna goes overseas to be processed, says Natalie Webster, director of operations for the American Albacore Fishing Association (AAFA), near San Diego. In response, small fisheries are now canning their own local tuna (see “Where to Find Local Albacore,” page 78). Handled gently and not precooked before canning (standard practice overseas), it's exceptional stuff—fresh-tasting and juicy, with more of its omega-3s retained.

But it's well worth seeking out fresh albacore too, whether you order it from a fish shop or buy it straight off a boat. Its mild, delicate flesh can be cooked in so many ways. Grill it, roast it, braise it. Cure it with salt and sugar, like gravlax, or poach it in oil to make a succulent confit. Just let it swim free of the can: The recipes that follow reveal all that fresh, local albacore can be.



STAR ANISE and GINGER TUNA CONFIT



CLOCKWISE FROM TOP LEFT: ALEX FARNUM, JOHN CLARK, ALEX FARNUM, JOHN CLARK

Top right: Deckhand Ryan Fleek with a freshly caught albacore aboard the *Pacific Marit*, in Charleston, OR. Above: An albacore fisherman's good-luck charm.



TUNA GRAVLAX
with
RADISH
and
AVOCADO
SALAD

STAR ANISE and GINGER TUNA CONFIT

MAKES ABOUT 3½ CUPS / 50 MINUTES, PLUS AT LEAST 4 HOURS TO CHILL

This gently spiced, rich tuna is terrific in sandwiches (we like it on brioche toasts, with cilantro and thinly sliced daikon radish, avocado, and cucumber). Or try it with soba noodles and in salads.

- 2 small shallots, divided
- 1-in.-long piece fresh ginger, peeled and thinly sliced, divided
- 4 garlic cloves, divided
- 1 tsp. Chinese five-spice powder
- ½ tsp. each pepper and kosher salt
- 1 to 1½ lbs. whole albacore tuna loin, cut crosswise into 1-in.-thick slices
- 5 wide strips orange zest (from 1 orange; use a vegetable peeler)

- 4 star anise pods
- 6 large cilantro sprigs
- ¾ cup each grapeseed oil and mild, fruity extra-virgin olive oil

1. Mince 1 shallot, half of ginger, and 2 garlic cloves, then mix with five-spice powder, pepper, and salt. Rub paste all over tuna slices, layer them in a 4- by 8-in. baking dish, cover, and chill 4 to 5 hours.
2. Preheat oven to 275°. Quarter remaining shallot lengthwise and add to baking dish. Crush remaining 2 garlic cloves and add to dish, along with orange zest, star anise, remaining ginger, the cilantro, grapeseed oil, and just enough olive oil to cover fish by ¼ in.
3. Bake tuna 25 minutes, uncovered. Let tuna cool to room temperature in oil.

MAKE AHEAD *Up to 10 days, chilled. Bring to room temperature before serving.*

PER ½ CUP TUNA WITHOUT OIL 350 Cal., 71% (249 Cal.) from fat; 24 g protein; 28 g fat (3.6 g sat.); 2.4 g carbo (0.4 g fiber); 588 mg sodium; 29 mg chol. GF/LC

TUNA GRAVLAX with RADISH and AVOCADO SALAD

SERVES 4 TO 6 / ABOUT ½ HOUR, PLUS AT LEAST 6 HOURS TO CURE

Tuna bellies, or *toro*, are prized in sushi bars for their velvety texture. That said, you can also use tuna loin in this recipe; it will simply be a little lean. Make sure that your knife is very sharp—it's the key to slicing through the soft fish easily without tearing it.

- 2 tbsp. plus ½ tsp. kosher salt
- 2 tsp. sugar
- 1½ lbs. tuna belly, any bones gently removed with tweezers
- 3 radishes, trimmed
- ½ firm-ripe avocado, peeled and diced
- 2 tbsp. chopped chives
- 3 tbsp. extra-virgin olive oil
- 1 tsp. lemon juice

Where to find local albacore

FRESH Find West Coast albacore in local fish shops from June to late October (we recommend ordering ahead). At commercial docks, especially in Oregon, fishermen sell albacore straight off the boat, usually for less than \$3/lb.; bring ice, a cooler, and cash. It comes whole, although fish cutters will often fillet it for you there. For dock info, visit: **OREGON:** oregonalbacore.org. **WASHINGTON:** pacificalbacore.com. **BRITISH COLUMBIA:** bctuna.com. **CALIFORNIA:** Pillar Point Harbor, Princeton-by-the-Sea, San Mateo County; (650) 726-8724, ext. 3. Spud Point Harbor, Bodega Bay, Sonoma County; (707) 875-3535.

FLASH-FROZEN Tuna that's been flash-frozen on the boat can be even better than fresh, since it's cooled to -30° immediately after being caught and preserves tuna at its pristine best. Mail-order it from iloveblueseas.com and vitalchoice.com; prices start around \$30/lb.

CANNED For canned Western albacore, try Chuck's Seafood in Oregon (chucksseafood.com), which cans for local fishermen; Capriccio tuna from California (eatalbacore.com); and American Tuna (americantuna.com), which cans for San Diego's American Albacore Fishing Association.



TUNA ROAST
with
RATATOUILLE

1. Combine 2 tbsp. salt and the sugar in a small bowl. Rub both sides of tuna belly with salt mixture. Set on a plate, cover, and chill at least 6 hours and up to overnight.
2. Briefly rinse fish with cold water and pat dry with paper towels. Using a very sharp knife, thinly slice belly diagonally across the grain, pulling the knife through the fish rather than sawing. Divide slices among 4 to 6 small salad plates, spreading them out in a single layer. Cover each with plastic wrap and, using the bottom of a liquid measuring cup, gently pound fish into a thin layer.
3. Thinly slice radishes, then cut into thin matchsticks. Transfer to a small bowl and add avocado, chives, oil, and lemon juice. Season with remaining $\frac{1}{2}$ tsp. salt and toss until well combined. Spoon some salad onto each plate.

PER SERVING 249 Cal., 52% (130 Cal.) from fat; 27 g protein; 15 g fat (2.7 g sat.); 1.7 g carbo (1 g fiber); 300 mg sodium; 43 mg chol. GF/LC/LS

TUNA ROAST with RATATOUILLE

SERVES 4 TO 6 / ABOUT 1 HOUR

A whole meaty tuna loin can be roasted the same way as a hunk of beef. If your loins are small— $\frac{3}{4}$ lb. or less each—you can tie them together to create a plumper-looking roast: With the widest sides together, tie at 2-in. intervals with kitchen twine. Take the tuna out of the oven when it's still very rare—albacore keeps on cooking after it's pulled off the heat, and if it's overcooked, it's dry.

RUB

- 1½ tbsp. each fennel seeds, black peppercorns, and kosher salt
- 1½ tsp. orange zest
- 3 tbsp. extra-virgin olive oil
- 1 whole albacore tuna loin (about 1 lb.)

RATATOUILLE

- ½ cup extra-virgin olive oil, divided
- 1 lb. slender Asian purple eggplant, trimmed and cut into 1½-in. chunks
- 2 medium fennel bulbs, stalks trimmed,

fronds saved for garnish, and bulbs very thinly sliced

- 1 crookneck squash, cut into 1½-in. chunks
 - ½ medium red onion, cut into 1½-in. chunks
 - 1½ lbs. tomatoes, cut into 1-in. chunks
 - ½ cup dry white wine
 - ¼ cup loosely packed flat-leaf parsley leaves, coarsely chopped
- Salt and pepper

1. Preheat oven to 400°.
2. Make rub: Toast fennel seeds in a small dry skillet over medium heat until fragrant, about 1 minute. Crack peppercorns in a mortar and pestle. Add fennel seeds and salt and crush together until coarsely ground. Stir in orange zest and oil. Cover tuna all over with rub, then chill.
3. Meanwhile, make ratatouille: Heat $\frac{1}{4}$ cup oil in large roasting pan over medium-high heat. Add eggplant and cook, stirring occasionally, until tender, 10 to 15 minutes. Transfer eggplant to a medium bowl. Return pan to medium-high heat and add 1 tbsp. oil. Add sliced fennel and cook, stirring occasionally, until tender and browned, 8 to 10 minutes; transfer fennel to bowl of eggplant. Return pan to medium-high heat and add 1 tbsp. oil. Add squash and onion and cook, stirring occasionally, until softened, 5 to 10 minutes. Add tomatoes, cook 1 minute, and return eggplant and fennel to pan. Add wine and parsley and cook, stirring, 2 minutes. Season to taste with salt and pepper. Push vegetables apart a little to make space for tuna.
4. Heat remaining 2 tbsp. oil in a medium nonstick frying pan over medium-high heat until shimmering. Sear tuna until browned, 30 seconds to 1 minute on each side. Nestle tuna into vegetables and roast 6 to 8 minutes, or until opaque on the outside but still pink in most of center. Let tuna rest 10 minutes, uncovered (it will cook all the way through). Stir fennel fronds into vegetables.
5. Carve tuna into 1-in.-wide slices and serve with vegetables and a drizzle of pan juices.

PER SERVING 398 Cal., 59% (236 Cal.) from fat; 21 g protein; 27 g fat (3.8 g sat.); 17 g carbo (7.1 g fiber); 674 mg sodium; 34 mg chol. GF/LC

ALBACORE TUNA, CUCUMBER, and POTATO KEBABS

SERVES 4 / 40 MINUTES

These kebabs are a good way to use tuna loin, especially any odd-shaped pieces left over from making another recipe. Cooking cucumber may seem unusual, but heat brings out its sweetness.

- 12 small (about 1 in. diameter) red-skinned potatoes
- 1 garlic clove
- 1 tsp. salt, divided
- 1 tbsp. pimentón (smoked Spanish paprika)
- ½ cup extra-virgin olive oil, divided
- 1 lb. albacore tuna loin
- 1 cucumber, peeled and halved lengthwise
- ⅛ tsp. pepper
- 1 lemon, quartered

1. Put potatoes in a medium saucepan and cover by 2 in. cold water. Bring to boil over medium-high heat and boil until tender when pierced with a knife tip, 8 to 10 minutes. Drain.
2. Crush garlic and $\frac{3}{4}$ tsp. salt in a mortar and pestle into a paste. Add pimentón and 6 tbsp. oil and stir until well combined.
3. Cut tuna into 1- by 1½-in. pieces. Combine tuna with half of pimentón oil; stir to coat.
4. Slice cucumber halves into 1-in.-thick pieces (you'll need 12 pieces). Put cucumbers and potatoes into a medium bowl. Add pepper, remaining 2 tbsp. oil, and remaining $\frac{1}{4}$ tsp. salt; toss to coat.
5. Heat a grill to high (450° to 550°). Thread cucumber, potatoes, and tuna onto 4 metal skewers. Wipe grill with oiled paper towels. Grill skewers, covered, 30 seconds per side (2 minutes total), or until tuna is mostly opaque but still pink in center (it will continue to cook off the grill). Serve with lemon wedges and remaining pimentón oil for drizzling. ▲

PER SERVING 429 Cal., 55% (237 Cal.) from fat; 34 g protein; 27 g fat (4.1 g sat.); 15 g carbo (1.8 g fiber); 1,256 mg sodium; 41 mg chol. GF/LC

S DIGITAL BONUS Our guide to buying and cooking sustainable seafood: sunset.com/smartseafood.



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*Picnic
perfect*

NECTARINE CAPRESE SALAD

p. 82

PEAK
SEASON

SLICE OF SUMMER

*July calls for a nectarine a day (at least).
Here are three new ways to enjoy
the juicy fruit.*

Tips for cooks

GO FOR FRECKLES

Sun spots on nectarines are a sign of sweetness; a red blush is just a varietal characteristic. Choose fruit that's fragrant and has a little give or is only moderately firm.

WAIT TO CHILL

For the fullest flavor and juiciest texture, store nectarines at room temperature, slightly apart on a plate, until they yield slightly to the touch. Chill when fully ripe.

WHITE VERSUS YELLOW

Serve sweet, delicate white nectarines fresh and in desserts.

Use yellow ones (brighter and richer-flavored) raw and cooked in sweet and savory dishes. Unlike peaches, nectarines' smooth skin can stay on for cooking.

PEAK SEASON

NECTARINE CAPRESE SALAD

SERVES 6 / 25 MINUTES

Made with white nectarines, this savory-sweet Caprese just might trump the classic version. Burrata cheese adds richness (see page 94 for our top picks), but feel free to sub in fresh mozzarella.

1½ to 2 lbs. assorted heirloom tomatoes
3 soft-ripe white nectarines (1½ lbs. total)
8 oz. burrata cheese or fresh mozzarella
About ¼ cup small fresh opal* (purple) basil leaves or regular basil leaves
10 fresh mint leaves, whole or thinly sliced
1 tbsp. Champagne vinegar
½ tsp. regular or white balsamic vinegar
3 tbsp. extra-virgin olive oil
About ½ tsp. flaked sea salt, such as Maldon
About ½ tsp. pepper

1. Cut tomatoes and nectarines into large wedges and arrange on a platter. Tear burrata into large chunks and distribute over the top, along with any escaped cream (but not the liquid from fresh mozzarella, if using). Scatter basil and mint over salad.
2. Whisk together vinegars and oil in a small bowl. Drizzle over salad. Sprinkle with ½ tsp. *each* salt and pepper, and add more to taste if you like.

*Find at farmers' markets.

PER SERVING 228 Cal., 58% (132 Cal.) from fat; 8.2 g protein; 15 g fat (6.1 g sat.); 13 g carbo (2.7 g fiber); 297 mg sodium; 38 mg chol. GF/LC/LS/V

GRILLED LAMB CHOPS with NECTARINE THYME JAM

SERVES 4 / 1¾ HOURS

You couldn't ask for a better partner for lamb's mildly earthy flavor than nectarines, used here in a quick jam and sizzled on the grill. Choose fruit with red-tinged flesh for an especially pretty presentation.

About 3 tbsp. lemon juice, divided
¼ cup olive oil, divided
About ¾ tsp. kosher salt
About ½ tsp. pepper
3 garlic cloves, minced
1 tbsp. finely chopped fresh rosemary
½ tbsp. finely chopped fresh thyme leaves,
1 tbsp. whole leaves, and thyme sprigs
4 lamb shoulder chops (2½ lbs. total)
3 soft-ripe yellow nectarines (1½ lbs. total),
preferably with very red skin
⅓ cup sugar
½ tsp. lemon zest
2 firm-ripe yellow nectarines (1 lb. total)

1. Whisk together 2 tbsp. lemon juice, 3 tbsp. oil, ¾ tsp. salt, ½ tsp. pepper, the garlic, rosemary, and chopped thyme in a shallow dish. Add lamb and turn to coat. Chill, covered, 1 to 2 hours. Bring to room temperature 30 minutes before grilling.
2. Meanwhile, make jam: Put a small plate in freezer. Coarsely chop soft-ripe nectarines and put in a medium saucepan with 1 tbsp. lemon juice, 1 tbsp. water, the sugar, and lemon zest. Cook over medium heat, stirring and crushing with back of spoon, until fruit softens, 10 to 15 minutes. Boil gently, stirring, until a spoonful of jam put on the cold plate

holds a soft shape, 10 minutes more. Stir in whole thyme leaves and more lemon juice to taste. Let cool.

3. Heat a grill to medium-high (450° to 500°). Cut firm-ripe nectarines in half and pit; brush with 1 tbsp. oil and sprinkle all over with salt and pepper to taste.
4. Grill chops (reserve marinade), turning once and basting with marinade, 8 to 10 minutes total for medium-rare. During last few minutes, grill nectarines, cut side down, until grill marks appear, 2 minutes. Cut fruit into wedges. Arrange meat and fruit on a platter and garnish with thyme sprigs. Serve with jam.

PER SERVING 716 Cal., 50% (359 Cal.) from fat; 45 g protein; 40 g fat (14 g sat.); 45 g carbo (4.6g fiber); 278 mg sodium; 163 mg chol. GF/LS



NECTARINE ROSE GELATO

MAKES 4½ CUPS / 1½ HOURS, PLUS
2½ HOURS TO FREEZE

Rose water brings out the floral quality in nectarines (who knew they're in the same botanical family?). For the creamiest texture, serve this the same day it's made.

- 3 soft-ripe yellow nectarines (1½ lbs. total), pitted and sliced
- ⅔ cup sugar, divided
- 1½ tsp. cornstarch
- 1 cup whole milk
- ½ cup buttermilk
- ¾ cup heavy whipping cream
- Small pinch kosher salt
- 1½ tsp. honey
- 1 tsp. rose water*

1. Coarsely mash nectarines with ⅓ cup sugar in a medium saucepan, using a potato masher. Let stand until very juicy, at least 15 minutes.
2. Meanwhile, whisk together remaining ⅓ cup sugar and the cornstarch in another medium saucepan. Add whole milk, buttermilk, cream, salt, and honey; whisk until blended. Bring to a boil over medium heat, stirring often, then reduce heat and simmer 2 minutes, continuing to stir. Set pan in a bowl of ice water and stir often until cool. Chill until needed.
3. Bring nectarines to simmering over medium heat, stirring often, and cook until fruit is almost jammy in consistency, 10 to 15 minutes. Remove from heat and stir in rose water. Set pan in a bowl of ice water and stir often until cold.
4. Stir cream mixture into fruit mixture. Freeze in an ice cream maker according to manufacturer's instructions. Transfer to an airtight container and freeze until firm enough to scoop, at least 2½ hours.

*Find with cocktail or baking supplies.

MAKE AHEAD The milk base (step 2), up to 2 days, chilled. ❄️

PER ½-CUP SERVING 195 Cal., 39% (78 Cal.) from fat; 2.5 g protein; 8.6 g fat (5.2 g sat.); 29 g carbo (1.2 g fiber); 41 mg sodium; 31 mg chol. GF/LC/LS/V



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An Outstanding in the Field dinner at Everett Family Farm; OITF founder Jim Denevan. INFO: outstandinginthefield.com.

DINNER AFIELD

Host your own pop-up outdoor meal, with tips and a recipe from the pros who started the craze. *By Tara Duggan*

JIM DENEVAN EDGES his vintage bus an inch to the right, to align it with a row of corn at a farm near Santa Cruz, California. The chef and maverick event planner is creating the backdrop for the latest Outstanding in the Field meal, a series of dinners he produces in forests, beaches, and farms all over the world—and he likes to get the details just right.

Celebrating its 15th anniversary, OITF started with a few dinners highlighting local food and chefs around Santa Cruz. Others followed Denevan's lead, and the pop-up dinner party was born. A typical OITF event may serve 150 people, but tonight's staff party, for 20, sets a perfect example for anyone wanting to host a similar dinner for friends at a local park or beach. It's the simplicity that makes these parties feel like special occasions: "The dinners are about celebrating the outdoors and bringing the table to a pretty place," says Denevan.

With that in mind, his tips include starting the meal a few hours before sunset so guests can appreciate the surroundings, and rolling with any surprises the outdoor elements may bring. During parties on the beach, for instance, he's had rogue waves splash guests. "Everybody screamed like they were on a boardwalk log ride," says Denevan, who consults tide charts when planning table arrangements. "You're bound to get a little wet."

The fast lane
from



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Party tips

SCOUT YOUR LOCATION. To avoid having your party crashed by park rangers, check regulations before setting up a table at the local beach or park. Or ask a nearby farmer, vintner, or friend with a vegetable garden if they'll share space. Find out if your chosen site has a grill, or if you can bring one from home.

MAKE AHEAD. Though OITF serves up to 150 guests, the same principles apply with a dozen. Cook ahead as much as you can, and serve dishes family-style to promote conversation, with one platter of food for every six to eight people.

SET ONE BIG TABLE. OITF puts multiple tables together for one ultralong table. You can rent tables and chairs if you don't own them; 30-inch-wide tables

provide enough room for comfort, and 8-foot ones fit four guests per side. To level tables and chairs on soft surfaces like grass or sand, use shims—thin pieces of wood available at hardware stores.

PLAN FOR SUN—AND RAIN. Denevan's rules: If the temperature is above 79°, rent patio umbrellas. If winds are above 14 mph, place the table near a wind block, such as a cliff or row of trees. If there's a decent chance of rain, have an indoor option. No matter what, tell guests to bring sunglasses and also to dress for the weather.

MAKE CLEANUP EASY. Transport dishes in crates with dish towels. Later, set up dishwashing stations with buckets, or just scrape, repack, and then wash dishes at home.



DON'T COMPETE WITH THE SCENERY.

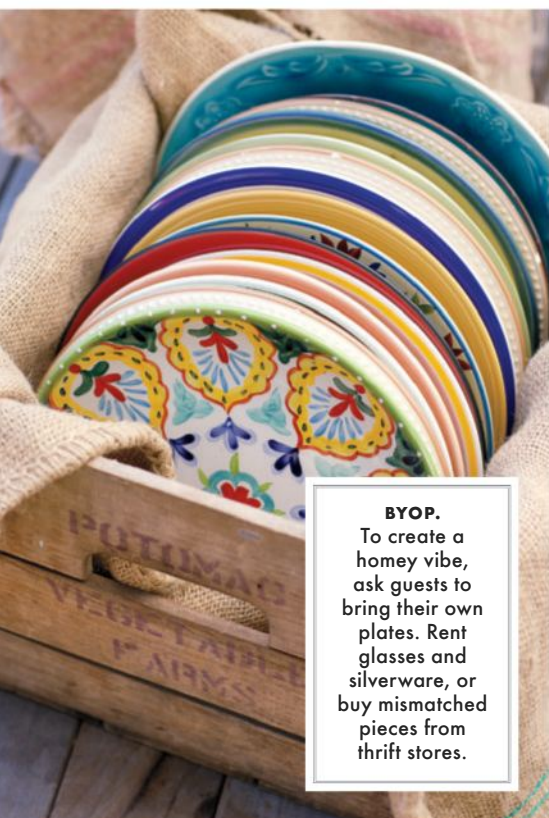
Stick with simple napkins and table settings—OITF avoids flowers and rarely has music—so the focus is on the outdoors and what's on the plate.



LINGER AFTER DARK.

Use mason-jar lanterns filled with olive oil. From \$15/ small six-pack; lehmanns.com.





BYOP.
To create a homey vibe, ask guests to bring their own plates. Rent glasses and silverware, or buy mismatched pieces from thrift stores.



SMOKED SALMON SUMMER SQUASH SALAD

SERVES 12 / 1 3/4 HOURS, PLUS 5 1/2 HOURS FOR FISH TO CURE AND DRY

The salmon comes off the grill juicy yet fragrant with smoke, a contrast to the creamy salad made with grilled and raw squash. The prep is flexible; you can cure and rinse the fish a day ahead. If you're using a grill without a lid—often the case at parks—cover the fish as the OITF team does, with a turkey-size foil pan.

SALMON

- 1 cup each kosher salt and sugar
- 1 tbsp. chopped fresh dill or 1 tsp. dried dill
- 1 tbsp. fennel seeds
- 1 tsp. pepper
- 1 skin-on king salmon fillet (about 4 lbs. and 1 1/2 in. thick, cut from the widest end), pin bones removed

Hardwood lump charcoal, or 2 cups applewood chips if using a gas grill

- 2 tbsp. canola oil

DRESSING

- 3/4 cup each mayonnaise and buttermilk
- 1/4 cup lemon juice
- 3 tbsp. chopped fresh dill, plus dill sprigs
- 3/4 tsp. each kosher salt and pepper

SALAD

- 3 lbs. mixed summer squash such as zucchini and crookneck, ends trimmed
- 2 tbsp. olive oil
- 1 tsp. each kosher salt and pepper, divided
- 1 red or yellow onion, thinly sliced

1. Prepare salmon: In a small bowl, mix salt, sugar, dill, fennel, and pepper for the cure. Line a rimmed baking sheet with a very long piece of plastic wrap, letting it hang over ends. Sprinkle with 3/4 cup of cure. Set salmon, skin side down, on top. Cover fish with remaining cure. Wrap in plastic and chill about 4 hours.
2. Rinse fish; pat dry. Dry baking sheet, set a cooling rack in it, and set fish on top. Chill uncovered until tacky, 1 to 3 hours.
3. Meanwhile, make dressing: Whisk ingredients in a bowl and chill until used.
4. Make salad: With a mandoline or vegetable peeler, cut half of squash into thin ribbons and put in a medium bowl; set aside. Halve remaining squash lengthwise. In a large bowl, toss it with olive oil and 1/2 tsp. each salt and pepper.
5. Let salmon stand at room temperature. Light a full chimney of hardwood charcoal or a gas grill and heat to medium

(about 350°). If using a gas grill, soak applewood chips in a bowl with water at least 30 minutes; set aside. Grill seasoned squash (set aside bowl with oil), turning, until barely softened, 10 to 15 minutes. Return to oil in bowl, let cool, then cut into chunks and toss to coat.

6. Meanwhile, cut 2 pieces of foil a bit bigger than salmon and crimp edges together. Cut holes in foil with a knife tip 2 in. apart and widen each to the size of a dime. Brush salmon all over with canola oil and set on foil. *To cook over charcoal*, let fire cool to low (250° to 300°). *To cook over gas*, reduce heat to low (250° to 300°). Drain wood chips and place in a smoker box. Or wrap in 2 layers of foil, poke 12 half-in. holes with a knife, and set pouch on a burner. Cover grill and wait until chips smoke, 10 to 15 minutes.
7. Grill salmon skin down (for any kind of grill), covered, until fish is just firm to touch but still rare in center, 15 to 25 minutes. With 2 wide spatulas, ease fish off skin onto a cutting board; save skin on foil. Tent fish loosely with clean foil and let rest at least 15 minutes. Meanwhile, if skin isn't crisp, return it on foil to grill and cook a few minutes longer. Set aside.
8. Add onion and shaved squash to grilled squash. Drizzle salad with half of dressing, add remaining 1/2 tsp. each salt and pepper, and toss to coat. Arrange salad on 2 large platters. Cut salmon into 12 portions and set on top. Garnish with large pieces of crisp salmon skin and dill sprigs. Pass dressing at the table.

MAKE AHEAD *Through step 4 up to 3 hours, or the rinsed, cured fish up to 1 day.* ▲

PER SERVING 314 Cal., 41% (130 Cal.) from fat; 36 g protein; 15 g fat (2.2 g sat.); 9.9 g carbo (1.3 g fiber); 583 mg sodium; 91 mg chol. LC

S DIGITAL BONUS Get more inspiration for hosting a foolproof outdoor bash: sunset.com/partytips.

FAST & FRESH

WEEKNIGHT COOKING

Recipes in 30 minutes or less



CHICKEN STEAMED OVER GINGER-GARLIC RICE

SERVES 4 / 30 MINUTES

We've taken a specialty of Singapore, Hainanese chicken, and adapted it for a quick dinner without sacrificing its succulence. Fresh vegetables and an intense cilantro sauce add crunch and flavor.

- | | |
|--|---|
| 2 shallots, halved | 2 green onions, chopped |
| 2¼-in. piece ginger, peeled and thickly sliced, divided | 1 cup loosely packed cilantro leaves and tender stems |
| 2 garlic cloves, divided | 2 scant tbsp. lime juice, plus 2 limes |
| 3 tbsp. vegetable oil | 1 each green and red jalapeño chile, sliced and stemmed |
| 2 cups long-grain rice | 2 tbsp. each soy sauce and toasted sesame oil |
| 4 cups reduced-sodium chicken broth | ½ English cucumber, sliced |
| 2 boned, skinned chicken breast halves (about 1½ lbs. total) | |

1. Whirl shallots, 2 slices ginger, and 1 garlic clove in a food processor until well chopped. Heat vegetable oil in a 5- to 6-qt. dutch oven over medium heat. Add shallot mixture and cook, stirring, until garlic begins to brown, about 2 minutes. Add rice and stir until well coated in oil.
2. Stir in broth and place chicken on top of rice. Cover and cook, without stirring, until chicken is cooked through and rice is tender, 15 to 20 minutes.
3. Meanwhile, purée green onions, remaining ginger and garlic, the cilantro, lime juice, green jalapeño, soy sauce, sesame oil, and 2 tbsp. water in a blender. Transfer to a bowl. Cut limes into wedges.
4. Lift chicken from pot and slice. Transfer rice to a platter and arrange chicken on top. Serve with limes, sliced red jalapeño and cucumber, and cilantro-ginger sauce.

CARB-FREE OPTION
Swap out the rice for steamed vegetables.

PER SERVING, WITH 2 TBSP. SAUCE 730 Cal., 27% (197 Cal.) from fat; 48 g protein; 22 g fat (3.5 g sat.); 82 g carbo (2.4 g fiber); 1,214 mg sodium; 109 mg chol.

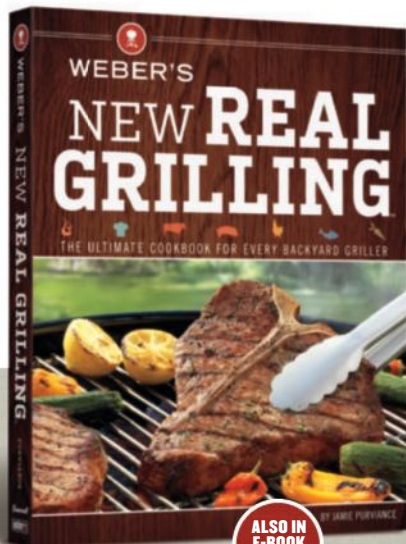


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Watch our video tips for making & grilling hamburgers: sunset.com/grillburgers.

ITALIAN BURGERS

SERVES 4 / 30 MINUTES

These burgers get a distinctive tang from *giardiniera*, an Italian mix of pickled vegetables. If you can't find it at the store, chop up olives and pickles instead.

- 4 slices red onion, about 1/4 in. thick
- 2 tbsp. balsamic vinegar
- 1/4 cup olive oil, divided
- 3/4 cup chopped giardiniera*
- 1/3 cup mayonnaise
- 1 tbsp. chopped fresh oregano leaves
- 1 1/2 lbs. ground lean beef
- 1 tsp. kosher salt
- 1/2 tsp. pepper
- 4 ciabatta or focaccia buns, split
- 4 slices provolone cheese
- About 2 cups lightly packed arugula

1. Heat grill to medium (350° to 450°). Put onion in a small bowl and toss with vinegar and 1 tbsp. oil; set aside. Mix giardiniera with mayonnaise and oregano; set aside.
2. Season beef with salt and pepper, mixing with your hands until just combined. Divide into 4 portions and form into patties. Using your thumb, press a

dent into the center of each patty (it will even out as the burger cooks). Brush patties lightly on both sides with 1 tbsp. oil. Brush cut sides of buns with remaining 2 tbsp. oil.

3. Drain onion and discard marinade. Grill onion and burgers until onion is softened and charred slightly, about 5 minutes, and until burgers are done the way you like, about 8 minutes for medium-rare. In the last 2 to 3 minutes of cooking, top burgers with cheese and lightly toast buns.
4. Assemble burgers, topping them with onion, arugula, and a hefty dollop of mayonnaise mixture.

*Find giardiniera in the pickle aisle of well-stocked grocery stores.

PER SERVING 718 Cal., 62% (445 Cal.) from fat; 42 g protein; 50 g fat (14 g sat.); 19 g carbo (1.4 g fiber); 1,449 mg sodium; 130 mg chol.

Recipes by JULIA LEE & AMY MACHNAK

PAPPARDELLE with CORN and FETA

SERVES 4 / 30 MINUTES

Pappardelle's ribbon shape elevates weeknight pasta dinners. If you want a creamier texture in this dish, substitute soft goat cheese for the feta.

12 oz. pappardelle or other wide pasta, such as extra-wide egg noodles

5 tbsp. butter

2 garlic cloves, thinly sliced

8 oz. button mushrooms, quartered

Kernels sliced from 3 ears fresh corn

2 Anaheim or New Mexico chiles, or

1 seeded jalapeño chile, stemmed and thinly sliced

¾ tsp. kosher salt

¼ tsp. pepper

4 oz. feta cheese

1. Bring a pot of generously salted water to a boil. Add pasta; cook, stirring occasion-

ally, until pasta is tender to the bite. Drain pasta, reserving 2 cups cooking water.

2. Meanwhile, melt butter in a large pan over medium-high heat. Add garlic and mushrooms and cook, stirring, until mushrooms just begin to brown, about 2 minutes. Add corn and chiles and cook until chiles begin to soften, 2 to 3 minutes. Season with salt and pepper.

3. Add pasta and 1½ cups reserved cooking water to corn mixture and toss until liquid is absorbed. Shut off heat. Coarsely crumble feta over pasta and toss, adding more cooking water if necessary to make a very thin sauce. ▲

PER SERVING 894 Cal., 29% (259 Cal.) from fat; 27 g protein; 29 g fat (15 g sat.); 136 g carbo (11 g fiber); 776 mg sodium; 135 mg chol. V



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Freestone

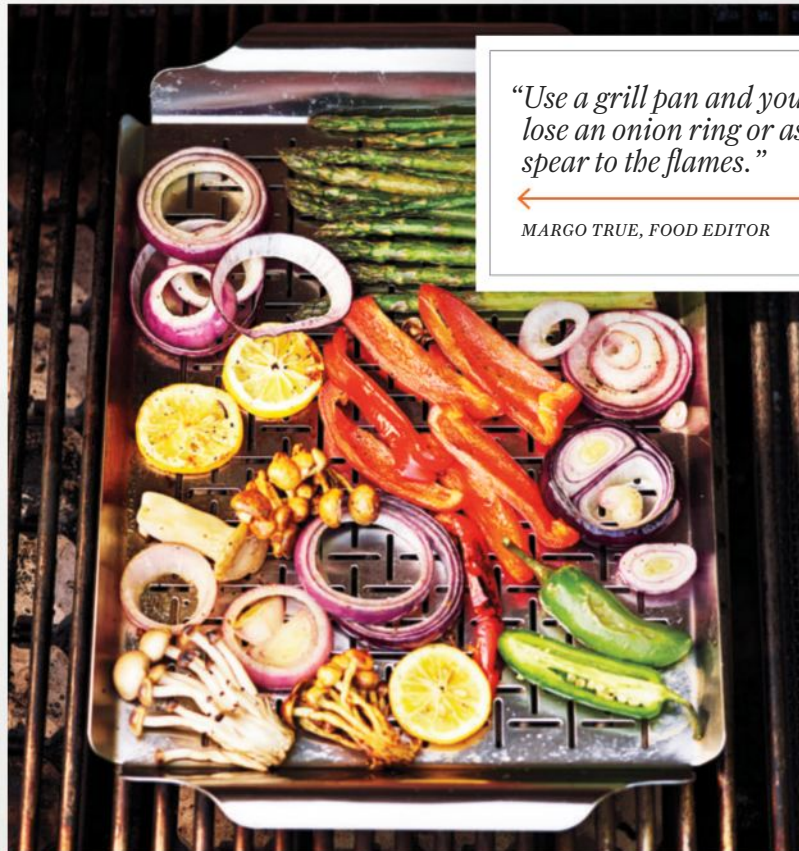


Cling

SHOPPING SMARTS

STONE FRUIT

With larger stone fruit, it's what's inside that counts. Look for "freestone," which means the pit easily detaches from the fruit with a cut and a twist, if you want perfect slices for salads or tarts. "Cling" means the fruit is stuck to the pit, making it best for jams or pies in which precise, neat shapes don't matter as much.



"Use a grill pan and you'll never lose an onion ring or asparagus spear to the flames."

MARGO TRUE, FOOD EDITOR



TOP TOOL

A grill's best friend

Gimmicky grilling accessories come and go (just Google "the hamdogger"), but a grill pan is one tool that's completely worth it. We spent a weekend testing a variety of pans, baskets, and woks and declared the Weber Style Grill Pan the must-have among them: Made of sturdy, stick-resistant stainless steel, it keeps small vegetables in place and gives them a nice, even char. \$20; amazon.com.



BOOK CLUB
DRINKING BUDDY

The Bar Book: Elements of Cocktail Technique (Chronicle Books; \$30), by Portland mixologist Jeffrey Morgenthaler of Clyde Common, is full of tips to up your libation game. One idea we love: Make your own raspberry simple syrup. Use it in cocktails or with club soda.

RASPBERRY SYRUP
Simmer 2 cups fresh or frozen raspberries with 1 cup water until the fruit releases juice, 5 to 10 minutes. Strain, pushing on berries with a spoon, then discard seeds and pulp. Pour juice through a coffee filter while still hot, then mix with 1 cup sugar, stirring to dissolve; chill. Makes about 2 cups.



INGREDIENT OF THE MONTH

Western burrata

Our colleagues were lining up in the Test Kitchen to sample the burrata used in this month's Nectarine Caprese Salad (page 82). A specialty of Puglia, Italy, it's handmade by stretching fresh mozzarella curds to create a pouch, filling it with a mix of shredded mozzarella and cream, then tying to seal. Our favorite Western producers: Gioia and Di Stefano, both in Los Angeles, and Belfiore, in Berkeley. Find at cheese shops and well-stocked grocery stores.

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WINNING READER RECIPE

GRILLED CHICKEN AND FENNEL WITH ORANGE GLAZE

A classic Italian pairing of orange and fennel livens up basic chicken. The sauce turns into a light glaze when brushed on the chicken at the end, but could also work as a marinade if you have time (chill overnight). **SERVES 4 / 30 MINUTES**

- 4 boned, skinned chicken breast halves
- 1 red onion, sliced into thick rings
- 1 fennel bulb, sliced 1/2 in. thick, plus 1/2 cup fennel fronds
- 1 tsp. kosher salt
- 3 tbsp. olive oil
- 1/4 cup marmalade
- 1 tbsp. soy sauce
- Zest and 3 tbsp. juice from 1 orange
- 1 orange, ends removed, cut into 8 thin slices

1. Heat grill to high (450° to 550°). Sprinkle chicken, onion rings, and fennel slices with salt and brush with oil.
2. Combine marmalade, soy sauce, and orange zest and juice in a medium frying pan. Cook over high heat,

stirring as needed to keep from sticking, until boiling. Add orange slices, turning gently to coat. Remove from heat and set aside.

3. Grill chicken, onion, and fennel until chicken is cooked through, about 8 minutes, and vegetables have grill marks and are softened, about 10 minutes. In last few minutes of cooking, brush chicken with some of sauce from orange mixture, and cook until starting to caramelize, about 2 minutes.
4. Serve chicken over vegetables and orange slices and drizzle with sauce. Sprinkle with fennel fronds. ▲

PER SERVING 460 Cal., 32% (147 Cal.) from fat; 55 g protein; 16 g fat (3.2 g sat.); 22 g carbo (2.6 g fiber); 766 mg sodium; 146 mg chol. **LC**



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SIP

PINK IS THE NEW WHITE

The summer wine of choice in the South of France, dry rosé has finally taken root in the West. *By Sara Schneider*

JUST WHEN MODERN, high-quality winemaking was picking up steam in the West, good pink wine got derailed by a single accident. The mishap occurred in 1975 at Napa Valley's Sutter Home Winery. Owner Bob Trinchero was attempting to make a dry "white Zinfandel" from juice run off his red Zinfandel—akin to dry rosé, which enjoys a spectacular summer following in the South of France—when the fermentation got stuck before the yeast had consumed all the sugar. The resulting wine was not only as pink as cotton candy but also nearly as sweet. He bottled it anyway, and sweet white Zin was born—a wild success in the marketplace (to this day), but the kiss of death to self-respecting dry rosé as a tradition here. Anyone seen drinking pink was damned by association with the sweet stuff.

I'm happy to report that we seem to have gotten over our problem with pink. In the decade ending last year, imports of rosé from Provence to the United States rocketed from 146,000 liters to 3,647,312! And although the stats on how much rosé is being produced stateside are hard to come by, almost every red wine maker I run into makes a rosé too—in part because rosé can be made from almost any red grape variety. In a nutshell, they crush the grapes, leave the juice (which in most red varieties is white) on the skins just long enough to pick up the color they're looking for, then press it off and make it like a white wine.

The resulting bottles are not only refreshing sips but also terrific food partners. With crisp acidity and lively red fruit, they can handle vinaigrettes, salty dishes, and spice—not to mention garlic. These are your wines for barbecued chicken, salad Niçoise, tapas, charcuterie, grilled shrimp and salmon, veggies with aioli, seafood and sausage paella, chicken fajitas, even pizza. In short, pink is the ultimate summer lunch and dinner mate.



Sara teaches! Get wine-tasting video lessons from wine editor Sara Schneider: curious.com/sunset. And follow her tweets @SaraAtSunset.

Join the Sunset Wine Club. Enjoy winners from the Sunset International Wine Competition: sunsetwineclub.com.



Superb pinks

WEST COAST

Charles & Charles 2013 Rosé

(Columbia Valley; \$11). Strawberry, white raspberry, kumquat, and rose petals walk on the wild side.

Charles Heintz 2013 Rosé of Pinot Noir

(Sonoma Coast; \$19). Lovely florals, red berries, grapefruit, and earth in pinpoint balance.

Inman Family 2013 "Endless Crush" Rosé of Pinot Noir

(Russian River Valley; \$25). Tart raspberry and bright citrus with hints of wet earth and honeysuckle.

Skylark 2013 "Pink Belly" Rosé

(Mendocino; \$18). A floral nose leads into vibrant, fresh-picked cherry and strawberry.

FRANCE

Domaine de Fontaine 2013 Gris de Gris

(Corbières; \$15). A touch of fuzzy peach skin and bubble gum round out wild strawberries and Rainier cherries, with a spritz of lemon-lime.

Domaine de la Fouquette 2013 Cuvée Rosée D'Aurore

(Côtes de Provence; \$18). Hints of fresh herbs and jasmine hide behind spicy cherry, crisp grapefruit, and limestone.

Miraval 2013 Rosé

(Côtes de Provence; \$24). From new vignerons Brad Pitt and Angelina Jolie, this one's vibrant and delicate at once—rose petals and wild red fruit carried by a gamut of citrus.

Triennes 2013 Rosé

(Méditerranée; \$15). A rush of tart cherry on the heels of fresh-cut hay and dried rose petals. ▲

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ASK SUNSET

HAVE A QUESTION ABOUT LIFE IN THE WEST? WE HAVE THE ANSWERS.

Q: My husband and I like to enjoy a glass of wine out on our patio after work.

But here in Reno, it gets hot in the summer—up in the 90s. What white wines are especially refreshing? And my husband actually prefers red wines—would any work in our heat? Or should we just switch to gin and tonics? —M.P., RENO



Low-tannin Sangiovese



Classic Sauvignon Blanc



Crisp Pinot Blanc

DEAR M.P. We never dismiss a good gin and tonic. But it's entirely possible to enjoy a nice glass of wine when the weather gets warm. For reds, you don't want too much tannin or alcohol (high alcohol makes a wine seem hotter), and you want a little acidity for tartness. Our go-to summer red is Sangiovese—Washington State winery Clear Cellars' 2009 (\$22) is an excellent choice. For white wine, choose crisp over oaky or buttery. The classic warm-weather white is Sauvignon Blanc, and we're especially partial to Clif Family Winery's citrusy 2013 Rte Blanc (\$24). Pinot Blanc is a great refresher too, like the 2013 produced by Oregon's Elk Cove Vineyards (\$19). For us, the hotter the weather, the colder we like our white wine. And yes, that can even mean slipping an ice cube into the wineglass.



Q: I've been a fan of fireworks since I was a kid, so naturally I love the Fourth of July. Where can I see a spectacular show this year? —K.R., UPLAND, CA

DEAR K.R. One of the best is near you in Southern California: Disneyland does an impressive job with fireworks year-round, but it explodes brightest with the Independence Day show (Jul 1–4; disneyland.disney.go.com). For mountain scenery and pyrotechnics, it's hard to beat South Lake Tahoe's Lights on the Lake (tahoesouth.com), where each burst of color reflects in the water. And if you're willing to fly to Honolulu, the fireworks at Ala Moana Beach Park (alamoanacenter.com) are tropically amazing.



Q: Last year, I planted a beautiful gardenia from my local nursery in the backyard, but I've had no luck getting it to bloom. What am I doing wrong? —D.L., SAN ANSELMO, CA

DEAR D.L. Everybody loves gardenias because they remind them of their senior prom. But these heavenly smelling flowers are finicky. The first thing they need is full sun (part shade inland). They need well-draining soil, so add some potting soil with a little bark and peat moss mixed in. They need

ample water, but don't let them sit in water. When it's hot, they like a light misting a few times a week (except during bloom). Finally, they're heavy feeders—give them a monthly meal of half-strength liquid plant food. If you do these things and your gardenia still won't bloom, consider moving it into a pot. ☺

Email your questions about Western gardening, travel, food, wine, or home design to asksunset@sunset.com.



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