

BACKYARD MAKEOVER IDEAS p.72

Sunset

GET UP
+ GO!

Summer Vacation Planner

BEST OF

Alaska
Hawaii
Yosemite
Tahoe
& more

A FANATIC'S
GUIDE TO
DISNEYLAND

IN THE KITCHEN
WITH MARTIN YAN

+
EASY WAYS
TO SAVE WATER

P. 39



© 2014 The Sherwin-Williams Company

Where will color take you?SM

Ask Sherwin-Williams and discover a new world of color with the very best paint. Visit a store or sherwin-williams.com/color.

WorldMags.net



**SHERWIN
WILLIAMS.**

Picture It Your Way



Bring your inspiration to life with the perfect color, and create your own personal look the way only you can.

Just download the free, easy-to-use Sherwin-Williams ColorSnap Studio™.



Snap a scene that inspires you—a bouquet, a landscape, or anything you love—and get up to eight matching Sherwin-Williams colors. Then apply your custom palette to your own room, as you virtually paint the walls with the swipe of a finger. All for free!



Find more inspiration and color selection tools at sherwin-williams.com





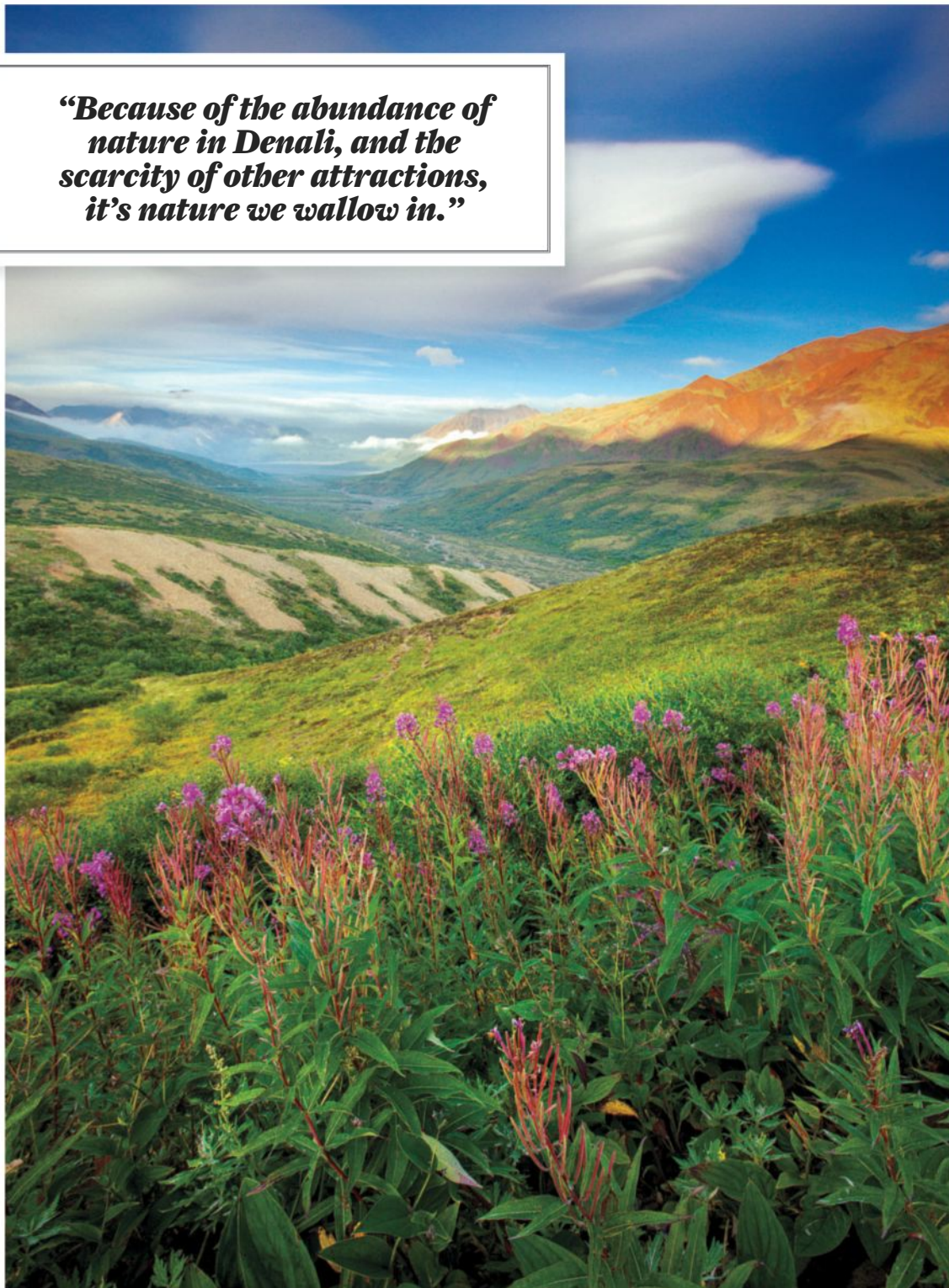
SERIOUS GRILLS *for* UNSERIOUS TIMES



World's

June

“Because of the abundance of nature in Denali, and the scarcity of other attractions, it’s nature we wallow in.”



FEATURES

59

PROCRASTINATOR'S GUIDE TO SUMMER

Last-minute plans for Tahoe, Alaska, Hawaii, and more.
By Christine Ryan, with confessions from Tim Cabill, Laura Fraser & James Vlahos

72

THE LUSH LOOK

A boring Southern California yard gets a stunning Hawaiian makeover.

By Kathleen N. Brenzel

78

HIGH AND MIGHTY

A first visit to Alaska's Denali National Park and Preserve reveals 9,492 square miles of moose, grizzly bears, killer squirrels, and unforgettable majesty.

By Steve Friedman

ON THE COVER

For subscribers: The ultimate garden makeover brings the tropics home (see page 72). Photograph by Thomas J. Story.

On newsstands: Lake Tahoe's Hidden Beach, on the north shore. For Tahoe getaway strategies, see page 62. Photograph by David Fenton.

8 CONVERSATIONS

BEST OF THE WEST



11 THIS MONTH'S PICKS Banff's Glacier Skywalk, '70s-style SoCal ceramics, comfy camping in Utah, and more

TRAVEL

23 BE HERE NOW Rafting Oregon's Rogue River

24 A PERFECT DAY IN ... Carmel Valley, CA (Northwest, NorCal, and SoCal editions) Sierra Vista, AZ (Southwest) Carbondale, CO (Mountain) *Read all three on Sunset's interactive digital edition (sunset.com/allaccess).*

28 ASK A LOCAL How to get more fun in a Disneyland visit

32 WANDERLUST A week in the Sierra with family—and all your neighbors? Welcome to the wild world of Camp Mather. *By Chris Colin*



39

HOME & GARDEN

39 SPECIAL REPORT Living with drought: From California to New Mexico, the West is parched. Here's what to do now to cut water use at home.

46 IDEA GARDEN How to turn an empty patch of yard into an outdoor retreat

52 GARDEN CHECKLIST What to do in your garden in June

54 SMALL SPACE, BIG DREAMS A narrow beach house seems bigger thanks to smart lighting and furnishings.

FOOD & DRINK

87 PEAK SEASON Blueberries give a sweet-tart pop to frozen yogurt, focaccia, and grilled chicken.

92 MASTER CLASS Chef Martin Yan shows how to slice, mince, and julienne your way to more delicious food.

98 FAST & FRESH Weeknight meals ready in 30 minutes or less, including salmon with citrus-soy sauce



104 IN THE SUNSET KITCHEN Juice-bar favorites, top salmon tweezers, reader's winning chicken salad

108 SIP Best wines to pair with food-truck fare

116 ASK SUNSET Your questions answered: how to revive a deck, where to find the real Wild West, the best way to grow berries in a small space

THIS MONTH'S RECIPES

APPETIZER

Blueberry Rosemary Focaccia LC/LS/V.....89



SALAD & SOUP

Vegetable Egg-Drop Soup LC96
Vietnamese Grapefruit Salad LC94

MAIN COURSES

Grilled Chicken and Bulgur Salad 107
Grilled Chicken with Pickled Blueberries GF/LC90
Grilled Lamb Kebabs with Pistachio-Mint Salsa GF/LS.....98
Salmon with Citrus-Soy Sauce and Bok Choy LC 102
Slivered Vegetable and Tofu Stir-Fry LC94



Steak Salad with Tomato and Blue Cheese GF/LC..... 100

DESSERT

Blueberry Cheesecake Frozen Yogurt Sandwiches LC/LS/V88

RECIPE GUIDE

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

Our full guide to nutrition, ingredients, and techniques: sunset.com/cookingguide.



TAKE SUNSET WHEREVER YOU ROAM

See the West come alive on our interactive app. Get every story from our print edition, plus Digital Bonus content like videos, photo galleries, and more. Discover us now on **iPad** and **iPhone** (in the App Store), **Android** (on Google Play), and **Kindle Fire** (in the Amazon.com Kindle Store). More details: sunset.com/allaccess.



We're going to enjoy 2,425 lazy mornings together

That's 406 hidden presents, 1,030 "wake-up mom" jumps, and 2,425 "just a bit longer" moments.

With solid wood furniture, mattresses tested to the highest standards of durability, and sheets softer than you can imagine, our bedrooms are designed to last as long as the memories you make in them.

Visit us in-store or online at IKEA-USA.com/bedrooms

25
Year Limited
Warranty
INCLUDED

SULTAN HULTSVIK king Memory foam pillow top mattress \$749

SULTAN HULTSVIK king memory foam pillow top spring mattress \$749 A 2 3/4" thick memory foam cushion responds to your touch and temperature, contouring to your body for precise support. Comfort: Plush. 1 3/8" thick. 25-year limited warranty included. See IKEA store for limited warranty and country of origin information. Valid in US IKEA stores.



The Life Improvement Store™



COLORADO HIKES THAT MAKE YOU FEEL ALIVE

1 PAWNEE BUTTES TRAIL

PAWNEE NATIONAL GRASSLAND > 1.5 MILES



With hawks and falcons soaring above, this hike features bird watching at its best. 300-foot tall sandstone rock formations rise above the horizon and give this trail its name.

2 MAD CREEK TRAIL

STEAMBOAT SPRINGS > 4.5 MILES



The aspen-laden path runs through meadows home to 100 wildflower varieties. After miles of canyon views, a reward is revealed—Strawberry Park Hot Springs.

3 GRIZZLY CREEK TRAIL

GLENWOOD CANYON > 7 MILES



This challenging trail cuts into Glenwood Canyon, rising 2,500 vertical feet. Ascend past a series of waterfalls, lush forests and the canyon's famously colorful walls.



TIME INC.

CHIEF CONTENT OFFICER Norman Pearlstine CHIEF EXECUTIVE OFFICER Joseph Ripp

Sunset

GROUP EDITOR Sid Evans

EDITOR-IN-CHIEF

Peggy Northrop

CREATIVE DIRECTOR
MANAGING EDITOR

Maili Holiman
Alan J. Phinney

DEPUTY EDITORS Miranda Crowell (*Garden, Home, Food*),
Peter Fish (*Travel*)

ART DIRECTOR James McCann
PHOTO DIRECTOR Yvonne Stender

EDITOR-AT-LARGE Bruce Anderson

SENIOR FEATURES EDITOR Christine Ryan

MANAGING EDITOR, DIGITAL EDITIONS Erika Ehmsen

ART DEPUTY ART DIRECTOR Supriya Kalidas

ASSOCIATE ART DIRECTOR Soni Obinger

DIGITAL PRODUCTION DESIGNER Jordan Coupe

PHOTOGRAPHY PHOTO EDITORS Linda Lamb Peters

(*Garden*), Susan B. Smith (*Home, Food*)

STAFF PHOTOGRAPHER Thomas J. Story

DIGITAL IMAGING MANAGER E. Spencer Toy

DIGITAL IMAGING SPECIALIST Kimberley Navabpour

PRODUCTION SYSTEMS MANAGER Marie Pence

EDITORIAL PRODUCTION MANAGER Laura H. Martin

PRODUCTION COORDINATOR Margaret Sloan

BOOK PRODUCTION MANAGER Linda M. Bouchard

SUNSET.COM MANAGING EDITOR Gina Marie Goff

SENIOR EDITOR Jessica Mordo

EDITORIAL ASSISTANTS Megan McCrea (*Assistant to the*

Editor-in-Chief), Alexandra Deabler, Mandy Ferreira,

Hayden Harrison; Kasia Grobelny (*Intern*)

TRAVEL SENIOR EDITORS Andrea Minarcek, Nino Padova

GARDEN GARDEN EDITOR Kathleen Norris Brenzel

ASSOCIATE EDITOR Johanna Silver

GARDEN DESIGN ASSISTANT Lauren Dunec

HOME HOME EDITOR Joanna Linberg

FOOD FOOD EDITOR Margo True

ASSOCIATE EDITOR Elaine Johnson

RECIPE EDITOR Amy Machnak

TEST KITCHEN MANAGER Angela Brassinga

WINE WINE EDITOR Sara Schneider

CONTRIBUTING EDITOR Jess Chamberlain

COPY COPY EDITORS Trina Enriquez, Victoria Villeneuve

RESEARCH CHIEF Michelle Lau

EXECUTIVE VICE PRESIDENT Evelyn Webster

SUNSET PUBLISHING CORPORATION

PUBLISHER Brian Gruseke

ASSOCIATE PUBLISHER Amy Olmsted

SHOPPER MARKETING DIRECTOR Julie D. Swick

BUSINESS OFFICE Jessica Yan (*Finance Director*), Jeff Prentice

CONSUMER MARKETING DIRECTOR Rachel Osborne

ADMINISTRATIVE SERVICES Rick LaFrentz, Tony Soria,

Dan Strack

INFORMATION TECHNOLOGY Melvin Jones

INTEGRATED MARKETING

VP, MARKETING AND BRAND DEVELOPMENT

Shannon Thompson

EXECUTIVE DIRECTOR Rey Ledda

ASSOCIATE DIRECTOR Jamie Perkins

ART DIRECTOR Kim Oeumen

RESEARCH DIRECTOR Ray Petsche

ASSOCIATE IDEA HOMES DIRECTOR Nicole Hendrick

SENIOR PROGRAMS MANAGERS Heather Bowden,

Sarah Gaffney

PROGRAMS MANAGER Cindy Tong

ASSISTANT PROGRAMS MANAGER Casey Campbell

MARKETING COORDINATOR Dzung Duong

CUSTOM MEDIA SOLUTIONS

ASSOCIATE DIRECTOR Robert J. Smith

SENIOR EDITOR, CUSTOM CONTENT AND TRAVEL Harriot Manley

PRODUCTION MANAGER Amy Mackey

ADVERTISING SALES

DETROIT (248) 988-7722 Mary Murphy Plowman,

Debra Jacott (*Assistant*)

LOS ANGELES (310) 268-7585 Reena Evenson (*Director*),

Krissy Kobata, Catherine Kay (*Assistant*)

MIDWEST (312) 832-0870 Becky Eldridge,

Chanda Plepel (*Assistant*)

NEW YORK (212) 522-1694 Jennifer Ryan Silverstein

(*Manager*), Jason Cross, Richard Mullo (*Assistant*)

PACIFIC (808) 587-8300 Robert Wiegand

SAN FRANCISCO (415) 434-5261 Danny Della Lana

SOUTHWEST (404) 888-1910 Sarah Smith,

Ruby McQueen (*Assistant*)

CANADA DIRECTORY (650) 324-5635 Kim Leary

CANADA DISPLAY (206) 763-6260 Brianna Bright

MEXICO 01152 (612) 145-1061 Patricia Echenique

THE DIRECTORY, LOCAL "INSIDE" EDITIONS,

CALIFORNIA TRAVEL MEDIA (877) 748-0737

Melinda Sheehan (*Director*), Jevon Allen, Maria Amon,

Mary Batton, Brianna Bright, Pamela Coffey,

Jennie Jeung, Kim Leary, Terry Petersen

MANUFACTURING

Jamie Elliott (*Make-Up, Positioning & Production Manager*),

Rosana Chang (*Ad Production Specialist*)

TIME INC.

Alison Fried (*Senior VP, Finance*); Bruce Larson (*Senior VP,*

SPC Operations); Regina Buckley (*Senior VP, Strategy and*

Operations); Kevin Heery (*Senior VP, Digital*); Greg Keyes

(*Senior VP, Group Publisher*); Thomas C. Colaprico (*VP,*

Operations); Jill Davison (*VP, Communications*); Sherry Wolfe

(*Director, Advertising Finance*)

DIGITAL

Todd Chandler (*General Manager*); Mike Doolittle (*Senior*

Program Manager); Richard Cunningham, Jennifer Fong

(*Senior Product Developers*)

CONSUMER MARKETING & REVENUE

Katherine Cabe, Heather Christianson, Karla Correa,

Agnes Cronin, Mark Pedalino, Paula-Kaye Richards,

Jennifer Schiele

RESEARCH & INSIGHTS

Caryn Klein (*VP, Business Research & Insights*); Barry Martin

(*VP, Consumer Insight*); Lee Anne Baer (*Executive Director*);

Dolores Welch (*Director*)

VIDEO

J.R. McCabe (*Senior VP*)

INFORMATION TECHNOLOGY

Colin Bodell (*CTO & EVP*); Neil Bailey, Agatha M. Cutrone,

Abe Cytryn, Jonathan Fein, Robert Ferreira, Amanda

Hanes, Leon Misiukiewicz, Ben Ramadan, Scott Smith,

Jimmie Tomei (*Vice Presidents*)

BRANDED SOLUTIONS

Andy Blau (*Senior VP, General Manager*); Dave Watt (*VP*);

Cara Deoul Perl (*VP, Creative Director*); Mary Haskin (*VP,*

Marketing & Sales Development); Mary Wojciechowski (*VP,*

Database Marketing); Lori Dente (*VP, Finance*)

CORPORATE

EXECUTIVE VICE PRESIDENTS Jeff Bairstow (*Chief Financial*

Officer), Lynne Biggar, Colin Bodell, Teri Everett,

Mark Ford, Greg Giangrande, Lawrence A. Jacobs,

Todd Larsen, Evelyn Webster

SUNSET PUBLISHING CORPORATION • 80 WILLOW ROAD, MENLO PARK, CA 94025 • SUNSET.COM

CUSTOMER SERVICE: For help concerning your subscription, visit sunset.com/customerservice, or call our toll-free number,

(800) 777-0117, or write to Sunset Subscriber Assistance, Box 62406, Tampa, FL 33662-4068. To ensure continuous

service, send new and old addresses eight weeks before moving. If possible, include most recent *Sunset* mailing label.

Send address changes to Sunset, Box 62406, Tampa, FL 33662-4068. SUBSCRIBERS: If the post office alerts us that your

magazine is undeliverable, we have no further obligation unless we receive a corrected address within two years.

MEMORIES HAPPEN WITHOUT WARNING

We make plans in advance. We attempt to orchestrate details. That's not how this world works. Beauty lies in the unexpected. Awe strikes randomly. We won't know when. All we know is where.

Get the guide at Colorado.com



COLORADO
COME TO LIFE

WHEN IN DROUGHT



RETHINK YOUR LAWN
Homeowner Claudia Armann in Ventura, CA, removed her lawn in favor of drought-tolerant perennials and got a blast of color, curb appeal—and a lower water bill.

I MOVED TO CALIFORNIA for the first time in 1976, and the endless winter sunshine of my new home state made this Midwestern girl, a veteran of leaden skies from October to March, an instant convert. Then I realized that my friends in Marin County couldn't flush their toilets. There was a downside to paradise after all. (My first earthquake came later.)

The drought of 1976–1977 was the third-most severe the region had ever experienced. The longest—*five centuries*—parched the West from 900–1400 and is thought to have been a major factor in uprooting the Southwest's great civilizations. In the 1860s, three years of severe drought

killed hundreds of thousands of cattle in California; the industry never recovered. Cycles of drought have long been part of Western life, but climate change is likely to make the cycles more extreme, and population growth has mostly sucked up the gains we've made with conservation.

There's plenty to be depressed about, I suppose, and in March, when *Sunset* brought together 24 water experts for a symposium focused on the West's current drought, we racked up a few more reasons. Lance Walheim, a Central Valley specialty citrus grower, says the drought will affect small farmers—"the ones who supply our farmers' markets and slow-food restaurants"—more than large ones. Jill Giacomini Basch, a Point Reyes cheesemaker, told of farmers already trucking in water at \$600 per truckload and wondered how many of them could survive the year.

But there were bright spots too. In all the major cities in the West, per capita water use is down—in some cases by 50 percent. Water districts are inducing ever-smarter water use among their customers, employing everything from tiered pricing to cash rebates for lawn replacements. As several of our participants pointed out, Western ideas about what makes a beautiful landscape are rapidly evolving away from expanses of thirsty green lawn. As one said, "We need to think of lawns as a 'garnish' rather than the main dish."

If we are indeed entering another lengthy arid period, we will need all these tools and more to adapt—plus the political will to address the issues for the long term. You'll find more about what you can do, right now, in our special report on page 39.

PEGGY NORTHROP, EDITOR-IN-CHIEF

[@Peggy_Sunset](#) | readerletters@sunset.com



Come visit!

Sunset's annual **Celebration Weekend** will be held at our campus in Menlo Park, California, May 31–June 1. Come watch top chefs Ryan Scott (left; host of *Food Rush*) and Fabio Viviani (author of the upcoming *Fabio's American Home Kitchen*) demo their favorite recipes. Plus you can sample award-winning wines, shop our 200 exhibitors, and—new this year—get inspiring ideas for small backyards from five design teams, including our very own Johanna Silver and Lauren Dunec.
sunset.com/cw.

JOIN THE SUNSET COMMUNITY

Become a fan on

facebook.com/SunsetMagazine

[@SunsetMag](https://twitter.com/SunsetMag) on Twitter

[@sunsetmag](https://instagram.com/sunsetmag) on Instagram

pinterest.com/SunsetMag

DIGITAL BONUS Watch video interviews with our water experts: sunset.com/droughtvideos.

WorldMags.net

Stock *to* Custom.

Change for the better.
Switch and you could save with GEICO.

geico.com | 1-800-947-AUTO | local office

GEICO.



Some discounts, coverages, payment plans and features are not available in all states or all GEICO companies. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. GEICO Gecko ©1999-2014. © 2014 GEICO

WorldMags.net

What's Your Recipe?

360 degree vista

90 feet down the pier

1 faithful friend

Let sit 30 minutes

Makes a moment you'll never forget.

Serve over and over.



Real Meat. All Natural.
The Right Ingredients. Nature's Recipe®.



BEST OF THE WEST

JUNE 2014

◀ OUR 12 FAVORITE THINGS THIS MONTH ▶

1 *Walking on air*

On paper, Banff's new Glacier Skywalk sounds worthy and educational and, well, Canadian: An open-air Discovery Trail is lined with "interpretive stations" and staffed with guides informing visitors about the hydrology, geology, and ecology of Jasper National Park and its Columbia Icefield, whose meltwater feeds into the Atlantic, Pacific, and Arctic Oceans. But the coolest part—in every way—is the observation platform at the end: a glass-floored parabola cantilevered nearly 1,000 feet above the rocky Sunwapta Valley. Talk about a Rocky Mountain high. \$25; glacierskywalk.ca.





What could be
better than this joy?

More of it.

When you spend a few days at the *Disneyland*[®] Resort, something magical happens. You laugh harder. Play more. And have the chance to really connect as a family. A multi-day package makes it all possible. To see more joyful moments at *Disneyland*[®] Resort, visit Disneyland.com/MainStreet today.

World Mags.net

Disneyland
RESORT

© Disney DLREVENTS-14-31711

2

Farm to pier

"Dockside food"... quick, what comes to mind? Fried artichokes. Clam chowder. If you're getting really fancy, shrimp cocktail. Organic quinoa oatmeal? Cauliflower lavash pizza? Not so much, unless you're in Malibu, where the classic old town pier has a chic new breakfast-and-lunch place out at the deep end: Malibu Farm Cafe. Owner Helene Henderson—who'd been running a series of open-air dinners on her actual farm in Malibu—launched the restaurant as a six-month pop-up on the pier last Labor Day, but she's just signed a long lease and is planning to start serving BYOB dinners by Memorial Day. "We still get people coming in expecting to find fries and Coke... we don't even have a fryer!" she laughs. "But would you like some beet juice?" \$\$; malibu-farm.com.



4

MILK PLUS

You thought you had enough decisions to make about milk: One percent or two? Organic? Lactose-free? Cream on top? Well, here's one more thing to think about: What kind of cow did it come from? Dairies are marketing premium (and pricier) milk from Jersey cows, whose milk is richer than what you'd get from the usual higher-yielding Holsteins, and right now—late spring—is when you can really taste the difference. Another reason to try it: The milk from Jersey cows can be less likely, some studies claim, to trigger lactose intolerance. In California, look for it from Saint Benoit (stbenoit.com); in Oregon, from Lady-Lane Farm (ladylanefarm.com); and in Washington, from Twin Brook Creamery (twinbrookcreamery.com).

3 Desert safari

Glamping: the trend that just won't quit. (And the portmanteau word we just can't get into... won't someone come up with a better term?) This April, it arrived in Moab, Utah, in the form of Moab Under Canvas, a collection of 20 tents with real king-size beds (the 10 plushiest ones have woodstoves and private bathrooms), 14 tipis (cots and sleeping bags), and bath tents (flush toilets! hot showers!), all against a backdrop of red rock plateaus 7 miles from Arches National Park. (The same outfit opened Yellowstone Under Canvas last summer, so they've had a little practice doing this.) And if you prefer pine trees and mountain lakes, you're in luck: A third sister camp, Glacier Under Canvas, is opening June 18 near Coram, Montana. *Tents from \$159, tipis from \$79; moabundercanvas.com.*



Tastes better because it's made better.



TILLAMOOK FARMER-OWNER WARNING: Endless rain makes you soggy and downright irritable. But it also grows the most delicious strawberries in the world, which go in our Oregon Strawberry Ice Cream, WHICH THEN MAKES YOU downright giddyful. EXTREME DELICIOUSNESS INSIDE.

Visit Tillamook.com at your own risk.



6 MUD BATH

If there's one thing we Westerners know how to do, it's get our hands dirty. Setting out the basil seedlings, re-painting that thrift-store bureau, lubing the chain on the old beach cruiser—they're all satisfying tasks, but they do leave their mark. So fight dirt with mud: Good Clean Mud, that is, a new scoopable soap from Portland's Fieldworks Supply Company that blends bentonite clay (mined in Montana, Idaho, and Utah) with coconut, olive, and citrus oils. Even without the solvents often found in industrial cleansers, it works—pilling up the grease and grime and leaving your hands smelling like a spa. \$14/12-oz. jar; fieldworkssupply.com.



5

Classicgram

This month, 150 years ago, Abraham Lincoln signed the Yosemite Valley Grant Act, the very first time the federal government moved to protect potential parkland. That might never have happened, historians agree, if pioneering photographer Carleton Watkins and his mule team hadn't spent weeks trekking around the valley, lugging his mobile darkroom and massive camera—its glass-plate negatives measured 18 by 22 inches. See the resulting images, which wowed Congress, the president, and the entire U.S. populace, in *Carleton Watkins: The Stanford Albums*, now on display at Stanford's Cantor Arts Center. Free; through Aug 17; museum.stanford.edu.

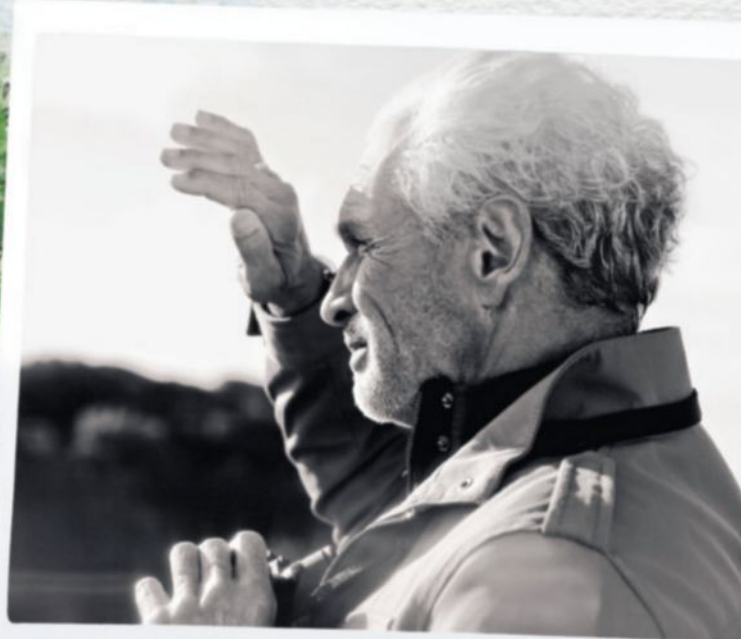
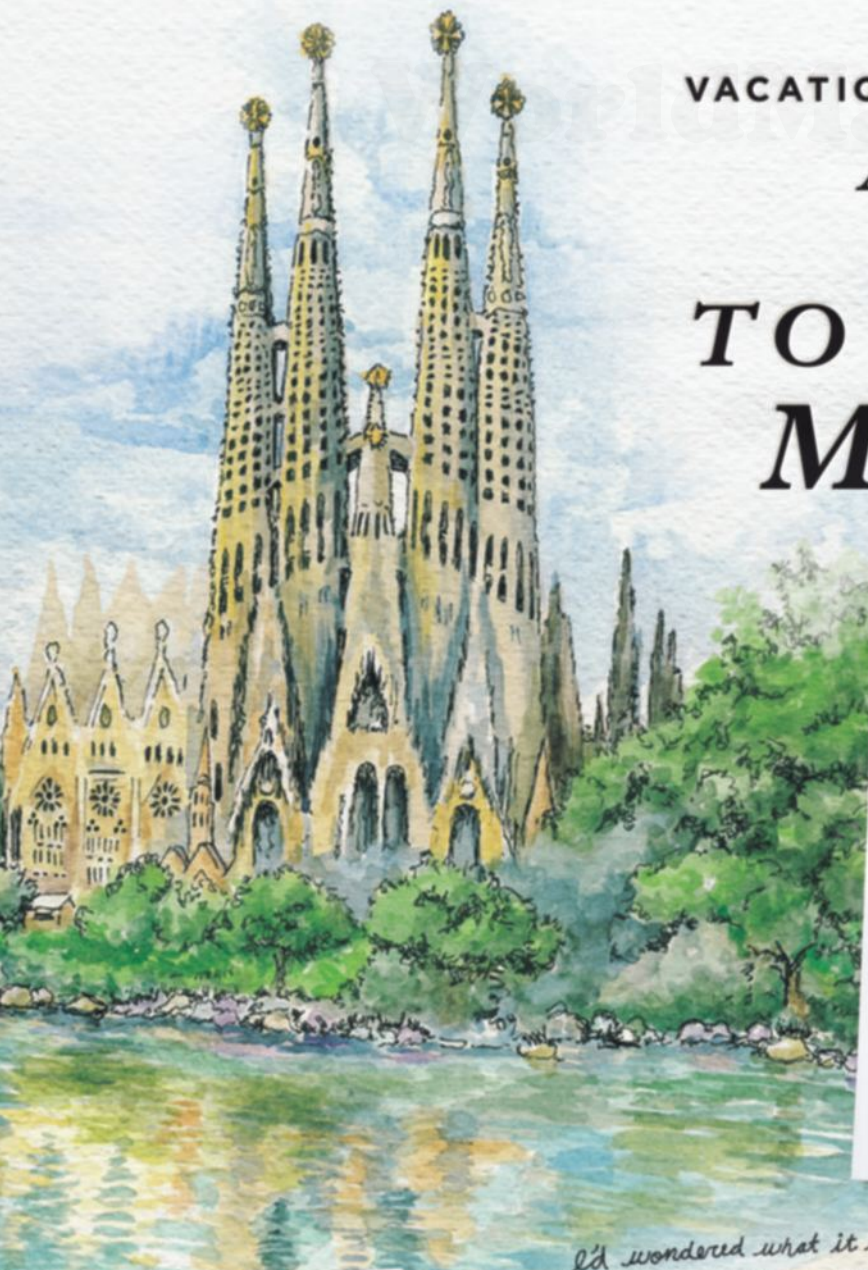
FROM LEFT: CARLETON WATKINS, JEFFERY CROSS

VACATIONS ARE FOR RELAXING.

A VOYAGE

IS FOR THOSE WHO WANT

TO BE MOVED.



I'd wondered what it would be like to see La Sagrada Família. Now all I wonder is which part Gaudi imagined first. The architecture? Design? Engineering? Maybe we'll admire all of the above until we get hungry. Or thirsty. Tonight's menu in the Vintage Room is paired with 8 vintage wines, with a few Spanish classics chosen by the Head Sommelier himself. My palate can't wait to be refined.

THE ALL-INCLUSIVE



BEGIN A NEW STORY™

1.888.688.6795

CALL FOR A FREE BROCHURE
CRYSTALCRUISES.COM/BROCHURE

EUROPE | NEW ENGLAND & CANADA | AUSTRALIA & NEW ZEALAND | PANAMA CANAL | SOUTH PACIFIC & ASIA | SOUTH AMERICA | WORLD CRUISE

ENGAGE WITH US: [FACEBOOK.COM/CRYSTALCRUISES](https://www.facebook.com/crystalcruises) | [@CRYSTALCRUISES](https://twitter.com/crystalcruises) | [YOUTUBE.COM/CRYSTALCRUISES](https://www.youtube.com/crystalcruises)



©2014 Crystal Cruises, Inc., Ships' registry: The Bahamas.

8

GOOOOOOOOOAAAAALLL!

Despite our sneaking, nostalgic love for LeRoy Neiman (that mustache!), the genre of sports art bears a certain kitschy stigma. Which, if there is any justice in the world, will be banished by the edgy, utterly cool works by such artists as Dario Escobar (that's his piece below) making up *Fútbol: The Beautiful Game*, a show that opened at the Los Angeles County Museum of Art in February. So why did we wait till June to mention it? Three words: World. Cup. Brazil. \$15; lacma.org.

7 Feat of clay

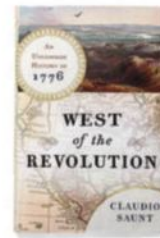
Though the pair behind Kat and Roger Ceramics—Roger Lee and Kat Hutter—met in South Carolina and have lived all over the country, in 2010 they settled in L.A., which is not only Roger's hometown but also, now, their muse. As you can see in the vases and bowls, mugs, and planters (thrown by Roger) painted with geometric patterns (by Kat) that harken back to the sunny '70s heyday of Southern California pottery. \$150; katandroger.com for retailers.



9

DRUMS ALONG THE COLORADO

What can a professor from the University of Georgia tell us about our Western past? Quite a lot, it turns out. In his lively new history, *West of the Revolution*, Claudio Saunt shifts the 1776 spotlight from Washington crossing the Delaware to Russian fur traders pillaging the Aleutians, Spanish missionaries exploring the Colorado Plateau, Juan Bautista de Anza founding San Francisco's Presidio—and how these seemingly disparate events were all related. Perhaps not coincidentally, the professor himself was born and raised in San Francisco. Available Jun 16; \$27; books.wwnorton.com.



CLOCKWISE FROM TOP: LACMA, JEFFERY CROSS (2)



YOUR DECK. YOUR MASTERPIECE.

Artistry in every detail.

Take whatever inspires you and create an outdoor living space that's a true work of art. Choose from our full palette of 17 luxurious colors that resemble the richness of real wood, but with unparalleled scratch and stain resistance. Low-maintenance AZEK decking allows you to entertain, celebrate and unwind confident that your home is a unique expression of you.

To create your masterpiece, visit [AZEK.com/deckdesigner](https://www.azek.com/deckdesigner)

AZEK[®]
Deck

Deck | Porch | Rail | Trim | Moulding | Pavers

[AZEK.com](https://www.azek.com)

— ∞ —

VANILLA IS ONLY THE BEGINNING.

— ∞ —

Enjoy over 100 flavors of Torani, with 30+ sugar free varieties. Torani.com



SKINNY CARAMEL ICED COFFEE

Splash of Torani Sugar Free Caramel Syrup
 1 CUP Brewed coffee, chilled
 Nonfat milk or cream to taste

Pour ingredients over cup of ice. Stir and enjoy.



10 OLD SCHOOL

Downtown dowagers are in the news. In March, Portland's Governor, a 1932 hotel of fading reputation, became the Sentinel (above), boasting a Resto Hardware—goes—Ivy League look. In San Francisco, the venerable but stuffy Huntington was reborn as The Scarlet Huntington. Fittingly, given the new name, bordello seems to be the theme du jour. Er, nuit. And in Las Vegas—where “historic” is a relative term—the erstwhile Barbary Coast Hotel (c. 1979) is now The Cromwell, a boutique hotel under the Caesars' rule. *Sentinel*: From \$229; sentinelhotel.com. *The Scarlet Huntington*: From \$219; thescarlethotels.com/huntington-hotel-san-francisco. *The Cromwell*: From \$259; thecromwell.com.

12 Training wheels

A bike road trip sounds like fun, but where on earth to start? (Literally!) The Adventure Cycling Association can help. The Montana-based nonprofit has launched a website, Bike Overnights, offering gear tips, info on bike-friendly B&Bs, and all kinds of hand-holding for anyone planning a short bicycle trip (one or two nights, max). Members—it's free to join—share experiences and itineraries with fellow travelers. Exploring the West on wheels has never been easier. bikeovernights.org

11 Table service

To San Franciscans, the waterfront village of Sausalito is the Côte d'Azur of the Bay Area: sunny, expensive, filled with cafes, and all too often packed with tourists. Why not bring the best of the town home in the shape of this stylish tweak on the classic bistro chair, appropriately named the Riviera, from Sausalito-based decor company Serena & Lily? No need to invite the crowds as well. \$245; serenaandlily.com.





IT'S A GLORIOUS
VANILLA-IN-YOUR-COFFEE
KIND OF MORNING.



Some coffee, a little milk, and a splash of Torani.
Everything you need for a brighter morning. Have a Torani day!

Available in the coffee aisle of your grocery store or at **WORLD MARKET**
WORLDMARKET.COM

WorldMags.net

FROM COOKING AND GARDENING TO WINE AND MICROBREWS—
COME TAKE A PEEK AT WHAT'S HAPPENING IN OUR BACKYARD!

Sunset
CELEBRATION
WEEKEND
2014

NEXT

MAY 31-JUNE 1, 2014

IN THE WEST



CHEF
Ryan Scott



CHEF
Fabio Viviani

FOR MORE EVENT INFORMATION,
GO TO SUNSET.COM/CW

NEW!

THE CELEBRATION WEEKEND VIP ACCESS PASS!

THIS EXCLUSIVE EXPERIENCE INCLUDES A VIP-ONLY LOUNGE, MEET AND GREET WITH SUNSET EDITORS AND CELEBRITY GUESTS, SPECIAL VIP GIFT BAG, AND MORE! \$80 FOR A FULL-DAY PASS (\$200 VALUE). TO SEE A COMPLETE LIST OF VIP BENEFITS, GO TO SUNSET.COM/CW.

SIGN UP AND LEARN TO GRILL AN EXTREME BURGER WITH JAMIE PURVIANCE, AND WEBER® GRILLS.



KELLY-MOORE
PAINTS



Outshine

MorningStar Farms

San Luis Sourdough

sunbrella
HOME

Torani



WorldMags.net

Travel



BE HERE NOW



ROGUE RIVER, OREGON

Clay Hill Stillwater
3:50 p.m.

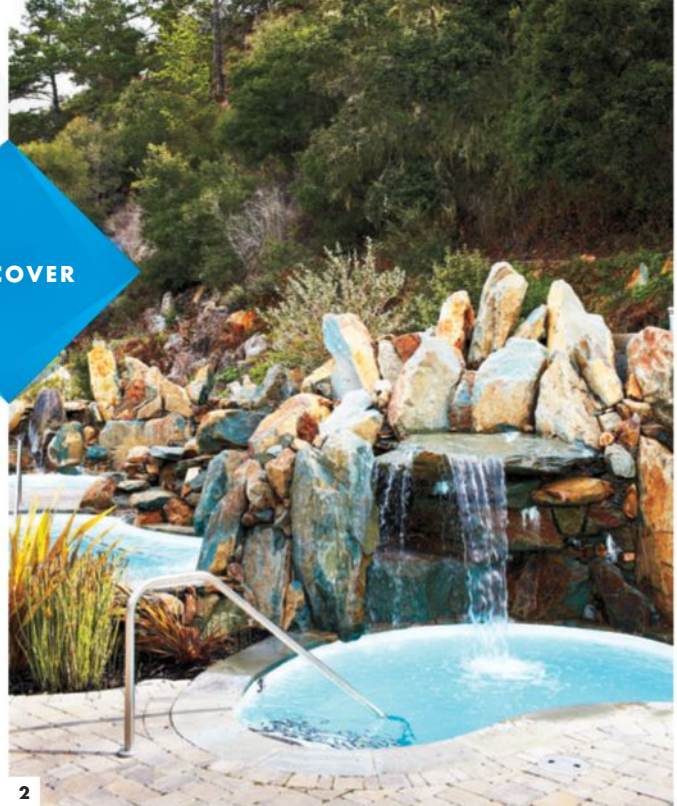
“The Rogue is digital detox. It’s one of the few places left where your cell phone doesn’t work. You disappear into the experience of the river.”

—BRAD NIVA, OWNER, ROGUE WILDERNESS ADVENTURES

DISCOVER



1



2

1. Garland Ranch Regional Park. 2. Plunge pools at Refuge. 3. Local legend Cowboy Pete Azevedo and his tractor. 4. Hilltop views from the Carmel Valley Ranch. 5. Beet salad with Lokal flavor.



3



4



5

A PERFECT DAY IN

CARMEL VALLEY, CA

With better weather and just as much charm as its namesake neighbor, this ranch town is now home to new, top-notch tasting rooms. *By Rachel Levin*

Drink wine on the wagon

Locals love to tell you how 30 years ago there were only two or three tasting rooms in these parts. But today you can turn your teeth purple at 20 locations. What was once an

accountant's office is now a mini plaza serving some of the region's best juice: Look for the brightly acidic Chardonnay at **Joyce Vineyards** and jammy Merlot at **Parsonage**. The estate-grown Pinot Noir at **Holman Ranch** is rich and

intense, and so is its cold-pressed olive oil. If you just want to hang out with chickens and eat wood-fired pizza, the new **Cowgirl Winery** is your spot. All these tasting rooms are within strolling distance of one another, but it's hard to

resist a ride in Cowboy Pete Azevedo's tractor-pulled Wine Wagon, which he usually parks outside the plaza. It's technically free, but the 74-year-old grandpa appreciates tips. *Joyce, Parsonage, Holman: Tasting fees vary; 19 E. Carmel Valley Rd.;*

WorldMags.net



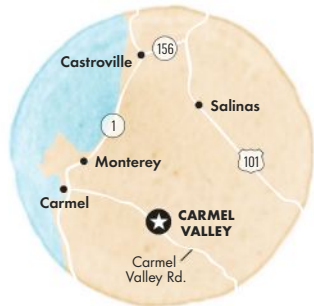
BE THE APPLE CINNAMON COOKIE OF SOMEONE'S EYE



REAL FRUIT ▪ WHOLE GRAIN ▪ ONE UNIQUE COOKIE

WorldMags.net

Natural Flavor with other Natural Flavor. 7g of whole grain per 29g serving.



GETTING HERE

Carmel Valley is 16 miles southeast of Monterey. Take State 1 to Carmel Valley Rd.

joycevineyards.com; parsonage wine.com; holmanranch.com. Cowgirl: \$13 tasting; 25 Pilot Rd.; cowgirlwinery.com.

A whole new ball game

For those who get bored sipping wine and eating, Carmel Valley has found a playful complement: bocce. Courts are popping up everywhere, including outside **Talbot Vineyards'** new in-town tasting room. Along with the velvety Diamond T Pinot Noir, you'll find a patio and two well-manicured courts. Play in between bites of Monterey Bay abalone at **Marinus at Bernardus Lodge**, where alfresco tables border the bright green bowling lawn. More fun awaits at the recently renovated **Quail Lodge & Golf Club**, home to a serious mini-golf course, which you can follow with cocktails on the pondside deck. *Talbot: \$10 tasting; 25 Pilot Rd.; talbotvineyards.com.*

Marinus: \$\$\$\$; 415 W. Carmel Valley Rd.; bernardus.com. Quail: 8205 Valley Greens Dr.; quail lodge.com.

A hike and a soak

Carmel Valley's retirees like to walk their yellow Labs along the Lupine Trail in **Garland Ranch Regional Park**, but two-legged trekkers should climb to the meadow at the top of the waterless Waterfall Trail. If you need more incentive than the sweeping valley views, how about a trip to **Refuge?** The European-style day spa is Disneyland for adults, with hot pools, cold plunges, cedar saunas, and Adirondack-encircled firepits that look out to the hillside. *Garland: Free; 700 W. Carmel Valley Rd.; mprpd.org. Refuge: \$39 day pass; 27300 Rancho San Carlos Rd.; refuge.com.*

The best lunch spot in town

Its cement-mod courtyard may lack the Provençal atmosphere and gardens of the longtime Corkscrew Cafe, but **Lokal** merits a stop. It's also as close to city-chic as Carmel Valley gets. Chef Brendan Jones has lured in the town's growing under-60 set with a 28-foot bar made of salvaged redwood, microbrews on tap, and juicy skirt-steak sandwiches and duck-fat fries for lunch. Breakfast here is raveworthy too—especially the poached eggs with seasonal



6



7



8



9

6. Pony up a \$13 tasting fee at Cowgirl Winery. 7. There is no shortage of greens at Carmel Valley Ranch. 8. Talbot Vineyards' new in-town tasting room. 9. Olive oil tasting at Holman Ranch.

veggies. (Jones does weekend dinners as well, but on a recent visit, the "Veggies-Sea-Land" menu was a little more ambitious than delicious.) \$\$; 13762 Center St.; lokalcarmel.com.

Summer camp as you've never known it

A lot of hotels are explicitly for adults, or cater to kids only because they kind of have to, but **Carmel Valley Ranch** is intentionally a summer camp for all

ages. Instead of creaky cabins and mess-hall fare, it has luxe suites with soaring ceilings and a sommelier-led supper series. There's no bug juice either, so you'll have to settle for its first estate Pinot Noir. The 500-acre spread bustles with tree swings, tennis lessons, Pilates, outdoor yoga, beekeeping classes, and a new Hen House with fresh eggs from 18 chickens. There's the requisite swimming/spa/golf trio too. *From \$425; carmelvalleyranch.com.*

THE LOCAL LOWDOWN

"Even with all the new wineries, little has changed. You still see carpenters and farmers and Cowboy Pete riding his tractor around town."

—BRENDAN JONES, CHEF AT LOKAL



UMBRELLA CANOPY
STARTING AT \$49.99



LORINA FRENCH
LEMONADE
\$3.99



MELAMINE DINNERWARE
STARTING AT \$3.99



DILLON ALL-WEATHER
WICKER COLLECTION
STARTING AT \$249.99

COST PLUS
WORLD MARKET
Unique, authentic and always affordable.

**TAKE IT
OUTDOORS**

The best deals on unique designs
inspired by the great outdoors.



WORLD MARKET®
CHIPS AND SALSA
STARTING AT \$2.79



OUTDOOR RUGS
STARTING AT \$19.99



INDIAN LANTERNS
STARTING AT \$11.99



HANA LEI FURNITURE
STARTING AT \$179.99

SHOP IN STORE OR ONLINE AT WORLDMARKET.COM
FURNITURE | DÉCOR | ENTERTAINING | GIFTS | FOOD | WINE
Selection may vary by store and online • Items sold individually in store may be sold in sets online

WORLD MARKET
Unique, authentic and always affordable.

SAVE 10% ON YOUR NEXT PURCHASE*

OFFER VALID 5/10/14 - 6/29/14
VALID IN STORE AND ONLINE
ONLINE OFFER CODE: SUNSET

*Valid 5/10/14 - 6/29/14. Discount valid on current selling price. No discount on alcoholic beverages, gift cards, eGift Cards, and CRAFT by World Market merchandise. One coupon per customer per day. Coupon must be surrendered at time of purchase. Cannot be combined with other offers, coupons or the following discounts: World Market Credit Card discount, Decorators discount, World Market Explorer 10% enrollment discount, employee discount. No adjustments to prior purchases. No cash value or rain checks issued. Reproductions not accepted. Returns will be credited as purchase price less the discount, and you will forfeit the discount. Offer good while supplies last. Valid at Cost Plus World Market stores and worldmarket.com.

Cashier Instructions: Scan merchandise; scan barcode once to apply discount; complete transaction; retain coupon.

51110510001113

DISNEYLAND



It may be a small world, but Disneyland is a big park. We asked one superfan to show us the best rides, shortest lines, and everything else you need to crash the mouse pad.

As told to Andrea Minarcek

Leave it to a lifelong Disney fan to find the silver lining in a bad situation. When Jeff Reitz was laid off in 2010, he did what princes, presidents, and Super Bowl-winning quarterbacks have done: He went to Disneyland. The Mickey medicine must've worked, because Reitz, who now has a gig as a nurse's assistant, has been to the park for 900 straight days—and counting! We let the man lead the way.

1 THE MATTERHORN
One of my favorite classic rides. You have a choice between the Tomorrowland side and Fantasyland side. Choose Tomorrowland—it feels like it goes much faster.

2 DISNEYLAND RAILROAD
There's a tender car behind some of the locomotives, and if you ask, they'll let you sit there and talk to the engineers about how the train runs. It's free—you just have to ask.

3 RADIATOR SPRINGS RACERS
Best of the new rides, over in California Adventure (a separate park, next door to Disneyland proper). There's a scenic ride through red rocks; then you finish off by racing another car on a track. The cars get up to about 45 mph, and the course isn't flat. There are some whoop-de-dos. Definitely worth the long wait.

4 CALIFORNIA SCREAMIN' ROLLER COASTER
Also in California Adventure. When you're in the middle of the roller-coaster ride, as you're going up the hill, look over your shoulder and you'll catch the most amazing sunset. You can see Catalina Island from up there.

5 MARK TWAIN RIVERBOAT
If you want awesome views of the Rivers of America and the rest of Disneyland, go up to the top deck of the wheelhouse. It's three stories high. You can sign your name in the logbook and even get a pilot's certificate.

6 TOWN SQUARE
This is your best place to spot Mickey, Goofy, Donald, you name it. But if you're looking for a particular character, make sure you pick up the free *Entertainment Times Guide* at the park entrance. It lists the weekly schedule of all your favorite Disney characters.

7 BUENA VISTA STREET
Based on 1920s Los Angeles, when Walt first arrived. They have vintage versions of the characters: Mickey dressed as a paperboy, Goofy in a zoot suit.

8 BIBBIDI BOBBIDI BOUTIQUE
It's tucked behind the Sleeping Beauty Castle in Fantasyland. Here's where all the little girls go when they want to be a princess for a day. They have all the different costumes and the kids line up to get their hair and makeup done by beauticians, or "fairy godmothers."

9 FANTASMIC
Based on Mickey Mouse's dreams, starting from when he was a sorcerer's apprentice. People will camp all afternoon for a good seat to the show. It's better to hold out for the second showing at 10:30 p.m.; most folks have gone home by then.

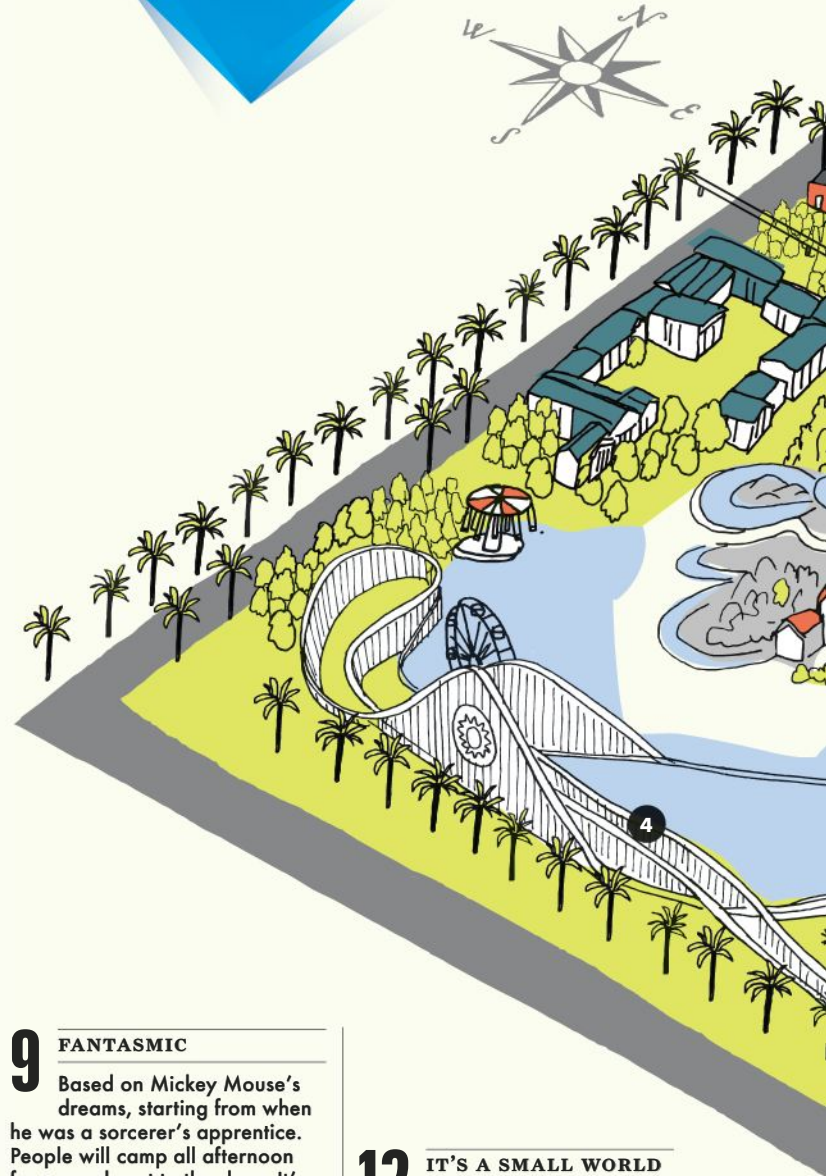
10 REDD ROCKET'S PIZZA PORT
Their spaghetti is my favorite. It's simple and fresh, and they dish it up right in front of you.

11 PACIFIC WHARF BEER WAGON
It's in California Adventure and looks like an old-school truck set up with taps on the side of it. I like Belgian-style brews, and they have some.

12 IT'S A SMALL WORLD
The best place to see the fireworks is right in front of the Sleeping Beauty Castle, but it's crowded. I like to come here because you're close to the launching point. It's louder and more exciting, and they do projections of the fireworks on the ride.

13 HAUNTED MANSION AND PIRATES OF THE CARIBBEAN
Both great attractions with lots of pirates and ghosts, but they can get really busy. It's better to wait until the evening, when the *Fantasmic* show is going on and you can usually walk right in.

ASK A LOCAL





PARK POINTERS

FASTPASS

They're free, but you have to act quickly: Passes for the popular rides will run out about an hour after the park opens. They can be the difference between a 2½-hour wait and a 20-minute wait.

USEFUL APP

MouseWait, a more user-based app than the official Disney Parks app, can give you up-to-the-minute wait times and a list of iPhone charging stations.

BEST TIMING

Tuesdays and Wednesdays tend to be the least crowded. The off-season (late January through March) is generally better too.

PIN PLACEMENT

Since the 1984 Olympics in Los Angeles, Disney has been big on releasing limited-edition pins. People love to collect and trade them like baseball cards. You can sometimes snag one in the little shop near the monorail station.

S DIGITAL BONUS
9 tips for your best-ever Disneyland vacation: sunset.com/disneytips.

14 ANIMATION ACADEMY

Nice place to beat the heat. Everything is very interactive. You can learn how to draw Mickey Mouse or go to the library and find out which Disney character you're most like. (The last time I went, I was Peter Pan.)

15 SPLASH MOUNTAIN

When it's really hot, the wet rides are the way to go. This one has a 90-foot drop that sends you shooting through a tunnel. Find a seat in the front of the raft and you're guaranteed to get soaked.

A one-day Park Hopper ticket is good at Disneyland and California Adventure. For prices, go to disneyland.disney.go.com.



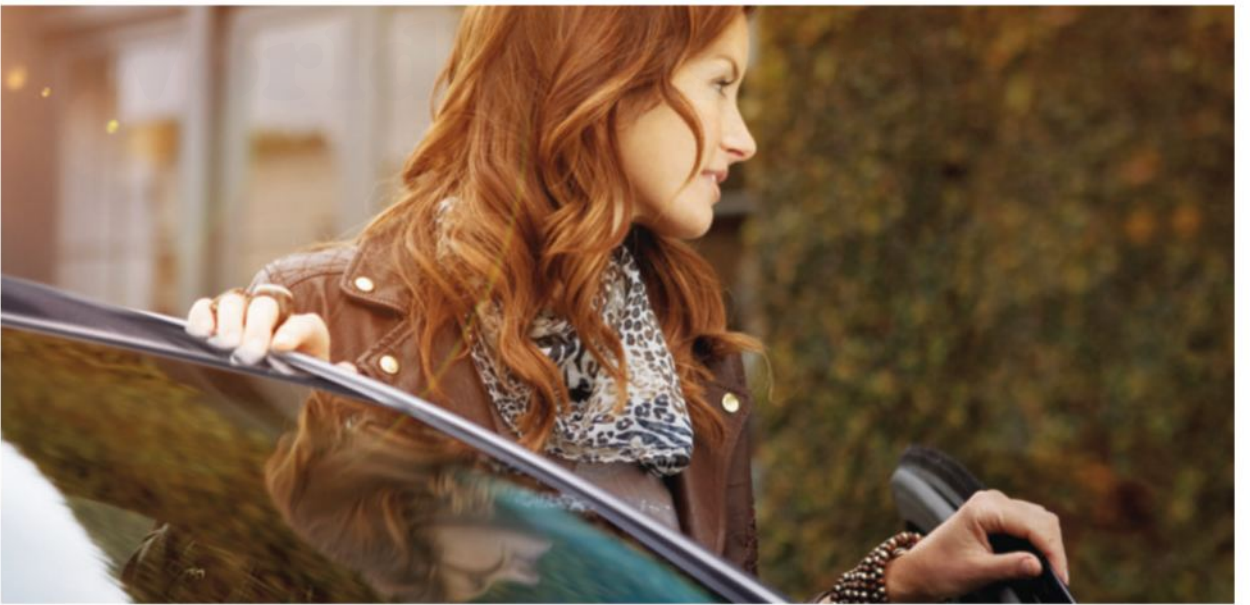
SO COMFORTABLE, IT'S LIKE A MINI BETWEEN WORK AND HOME.

Check into these accommodations: Available leather-appointed, heated and ventilated front seats. Buick IntelliLink* infotainment with natural-voice recognition. And the soul-soothing technology of Buick QuietTuning. The new 2014 Buick LaCrosse just might be the most relaxing place you've ever stayed. Discover more at buick.com.



BUICK LACROSSE

*Full functionality requires compatible Bluetooth® and smartphone. Some devices require USB connectivity.
©2014 General Motors. All rights reserved. Buick® Buick emblem® IntelliLink® LaCrosse® QuietTuning®



VACATION



HAPPY CAMPERS

WANDERLUST

A week in the Sierra wilderness with your family... and all your neighbors? Welcome to the wild and wonderful world of San Francisco's official city camp. *By Chris Colin*

THE MOON, THICK AND MILKY over this High Sierra Eden, poured through the black oak and ponderosa pine to lay ghostly shadows over the still-warm ground. A nuthatch or scrub jay, sleepless in the summer night, scratched through some underbrush. When it stopped, the evening bore the same stillness that had presided here forever, from the Cambrian period on through Jedediah Smith's epic crossing up north. Then the song "Gangnam Style" came on and a dozen teenagers bounced gracefully in a cloud of Off and hormones for the next hour.

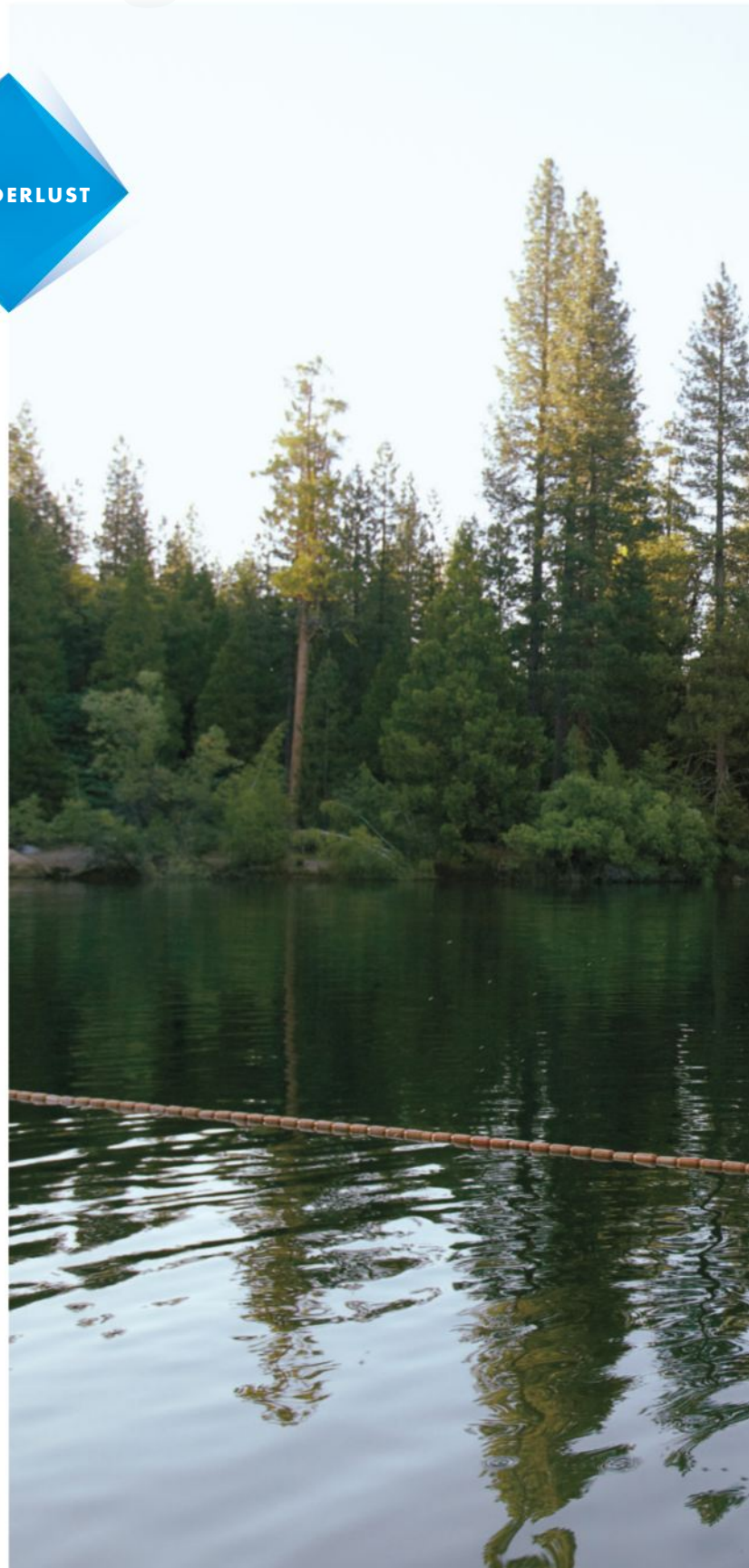
We'd won the lottery.

That sounds metaphoric. I mean, my family had actually won the lottery. Or a lottery, anyway—the same one that fills thousands of San Franciscans every year with lust and angst and rewards a fraction with a week at the city's official family camp, northwest of Yosemite Valley.

This was our first year at Camp Mather where, every summer, 500 or so San Francisco residents arrive each week for seven days of swimming, crafts, ping-pong, hokey skits, and more. Families get a toaster-size cabin, three squares a day, and all the structured wilderness time they can handle. On their own these elements sound unremarkable. But the sum total of family camp ingredients is not to be underestimated.

Or so we'd been told by the fanatical veterans we'd long encountered at parties and playgrounds. Having lucked out with a cabin assignment—hundreds of wannabes get marooned on the wait list every summer—we came to see for ourselves, and within hours this outdoor dance extravaganza had broken out. With the zeal of new converts, my wife, Amy, and I grabbed our alarmed young children and jumped in.

Kids have been making the leap at Camp Mather since 1924.







Later, in our spartan plywood cabin, our 4-year-old daughter, Cora, would require a medically fascinating number of walks to the bathroom while Casper, our 7-month-old, would helpfully volunteer his thoughts on cabin life from midnight till dawn, at a volume that allowed our neighbors to appreciate them too. But these setbacks were absorbed painlessly. Something singular began that first night, with the awful music. Our girl bounced atop my shoulders. Our boy was lashed to Amy's chest. And periodically the moonlight would hit us right in the face, illuminating our shame exquisitely.

Shame? Shame! Because this is not how the wilderness is supposed to be experienced, right? From a young age Americans learn about the great solemnity awaiting us deep in the pines; ours is still a nation of Thoreau and Emerson and Whitman. "Only by going alone in silence, without baggage, can one truly get into the heart of the wilderness," John Muir wrote.

Which put my family in the pancreas. Our first morning began not with a meditative stroll but a whooping, clanging breakfast in the community dining hall. Next came a period of reflection. We reflected on whether to do friendship bracelets or T-ball by the lake. A gorgeous meadow wrapped around the shores and proved perfect for listening to tweens screech about whose towel they left at whose cabin. Come nightfall, the forest glowed with the unholy oranges and blues of a million Christmas tree lights. A trip into the woods has always been about fleeing civilization. With family camp, civilization tags along.

A trip into the woods has always been about fleeing civilization. With family camp, civilization tags along.

with fellow squealing 4-year-olds. Amy and I drank warm beer on the grass.

One afternoon, in an eruption of initiative, we decamped and drove to a nearby trail, which carved a path along a glittering brook and ended at a roaring waterfall. Nine decades of Camp Mather, I marveled. How many parents had led their kids to swim in the natural pool beneath these same falls over the years? The water was frigid, but Amy and I jumped in anyway—partly because life is short, mostly to fool the kids into respecting us.

Icy bath aside, Matherites do not rough it. The most I tested myself against the elements was eating my dining hall pizza with one leg sticking out from under the shade structure. (James Franco's going to play me in the movie version!) But whatever dissonance comes with experiencing excess comfort in the woods, well, one adapts. In fact, one starts to question long-held assumptions. Is hardship central to communing with nature? Or is it just a nonessential by-product of something more essential? Maybe Thoreau could've found no fewer answers with a SodaStream and AC unit in that Walden cabin.

FOREIGN AS ALL THIS WAS TO ME, it turns out family camp is a bona fide American tradition, not just some quirky San Francisco thing. The American Camp Association lists 850 of them, with dozens in California alone.

Mather, for its part, started hosting San Francisco families in 1924, on the site of a former sawmill camp for the nearby O'Shaughnessy Dam. But people have been congregating here forever. The morning after our waterfall swim, we found ourselves on a history walk, peering into some narrow holes in an outcropping of granite just beyond the dining hall. Some 4,000 years ago, our guide informed us, the Sierra Miwok gathered here to grind acorns. But this

"I was shocked my first year," Audrey Newell told me one morning. We'd fallen in with Audrey early on and our kids were now intensely studying a teenage ping-pong match under some oaks. "We were in these incredible redwoods, but having the same conversations I have in the city. What school is your kid in? How much homework do they have? But slowly you realize there's more than one way to be in nature."

Our boy was having no trouble adjusting. At 7 months, he droolingly abstained from most activities. No archery for him, no bingo night, no arts and crafts, no twilight canoe ride. But in his floppy, empty-headed way, he sort of got it. The older cohort tended to require a day or two to de-citify; Casper was living in the moment from the beginning. While others struggled with FOMO—fear of missing out on the legion of recreational activities offered—Casper ate mulch under our picnic table.

Amy and Cora and I caught up. We cavorted in the lake, carved hunks of bark into model boats. We breezed to meals and luxuriated in other people doing our dishes. Cora made her first terrified lap on a big-girl bike, then played parachute games



smart, stylish, right at home.

Sunbrella is a registered trademark of Glen Raven, Inc.



Surround yourself with the world's most beautiful, worry-free fabrics for furniture and accessories. sunbrella.com/hillside

WorldMags.net

spot wasn't just about joyless acorn grinding, the guide said, pointing out how many holes (or mortars) there were in the granite. It was a hangout. This has always been a family camp.

That afternoon a group convened outside the General Store to discuss Mather's future. A tall man with a white beard was describing the challenges of keeping up the place without *fixing* it. This was Joe Litehiser, president of the camp's informal fund-raising arm. He and his wife first came here during the Carter administration. He hasn't missed a season since.

Litehiser and I got to talking, and he recounted for me his moment of conversion, back in the 1970s. He'd been standing in the cafeteria, watching the little kids, ever eager to be big kids, reach the end of the buffet line and attempt, one by one, to carry their trays to their tables all by themselves. Suddenly a meal clattered to the floor. Then another. Then another. It happened so many times that a grown-up eventually stationed himself there, mop in hand. "Kids have the space to experiment with freedom here," he said. "There are



A forest fire burned 250,000 acres near Yosemite last summer, but it stopped at Camp Mather's edge.

fewer and fewer places in the world where that's the case. In 35 years, I've never seen anything else like it."

Three years ago Litehiser's wife died of cancer. He says the maddest he ever saw her was after the suggestion, toward the end, that she wouldn't be able to manage the Mather trip.

"Why is that?" I asked. "What's so special about Mather?"

He smiled kindly at my stupidity. "Magic," he replied.

VISITBIGSKYMT.COM

LET THE

Adventures

BEGIN

BIG + SKY
MONTANA

Known for the **Biggest Skiing in America**® during the winter, Big Sky is also the **Biggest Vacation in America**® during the summer.

Call or email us today to plan your trip to
Big Sky, Montana
800.943.4111
info@visitbigskymt.com

Big Sky, Montana might be a small town in the mountains, but it's big on fun, adventure and memories. Big Sky is the Gateway to Yellowstone National Park, located an hour's scenic drive from the Bozeman/Yellowstone International Airport. Big Sky has summer activities for families, outdoor adventure seekers and wildlife enthusiasts alike. Known for its Blue Ribbon trout streams with over 3,000 fish per mile, and recognized as one of America's top 10 hiking destinations, Big Sky offers big adventures.

Plan your Biggest Vacation in America® in Big Sky, Montana today.

MAYBE THE VENERATION of wilderness solitude came about when life was more communal, I thought on my last full day. Now that we're more atomized, maybe community is what we seek. We were by the lake, in listless fantasy mode. Amy complained that our children couldn't be made to fetch us food from the dining hall. We'd made another friend whose twin daughters brought out instruments to serenade us. And that was it. The next morning we crammed our stuff in the car and aimed ourselves at busyness and concrete again.

Seven days later, a hunter would lose control of his campfire, and the largest wildfire on record for the Sierra Nevada would engulf the region. San Francisco, sometimes abstract in its distaste for forest fires, was coiled like a spring. In addition to threatening Hetch Hetchy Reservoir, the precious source of the city's water, the Rim Fire licked closer each day to Mather. We watched as Camp Tawonga, a Jewish camp for Bay Area kids since 1925, lost three buildings. Berkeley's beloved 91-year-old Tuolumne Family Camp was incinerated. "Pray for a miracle," someone posted on the Friends of Camp Mather Facebook page. That's what came. The fire burned over 250,000 acres all around the camp—but incredibly, it stopped at Mather's edge.

When San Francisco Recreation & Parks opened the 2014 lottery, I signed up immediately. I kept thinking about those kids, dropping their trays, one after another, year after year. If it's possible to fill out a Web form with an old hand's swagger, that's what I did.

Chris Colin wrote about private train travel in Sunset's April issue. Hear him read his tales for our Sunset Voices series: voqel.com/sunset.

ALL IN THE FAMILY

Want to experience the Mather magic firsthand? The lottery opens to San Francisco residents in January. Sign up early and be flexible. From \$1,490 (everything included); sfrecpark.org/destination/camp-mather. The rest of us will have to do some sifting. The American Camp Association's website (acacamps.org) is a good place to start. Here are three all-inclusive camps—open to families anywhere—we love. —Alexandra Deabler

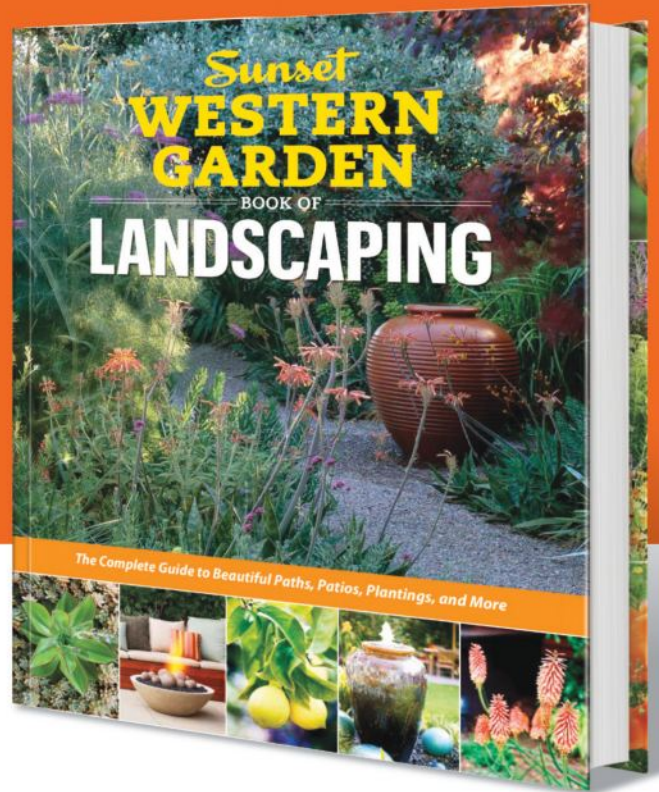
CHELEY COLORADO CAMP For one week each August, this normally youth-focused camp east of Rocky Mountain National Park opens the gates to families. Spend the day horseback riding and hiking the Estes Park Valley before retiring to your personal covered wagon. Spots book fast: Fill out the online application now for next summer. Estes Park, CO; \$800/adult, \$475/kid; cheley.com.

CAMP AUGUSTA Two nights of blood-pumping activities like aerial yoga, water polo, and ropes courses—including some

of the largest in California. Recharge your batteries at one of two hammock villages. Nevada City, CA; from \$265/person; campaugusta.org.

JEAN-MICHEL COUSTEAU FAMILY CAMP Located on the quieter, north side of Catalina Island, this four-night camp lets you and your little ones bond over aquatic activities like snorkeling, kayaking, and sailing with oceanic filmmaker Jean-Michel Cousteau. From \$3,400 for up to six people; Aug 13–17; catalinaislandcamps.com. 🐠

The Last Word on Landscaping in the West



The ultimate source for ideas and expert advice to make a dream garden or landscape a reality.

The perfect companion to the best-selling *The New Sunset Western Garden Book*.

Available wherever books are sold.

Sunset

SUNSET.COM

**YOUR GO-TO GUIDE FOR GARDEN &
HOME MAKEOVERS**

*Get inspired by easy how-tos,
videos, and before-and-after
photo galleries*

Sunset



Home & Garden

SPECIAL
REPORT



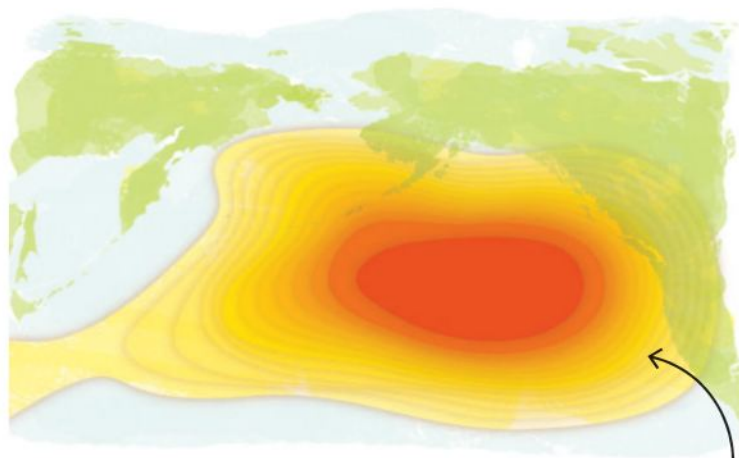
LIVING WITH DROUGHT

*From California to New Mexico,
the West is parched. Here's what
to do—now—to cut water
use at home.*

Water
EVERY DROP IS
PRECIOUS
p. 40

HOW BAD IS IT? REALLY BAD

Big swaths of the West—Nevada, Arizona, Utah—are suffering from prolonged droughts. In California, 2013 was the driest on record—and records go back more than 100 years. While 2014's recent rains have helped somewhat, the state is still facing a situation nearly as bad as the devastating drought of 1976-77. Many parts of California have received only one-third of their normal annual rainfall. Sierra snowpack—which is where most of California gets its water—is down to 25 percent of normal.



WHOSE FAULT IS IT? THIS GUY'S

Blame the Ridiculously Resilient Ridge. That's a giant high-pressure zone—named by Stanford graduate student Daniel Swain—hovering over the North Pacific. It deflected all the storms that usually bring rain to California northward up to Alaska and western Canada. Usually these high-pressure zones go away. This one stuck around, way too long.

WATER WORDS

"Each drought has a different personality. This one's been marked, until recently, by the absolute lack of precipitation. It's had a profound effect in Northern California, especially the Sacramento area. That's ground zero."

—JENNIFER PERSIKE, SAVE OUR WATER

HOW MUCH LESS WATER WILL WE NEED TO USE?



That depends on where you live. Some California water districts (such as Modesto, Morro Bay, and the Santa Clara Valley) are mandating residential cuts of 20 percent. Many others are requesting voluntary cuts. Statewide, Governor Jerry Brown has asked all California residents to reduce water use by 20 percent. And Las Vegas has had water restrictions in place since 2002.

WHERE DO I CUT? OUTDOORS

In many parts of the West, more than half the average household's water is used outdoors. So start there.



WATER ON THE WEB

THESE WEBSITES CAN HELP YOU FIND EVEN GREATER WATER SAVINGS.

- saveourh2o.org —
- bewaterwise.com —
- wateruseitwisely.com —
- snwa.com —

How guilty should I feel?

DON'T

feel that guilty, actually. In much of Los Angeles County, water use has dropped by 15 percent since 2007. On average, Phoenix residents use one-fourth less water than they did in 1990. The trouble is, the West's population growth has mostly equaled and sometimes outstripped those water savings. That means that when a drought hits, we need to reduce our water use even more.

CHEAP H₂O?

Buying a bottle of water for \$3 every day of the year would cost you \$1,095 a year. The same amount of public water: **\$1.94**

Water Smart Chart

In Los Angeles, average per capita water use is 123 gallons a day; in Phoenix, it's 181. If you want to cut your water use by 20 percent, what trade-offs do you want to make?

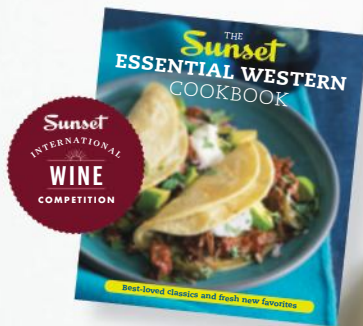
10 TOILET FLUSHES <i>equals</i>	1 UNCOVERED POOL <i>equals</i>	8 MINUTE SHOWER <i>equals</i>
1 DRIVEWAY CAR WASH	40 BATHS	1 DISHWASHER LOAD

JOIN THE



INTRODUCTORY OFFER INCLUDES:

- 2 bottles of medal-winning wines selected from the Sunset International Wine Competition
- A bonus copy of *The Sunset Essential Western Cookbook*
- \$19.95 + 1 cent shipping*



Visit www.sunsetwineclub.com/magoffer or call 1.877.499.4637 to receive this intro offer.

*OFFER DETAILS: 1 cent shipping is applicable to the introductory shipment only. By signing up for this trial offer you are joining the wine club with the understanding that you will continue to receive two (2) bottles of wine monthly at the club price of \$34.95 plus shipping, handling and any applicable taxes. You may cancel and stop your service at anytime with no further obligation by mail or phone.

Sunset Wine Club® is a registered trademark of Sunset Publishing Corporation and is used by Vintage Wine Estates, Inc. under license. Vintage Wine Estates operates the Sunset Wine Club and its web site, sells on its own behalf and ships wine to you. To ensure that the Sunset Wine Club satisfies the high standards associated with the Sunset Wine Club name, all wines for the club will be medal winners from the Sunset International Wine Competition.

Vintage Wine Estates, as a licensed wine shipper, is responsible for all wine shipments in compliance with state and federal regulations. Credit cards will be charged by Vintage Wine Estates, and local tax and shipping charges will be applied by region. Wine may be shipped only to adults 21 years of age or older, in the following states: AK, AZ, CA, CO, CT, DC, FL, GA, HI, IA, ID, IL, IN, KS, LA, MA, ME, MI, MN, MO, NC, ND, NE, NV, NH, NJ, NM, NY, OH, OR, RI, SC, TN, TX, VA, VT, WA, WI, WV, and WY.

SPECIAL
REPORT*What to do if I lose my lawn?*

GO NATIVE OR CLOSE TO IT

BY KATHLEEN N. BRENZEL

IT LOOKS VIBRANT, with flowering and fruiting plants, shade trees, and grasses that shimmer like spun gold in sunlight. But this garden, fronting a custom prefab home near downtown Santa Barbara, actually thrives on very little water. “It needed to be super-green to match the house,” explains landscape designer Margie Grace, “with a naturalistic feel and the strong sense of place. It needed light and movement.”

Before the new landscape went in, piles of sandstone boulders—all unearthed during site preparation for the home—populated the lot. Grace incorporated the boulders into the garden, using them to form gentle mounds and swales that help prevent storm-water runoff, and to build walls. Then she chose mounding shrubs and soft grasses, which are watered by a seasonally adjusted drip-irrigation system. Paths are permeable.

“The secret to any water-smart garden,” says Grace, “is playfulness. Play with plant textures and beautiful mulches. And keep the plantings undemanding.”

Which these certainly are. “It takes two guys a half-day once a month to tidy the grasses and refresh mulch,” says Grace. Most of the plants need irrigating only during August through October. For the other nine months of the year, the irrigation is turned off for everything but the fruit trees.

DESIGN Garden: Margie Grace, Santa Barbara; gracedesignassociates.com. Home: Michelle Kaufmann, Novato, CA; michellekaufmann.com.

S **DIGITAL BONUS 21** inspiring lawn-free yard makeovers: sunset.com/lawnfree.





SMART-TECH WATERING

Don't be afraid of your smart controller.

You want to be good. You want to use less water in your yard. But then you confront your automatic sprinkler system's controller, with its teensy buttons and hieroglyphics, and you feel completely incapable of reprogramming it.

Help is here. It's taken time for controllers to be as user-friendly as smartphones, but it's happening. The best now use Wi-Fi connections or in-ground sensors to limit watering in rainy weather and increase it in heat waves. Some shut down and notify you if the water line breaks. Because they save so much water, many water districts refund their \$90 to \$300 cost too.

One we like is from Rain Bird (rainbird.com). Their SST Smart Indoor/Outdoor Sprinkler Timer comes with a self-adjusting weather sensor; you enter your zip code and watering schedule, and the SST adjusts the watering needed according to weather.

Another new controller comes from Kickstarter-funded start-up Roslen Eco-Networking Products (roslen.com). The netAqua 9D uses your smartphone, tablet, or computer for point-and-click setup, monitoring, and weather-adjusted watering. It can control nine irrigation zones and break watering in short cycles to avoid runoff on slopes. —*Jim McCausland*

Ideas to steal from this garden

- 1 LAWN ALTERNATIVE**
Rich green *Myoporum parvifolium* carpets the area closest to the front door. Native to Australia, it grows 3 to 6 inches tall and spreads to 9 feet, but doesn't stand up to foot traffic.
- 2 PERMEABLE PAVING**
Stone slabs with Mexican beach pebbles between them create a wide, sinuous path to the front door.
- 3 UNTHIRSTY SHRUBS**
Prostrate rosemary (*Rosmarinus officinalis* 'Irene') spills over the low sandstone wall.

- Nearby, 'Hidcote' and 'Munstead' English lavender pump out wands of fragrant blooms in late spring.
- 4 CITRUS** Lemon trees (and a small lime tree, nearby) need more water than the other plants; they're on their own irrigation schedule.
 - 5 OPEN SPACES** Pockets of the 25- by 80-foot front yard are unplanted, reducing the total area needing water. Grace dressed them with California Gold gravel, then topped them with sandstone boulders.

- 6 GRASSES** Blond Mexican feather grass dances in breezes. Near wild land where it's a weedy nuisance, try similar Slender Veldt Grass (sold as *Pennisetum spathiolatum*)—"the closest I've found to it," says Grace.
- 7 SHADE TREES**
Sycamore trees shade the house during the summer months. Native to California where they grow near streams, "they're high-water use but low demand," says Grace. "During drought, they sleep."

WATER WORDS

"Californians behave pretty well in droughts. They watch how much watering they're doing. They don't want to stand out in the neighborhood."

—JOHN A. COLEMAN,
EAST BAY MUNICIPAL
UTILITY DISTRICT

DROUGHT TO-DO LIST

What to water, what to let go

IN YOUR GARDEN

SAVE YOUR BIG TREES

If a coast redwood or Japanese maple dies of thirst, it'll be the biggest (and costliest) loss to your landscape. Let the lawn go if necessary (see below), but give trees a deep irrigation this month, focusing your water on the root zone beneath the tree's canopy. Drill 1-inch holes 1 to 2 feet deep every few feet around the tree's dripline (the perimeter of its canopy) to increase water penetration, then fill them with organic mulch. Coil soaker hoses around the tree at the dripline and halfway between the dripline and the trunk, then run the hose slowly to moisten the soil 18 to 24 inches deep. Citrus trees may need additional deep watering in summer—watch for wilting or yellowing leaves.

EMBRACE A BROWN LAWN

Your lawn can survive on as little as 1 inch of water every 2 weeks, so give that schedule a try. Your grass will turn straw colored and go semidormant but bounce back quickly after weather cools in fall.

MAKE FRIENDS WITH MULCH

A layer of mulch about 2 inches thick around plants helps keep moisture in the soil. Ground bark is a good all-purpose type.

COVER THAT POOL

Covering an unused swimming pool stops 90 percent of water evaporation waste. For a 400-square-foot pool, that's almost 1,000 gallons a month. The safest covers are track mounted.

SPY ON YOUR SYSTEM

A leaky irrigation system wastes water fast. Watch yours run, then adjust sprinkler heads so they won't wet sidewalks or driveways. Be sure your drip emitters put water into the soil near plant roots.

IN YOUR HOME

TEST FOR LEAKS

Leaking toilets are major water hogs. To test yours, put food coloring in the toilet tank. Wait 15 minutes; if the dye has spread to the toilet bowl, you have a leak. The most common culprit is the flapper, the round rubber seal at the bottom of the tank. Replace it if you're handy, or have a plumber do it.

TRY A HIGH-TECH TOILET

You may just want a new toilet. Look for the WaterSense label (EnergyStar's liquid counterpart) to ensure a 1.28-gallon-per-flush (GPF) average. Or go for Toto's 1 GPF with two water jets. *Toto UltraMax II 1G*, \$793; totousa.com.

UPGRADE YOUR DISHWASHER

Five gallons per cycle is the goal for EnergyStar water-efficiency in dishwashers. But Bosch's sleek unit uses less than half that: 2 gallons per load. *800 Plus* dishwasher, \$1,299; bosch-home.com/us.

SHOWER WITH POWER

California's 2013 CalGreen building code requires that showerheads in new homes flow at 2 gallons per minute (GPM) or less. Even better: A hand shower from Kohler has a 1.5 GPM rate with a toggle to get a little extra blast at 2 GPM. *Awaken B90* hand shower with Eco-Boost technology, \$50; us.kohler.com.

WAIT ON GRAY WATER

It sounds efficient: reusing gray water (household wastewater) outdoors. But because gray water can transmit harmful salts and microorganisms, the practice is still illegal in many areas. So try this: While your shower or kitchen faucet warms up, capture water in a bucket, then use it in your garden. —*Joanna Linberg and K.N.B.*



DON'T WORRY
Your green lawn will come back again in fall.



WATER WORDS

“With climate change, droughts and floods will be more common and more extreme. So we need to prepare not just for the drought today but for the drought of the future.”

—BARTON “BUZZ” THOMPSON,
STANFORD LAW SCHOOL

WorldMags.net Sunset

EXPERIENCE THE WEST WHEREVER YOU ROAM



DIGITAL BONUS FEATURES

Videos & step-by-step photos

More travel & gardening tips

Bookmark favorite
stories & download
recipes



NOW INTERACTIVE ON TABLET & MOBILE

PRINT SUBSCRIBERS, GET THE DIGITAL EDITION: sunset.com/allaccess. OR DOWNLOAD AT:




 IDEA GARDEN

ROOM *with a* VIEW

Learn how to turn an empty patch into an outdoor retreat—just like the one in the Sunset Test Garden.

By Johanna Silver

AFTER LONG DAYS of working in the Test Garden, all we wanted was a spot to put down our shovels and put up our feet. So when we saw the outdoor retreats designed by father-daughter duo Eric and Leslie McKenna—spots that practically demand you sit down with a cold drink—we invited the team to *Sunset* headquarters.

The McKennas, who frequently work with recycled materials, drove up to our campus in a truck filled with old wooden boards and windows. “There’s something very appealing about materials that have already been well loved,” says Leslie. “Maturity feels comforting.” Over the next two weeks, the team built a structure in a plot measuring just 18 square feet, planting the area with herbs, citrus, and golden grasses. When the glass from some of the windows broke in transit, Leslie improvised, turning the frame into a trellis for an akebia vine.

Once the furnishings went in, the area became our favorite refuge on hot days. We weren’t the only ones: Visitors often lingered there snapping pictures, and one couple hired the McKennas to create an almost identical structure in their own yard, says Leslie. “When they saw our retreat at *Sunset*, they just said, ‘We’ll take that one.’”

DESIGN McKenna Landscape, Los Gatos, CA; mckennalandscape.com.

The designers created this room in the Test Garden using almost entirely recycled materials.

**Proven superior
odor control.***

**Proven to
last longer.***

**The proof is in
the walnut shell.**



To some people it's just a walnut shell. To us, it's the most effective way to neutralize cat odor—that's why we created BLUE Naturally Fresh.®

For most cat parents, the biggest factor in choosing a cat litter is odor control. That's why BLUE Naturally Fresh is made with walnut shells. In lab tests, walnut shells proved to neutralize odor better than pine, wheat, corn or clay.

And when it comes to absorption, walnut shells also proved superior. In fact, because BLUE Naturally Fresh Quick-Clumping litter has up to 3x better absorbency, one bag of Naturally Fresh can last as long as three bags of the leading clay litter.*

What's more, BLUE Naturally Fresh is:

- Harder clumping*
- Virtually dust-free
- Low tracking
- All natural, annually renewable, and biodegradable†

**Lasts longer with
3X better absorption***



Learn more at **BlueNaturallyFresh.com**

Available in Two New Formulas: Herbal Attraction™ and Alpine Meadow™ Scent.

*In separate independent studies commissioned by Blue Buffalo, BLUE Naturally Fresh Quick-Clumping litter was found to: (i) have a liquid absorption capacity at least three times greater per ounce than the leading clay-based litter; (ii) control ammonia odors better than the leading clumping litters; and (iii) form harder clumps than the leading pine, corn and wheat clumping litters.
†BLUE Naturally Fresh litter is biodegradable if composted, or disposed of in a similar fashion. Landfill disposal of litter in plastic bags is not conducive to biodegradation.



May is Pet Cancer Awareness Month

Join us and Petco in our fight against pet cancer. Visit Petco or go to PetCancerAwareness.org to learn more.

GREAT IDEAS from this OUTDOOR ROOM

1 Use materials with character.

The windowpanes, furniture, and textural fencing were all recycled. Looking for your own salvage materials? Try Building Resources in San Francisco (buildingresources.org) and Second Use in Seattle (seconduse.com).

2 Plant a view.

Ornamental grasses, like this reed grass (*Calamagrostis x acutiflora* 'Karl Foerster'), make pretty focal points outside the windows, their slender plumes catching light and swaying gently in the breeze.



3 Contain your citrus.

With citrus in pots, you can reap a harvest without much maintenance. These four (kumquat, 'Eureka' lemon, a sweet lime, and 'Valencia' orange) will grow happily in their 18-inch-diameter pots for four to five years before they need to be replanted into bigger containers.

4 Use herbs as ornamentals.

Mounding thyme "gives the hint of productivity," says Leslie, without the maintenance of a kitchen garden. This and other Mediterranean herbs—including lavender, oregano, and sage—are drought-tolerant once established. "They know how to survive."

5 Get inventive with shade.

Seven panels of orange Sunbrella fabric (sunbrella.com) protect visitors from the sun. Each fabric panel is attached to horizontal poles, creating a canopy with a scalloped look.

6 Reconsider deciduous vines.

The akebia vine that climbs the window frame goes dormant for winter. But the big advantage of a deciduous plant, says Leslie, is that it really celebrates the change in seasons: "You get this glossy, fresh growth every spring."



5

*“Keep it ‘human-size.’
You can’t put walls around
a football field and call it
an outdoor room.”*

—LESLIE MCKENNA



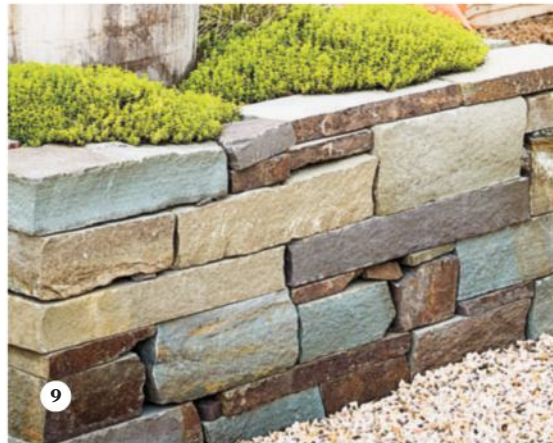
6



7



8



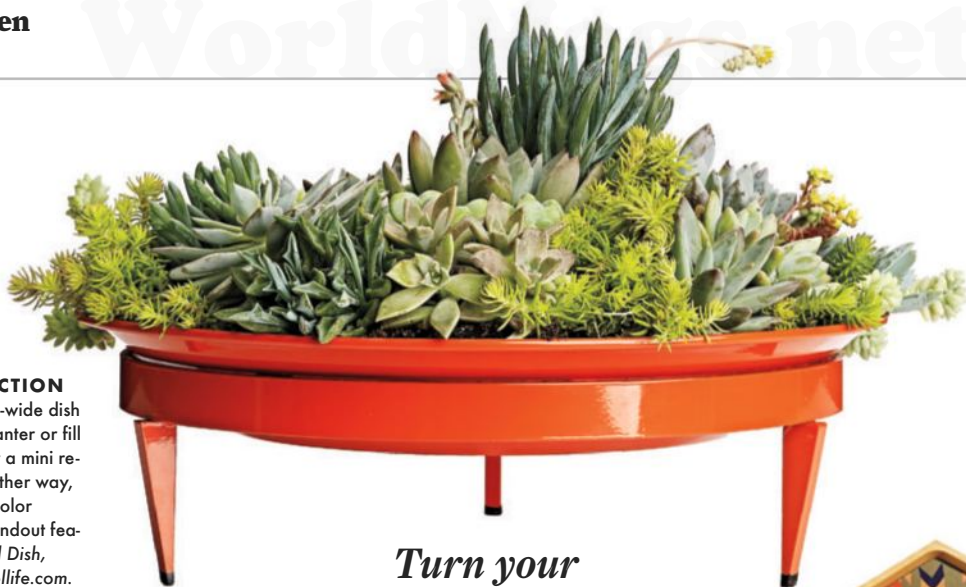
9

7 Dress the table.
Bands of Irish moss, cut from nursery flats and set into a waterproof metal tray, along with LED candle lights add greenery and glow to the recycled wood table for an evening party. For a more permanent display, fill the tray with crushed taffy gravel to match the floor.

8 Get creative with paving.
Rebar poles, bent into circles, add playful detailing atop the gravel. (Metal gear wheels or horseshoes could also work for patterning gravel paving.) The 3/8-inch crushed taffy gravel’s jagged—not rounded—edges create a stable surface for furniture.

9 Cool off with blue.
Dry-stacked walls of Connecticut Bluestone offer a cool counterpoint to the gravel and wood. Silvery blue plants, like mounding artemisia ‘Powis Castle’, purple-flowered Russian sage, or succulent groundcover *Senecio mandraliscae*, offer similar tones.

S DIGITAL BONUS
100+ ideas for inspiring outdoor rooms: sunset.com/outdoor-rooms.



METAL INJECTION

Use this 16-inch-wide dish as a shallow planter or fill it with water for a mini reflecting pool. Either way, the parrot red color makes this a standout feature. *Basin Mod Dish*, \$129; shopsteellife.com.

TRAY BIEN

Serve nuts, olives, and other small bites in these solid ash 10- by 11-inch trays. They wipe clean with a sponge. *Axo bowls*, \$85/set of 3; wolfum.com.

Turn your
BACKYARD
into a
RETREAT

Even a forgotten corner of the yard can become an oasis with the right setup.
By Joanna Linberg



SIT-BACK STYLE

The simple lines and fun colors make your patio feel like one at a chic hotel. *Palm Cove occasional chair*, \$200; worldmarket.com.



HUES YOU CAN USE

Fill these 7-inch pots with fragrant basil and march a row of them down an outdoor dining table or hang them with wall hooks. *Fiesta Small Planters*, \$9.95 each; crateandbarrel.com.

SEE THE LIGHT

Set the mood with candlelight streaming out of the lacelike cutouts in this ceramic lantern. *Whisteria lantern*, \$40 for 10½ inch; crateandbarrel.com.



SOFT FOCUS

Found, finally: A soft throw that can actually be left outside, thanks to Sunbrella's performance fibers. *Rjoe Outdoor Throw*, \$199; textillery.com.



PRIVACY SETTINGS

Section off a portion of your yard with this woven screen. Yes, it's completely fine to leave outdoors—an iron frame keeps it grounded. *Wicker Screen—Mocha*, \$250; pier1.com.



NOW SERVING

Artist Lotta Jansdotter spreads her Scandi-inspired patterns over a line of outdoor-ready melamine dinnerware. *Serving bowl*, \$40; *plates*, \$48/set of 4; pottedstore.com.



SC-122
Redwood
Naturaltone

Give Your Old Deck New Life!



Don't replace,
resurface.

Barefootin' Fun Is Back—With BEHR DECKOVER® Coating

Don't let cracks and splinters spoil your fun. BEHR DECKOVER® coating is more than a stain, it adds a beautiful new surface, fills cracks, and covers splinters. It extends the life of your deck. Why replace?

Now you can resurface old wood and concrete with BEHR DECKOVER coating.

BEHR
GOOD. BETTER. BEHR.®



Exclusively at



You Tube View our how-to videos
youtube.com/behpaints

BEHR.com

©2014 Behr Process Corporation

WorldMags.net

NORTHERN
CALIFORNIA

Your CHECKLIST

**PLANT**

Instead of thirsty annuals, use colorful low-water plants along a border. One of our favorite combos: powder blue *Euphorbia* 'Blue Haze', lime green *Carex oshimensis* 'Everillo', and compact succulents.

It's not too late to sow seeds of beans, corn, and squash for harvesting late summer into fall. In the Test Garden, we like heirloom 'Hopi Blue' corn, which can be eaten as sweet corn when young or left on the stalk (its deep cobalt kernels are highly ornamental). Available through territorialseed.com.

Plant low-water bloomers such as gaillardia, lavender, penstemon, salvia, and yarrow for color from now through fall.

**HARVEST**

Pick cucumbers while they're small. Slicing varieties are best at 6 to 8 inches long.

**MAINTAIN**

Prioritize water use in your garden even if it means making tough decisions. The water saved by letting a lawn go brown can be enough to grow summer edibles and save costly specimen trees.

Conserve water by hooking up smart controllers to your drip-irrigation system that adjust the frequency of watering based on soil moisture and weather. For resources, visit a local irrigation-

**GARDEN WE LOVE**

Two's company

Just two plants transform this outdoor dining room in Atherton, California, into a lush, private retreat. Rambling along a high steel trellis, wisteria dangles fragrant blue-violet flowers and creates a leafy summer canopy. *Euphorbia characias* 'Humpty Dumpty', an evergreen perennial, fills in below; the chartreuse flowerlike bracts add brightness to the understory throughout the season. Both plants are water-wise and need little maintenance. DESIGN: Andrea Cochran Landscape Architecture, San Francisco; acochran.com.

"Trellised wisteria creates a perfect privacy screen from neighbors."



JOHANNA SILVER,
ASSOCIATE
GARDEN EDITOR

supply store or East Bay Municipal Utility District (ebmud.com).

Check June-bearing strawberries for sunken dark spots that are indications of anthracnose, a fungal disease. Remove affected berries and any surrounding leaves that appear brown; avoid overhead watering.

If you did not set up trellising at planting time, stake your tomatoes as they grow. Drive a few stakes into the ground about a foot from each plant and use soft ties to loosely fasten branches.

Keep leaves of cucumbers, melon, and squash dry to avoid powdery mildew.

**GO**

At Green Gulch Farm's lavender workshop, learn how to plant, prune, and care for the Mediterranean, low-water favorite. Come early to take a self-guided tour of the large organic garden. \$50, including lunch and materials; 1:30–4 Jun 29; sfzc.org/ggf.



What grows in your climate zone? Find out at sunset.com/zonefinder.

dwell
on design

America's Largest Design Event

June 20-22, 2014
Los Angeles
Convention Center

**Ideas for
Modern
Living**

Join us for three full days of dynamic exhibitions, unparalleled educational opportunities, and cutting-edge technologies.

- 2,000 + innovative modern furnishings and products
- 90 onstage programs
- broad range of Continuing Education Units (CEUs)
- Dwell Home Tours and Meet the Architects Night
- Keynote Speaker: Stephen Burks

Buy Tickets Now
DwellonDesign.com

INDUSTRY PARTNER



For the latest updates and news about Dwell on Design, visit DwellonDesign.com

For questions about exhibiting or to reserve your exhibit space, email Toby Benstead, Toby@dwell.com

WorldMags.net



Slim solutions

“It’s important in a small space to have a seamless transition to the materials. One hardwood floor, one paint color... then it seems like all one space.”

—TIM CLARKE

On a beachfront full of houses, narrow is normal. This Manhattan Beach home—whose living room measures 22 feet wide and opens onto a small deck—offers typical space-planning challenges. Interior designer Tim Clarke responded by stripping away layers of architecture. “The ceiling is pushed up against the roof—there’s barely room for can lighting,” he says. “We did everything we could to make sure every inch was maximized.” Then, Clarke worked out a floor plan that took into account the view and the bronze fireplace.

“I try to make the house feel just as good on foggy days as on sunny ones.” —*Joanna Linberg*

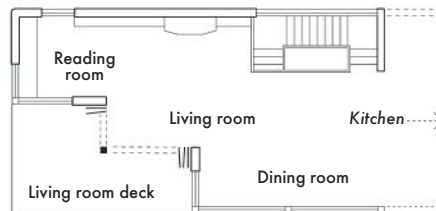
DESIGN Tim Clarke, Santa Monica; timclarkedesign.com.



DESIGNER TRICKS FOR CHALLENGING SPACES

1. Vary furniture size. Clarke mixed the scale of the furnishings relative to one another to keep the room from looking blocky. He chose one big foundation piece, the sofa, then added seating and accents that are progressively smaller.

2. Let light travel. The clerestory windows are hard-working, despite their small size. That’s because balanced light sources are especially important in narrow spaces for even light distribution, Clarke says. A mirror hung opposite a window can fake the effect.



STYLING: MICHAEL WALTERS; ILLUSTRATION: MARGARET SLOAN



Pella® windows with between-the-glass blinds. Designed to reduce the build-up of dust.

The between-the-glass blinds in our Designer Series® windows are designed with a purpose – to put dust on notice. They harbor 10 times less of certain airborne allergens.* It's proof that you don't have to sacrifice style to have a cleaner, safer home.

Available at your local Pella Showroom. Call 888-210-0972 or visit pella.com/design.



VIEWED TO BE THE BEST.®



3. Be subtle with pattern. Layers of textures in the pillows and antique rug keep this room interesting without relying on a bold pattern, which can knock a room out of balance. "If you're trying to make a small room not feel small, it's better to not have anything be the star," Clarke says. "Everything should be in a supporting role."

4. Look for leggy pieces. Open furniture (like the side tables, coffee table, and even the slatted vintage chairs) is another space-defying trick. "They have a sort of transparency to them," Clarke says. "You can see beyond them so it doesn't stop your eye."

5. Fool the eye. Avoid covering wall space with furniture, especially in a narrow room like this. "As opposed to

building bookshelves, we floated the shelves (page 54) so you can see the back wall," Clarke says. "It gives the illusion the room is as wide as it can be."

6. Treat the outside like the inside. With the doors to the deck open and folded back against the exterior walls, it feels like the living room and deck are one. Clarke chose outdoor furniture that completely meshes with what's inside.

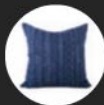
7. Embrace oddities. Clarke creates smaller spaces within a room, whatever its shape or size. Here, he turned a nook into a "reading room" with a window seat and chairs. "You don't need a lot of square footage to do it," Clarke says. Rather, get creative with the parts of a room's layout that already feel a little separate.



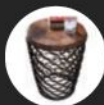
THE GOODS



CLASSIC ADJUSTABLE TASK FLOOR LAMP BRONZE
\$309; restorationhardware.com.



HANDWOVEN HMONG TEXTILE PILLOW 22
\$260; houseofcindy.com.



GLOBAL VIEWS SMALL ARABESQUE END TABLE
\$498; wayfair.com.



Small talk with Tim Clarke

The designer and author of *Coastal Modern: Sophisticated Homes Inspired by the Ocean* (Clarkson Potter; \$50) shares his way of getting the most out of every space.

Q: What's the first thing someone should know about designing a small space?

A: I try to look at spaces in different ways—just because a room is "the living room" doesn't mean it has to be. I lived in a duplex once that had an amazing living room, but the bedroom, where I spent more time, was terrible. Finally, I put my bed in the living room because why would I spend all my time in the worst room of the house?

Q: How do you take the most advantage of windows?

A: Fabric is sometimes all at the same level—waist-high and down—because that's where furniture sits. If your room or window is size-challenged, mount curtains high to give you a vertical column of softness.

Q: Please settle this for us: Do small rooms need a light wall color to make them seem bigger?

A: Not necessarily. A small, dark room painted a light color is a small, dark room painted a light color. It doesn't do anything. If the room is already dark, paint it dark. The walls will recede so you're almost not aware of them.

Q: You're a huge art proponent. Does a room's size change what you'll put on the wall?

A: Hallways and small rooms are good for gallery-style walls because you're up close to the art and can really see it. In a bigger room or one where you're seated far away from the wall, something giant in scale is better appreciated. 🎨

COOK LIKE YOU DON'T HAVE TO CLEAN



©/™. ©2014 KitchenAid. All rights reserved.

THE NEW KITCHENAID® DISHWASHER ELIMINATES THE NEED TO SOAK AND PRE-SCRUB.

With the ProScrub® Trio Option, you have 60 targeted spray jets to blast away any sticky, baked-on mess. Go to kitchenaid.com/dishwashers for more information.

KitchenAid®

2014

eat
DRINK
SF

AN EPIC
FOODIE
FESTIVAL

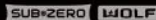
TICKLE YOUR TASTEBUDS

AUGUST 1-3, 2014



BUY TICKETS: EATDRINK-SF.COM
FORT MASON, SAN FRANCISCO

PRESENTED BY:



WorldMags.net

**LAST-MINUTE PLANS
FOR TAHOE, HAWAII,
ALASKA & MORE!**

by Christine Ryan

**CONFESSIONS,
DISASTERS &
11TH-HOUR SAVES**

by Tim Cahill,
Laura Fraser, James
Vlahos & more

**THE
PROCRASTINATOR'S
SURVIVAL GUIDE
(TO)
SUMMER TRAVEL**



**+
PLUS!**

A to-do list for the year ahead
(Or, how not to need this guide next year)



PHOTOGRAPHS BY

**DAVID
ZAITZ**

IT'S NOT TOO LATE.

We know, it's June already. And yeah, you haven't booked a thing. (We've all been there.) But this summer, you're saved! No three months of home detention; no sad, failed attempts at rafting the L.A. River. Your salvation plan for the season includes blueprints for doable dream escapes—from Hawaii, Alaska, and the national parks to music festivals, unforgettable meals, and the best of The Bard—plus tips to help you plan ahead for next year too. So stop apologizing for your tardiness, and start packing your swimsuit, your hiking boots, even your opera glasses. Take it from us: You are going to have the time of your life.

THE DREAM Whitewater rafting down the Colorado

THE OBSTACLE
For environmental reasons, the National Park Service sharply limits the number of trips along the Colorado River each season—so if you haven't booked already, you're out of luck.

THE SOLUTION
A six-hour rafting trip down the South Fork of the American River, near Coloma, in California's Gold Country. O.A.R.S. runs these rapids-packed trips six days a week well into fall. And thanks to daily water releases at upstream dams (along with unusually good conditions this year, despite the drought), hitting the South Fork is like shooting fish in a barrel—a really frothy, exhilarating barrel.

THE TRADE-OFF
The scenery's not as epic, but if you've never braved rapids before, trying it out here makes a lot of sense. Test your whitewater sea legs now, and if you like it, then book a Colorado River trip for next summer.

THE DETAILS
From \$109; oars.com.





CHIN UP,
KIDS! YOU
CAN STILL
RAFT THE
RAPIDS THIS
SUMMER.

MISSION: IMPOSSIBLE

LAKE TAHOE

THE PROCRASTINATOR'S DILEMMA A summer without Tahoe is like a summer without sun. Or water-skiing. Or soft-serve. But you never know if you can get away until the last minute—and by then the good hotels are booked. ❖ **THE**

SUNSET FIX Timing is everything when it comes to Tahoe. Apart from holiday weekends and the big tournament at Edgewood Tahoe Golf Course, you can almost always find a room along the south shore. (Thank all those casinos in Stateline.) It may not be at the classic Camp Richardson, but the odds are good that Lake Tahoe Resort Hotel or the trendy Basecamp Hotel, which is adding 24 rooms this summer, will have space even in July, Tahoe's busiest month. *Camp Richardson: From \$95; camprichardson.com. Lake Tahoe Resort: From \$159; tahoresorthotel.com. Basecamp: From \$159; basecamphotels.com.*



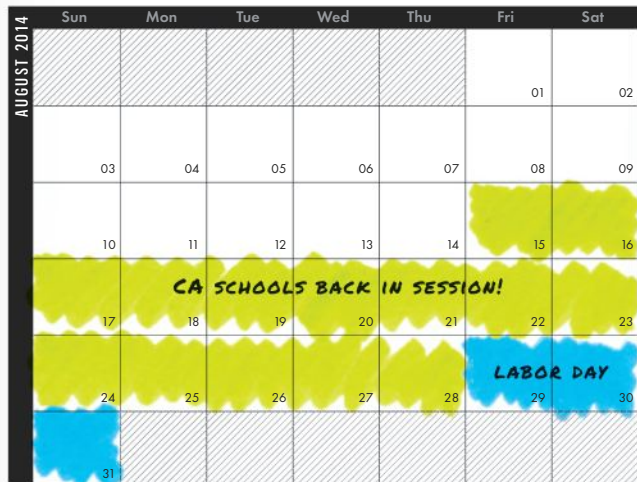
TECH TOOL

HOTELTONIGHT

With this app, you can find last-minute, discounted hotel rooms on the go. Same-day bookings are available until 2 a.m. at more than 150 destinations. Free; available for iPhone and Android.



TAHOE CALENDAR: ■ WAIT TILL LATER | ■ GO NOW! | □ TRY YOUR LUCK



THE PROCRASTINATOR FILES

He's got baggage

I am a travel writer with a problem. I hate to pack. Every trip, I think long and hard about what I'll need. Let's see: We're exploring this canyon and I'll need my backpack and camping gear, but then there's a reception at the embassy and I ought to wear a sport coat and slacks and something besides hiking boots. A problem like this leads to utter paralysis, so that a few hours before my flight, I'll just grab a big duffel and stuff it full. Sometimes, in my rush, absolute essentials are left behind. Friends who accompanied me on a summer raft trip down the Missouri River a few years ago like to remind me that my sleeping bag was left behind on that occasion. The word "moron" is sometimes used in this context.

On the other hand, I've found that, in the capital of every country I've been to, people wear clothes. Stores in Chile stock rain ponchos. You can buy sunscreen on Easter Island.

So I am often obliged to shop. I meet people, get an idea of the economy, and rub shoulders with the local folks—all stuff that might make it into an article. My hatred of packing, I like to tell myself, makes me a better travel writer ... Yeah, sure.

Tim Cahill is a founding editor of Outside magazine, the author of nine books, and cowriter of two Academy Award-nominated IMAX films, Dolphins (2000) and The Living Sea (1995).

THE PROCRASTINATOR FILES

Grand Theft Auto

My brother and I were going to race a sailboat to Canada, but I kept putting off renewing my passport. By race day, it still hadn't come, but we sailed anyway. We'd hired a guy to meet us at the finish and sail the boat home for us; then he was going to fly back to Canada and pick up his car. But after he left with the boat, we realized we couldn't fly because I didn't have a passport. So my brother said, "Let's just drive his car and meet him there—he won't mind." I'd brought my birth certificate, so we got over the border okay, but the guy did mind—he claimed we stole his car. I guess we should have asked first ... —SUNSET READER JACK LEEDS

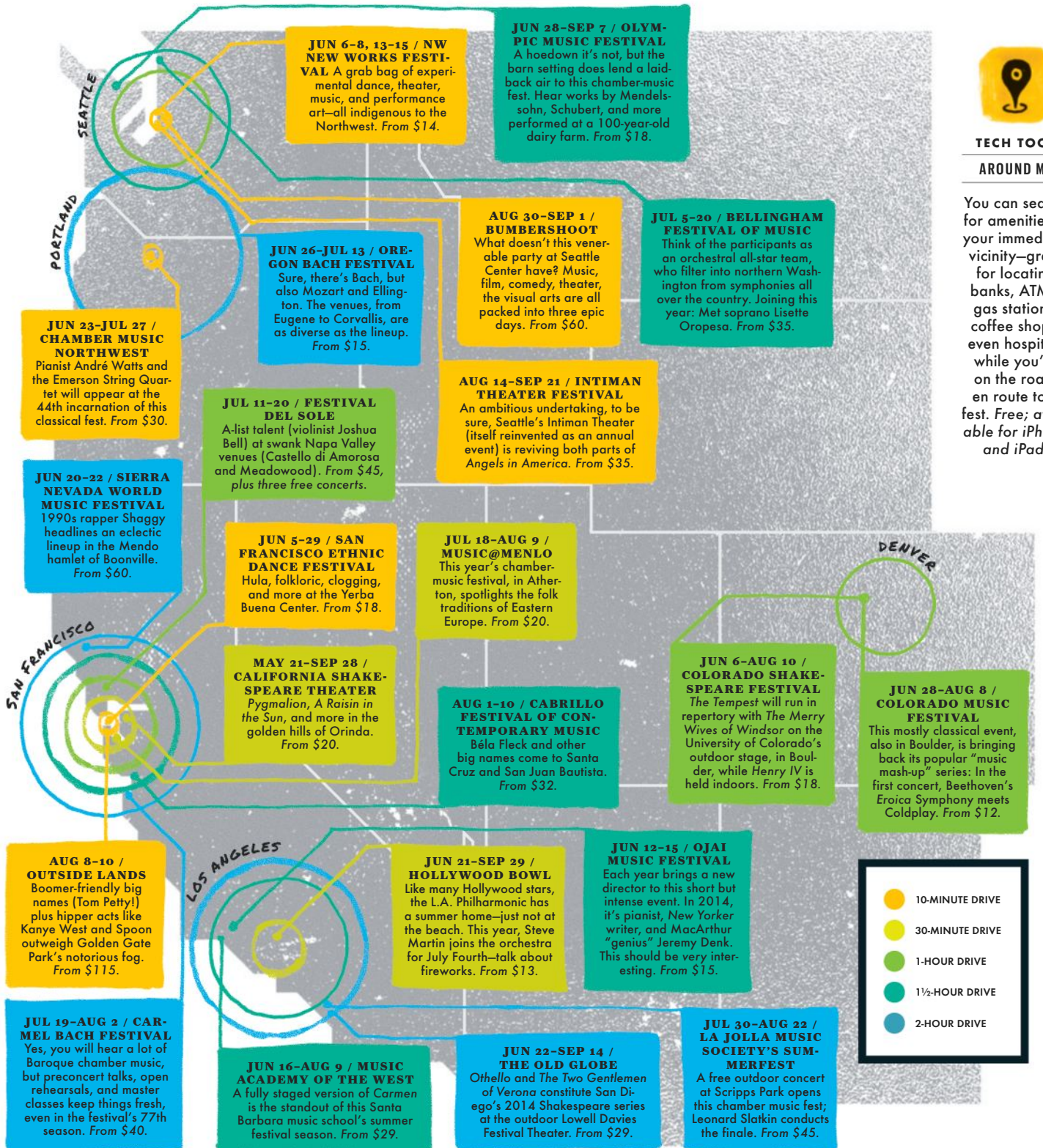
ILLUSTRATIONS: SUPRIYA KALIDAS

TO DO LIST

MISSION: IMPOSSIBLE

AN ARTS FIX WITHIN REACH

THE PROCRASTINATOR'S DILEMMA Some Bach concerts, a Puccini aria or two, a little Shakespeare—now that's a vacation. But the best performing-arts festivals seem to be held in pricey out-of-the-way resort towns like Vail and Santa Fe. ♦ **THE SUNSET FIX** If you didn't book a flight and buy tickets by Christmastime, it's true: Your chances of getting to some of the marquee fests are limited and costly. But look at all the great events happening within a short drive. Here, we map the way from five major cities.



THIS
DOESN'T
HAVE TO
BE YOU!





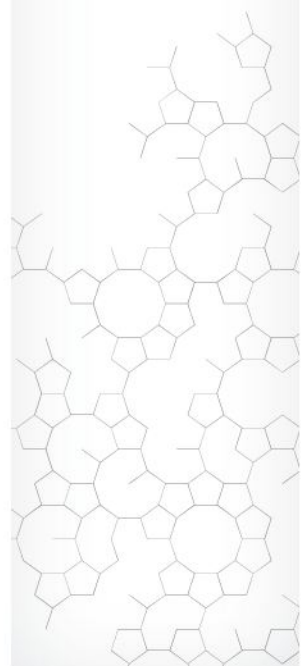
THE DREAM
Riding a mule
down into the
Grand Canyon

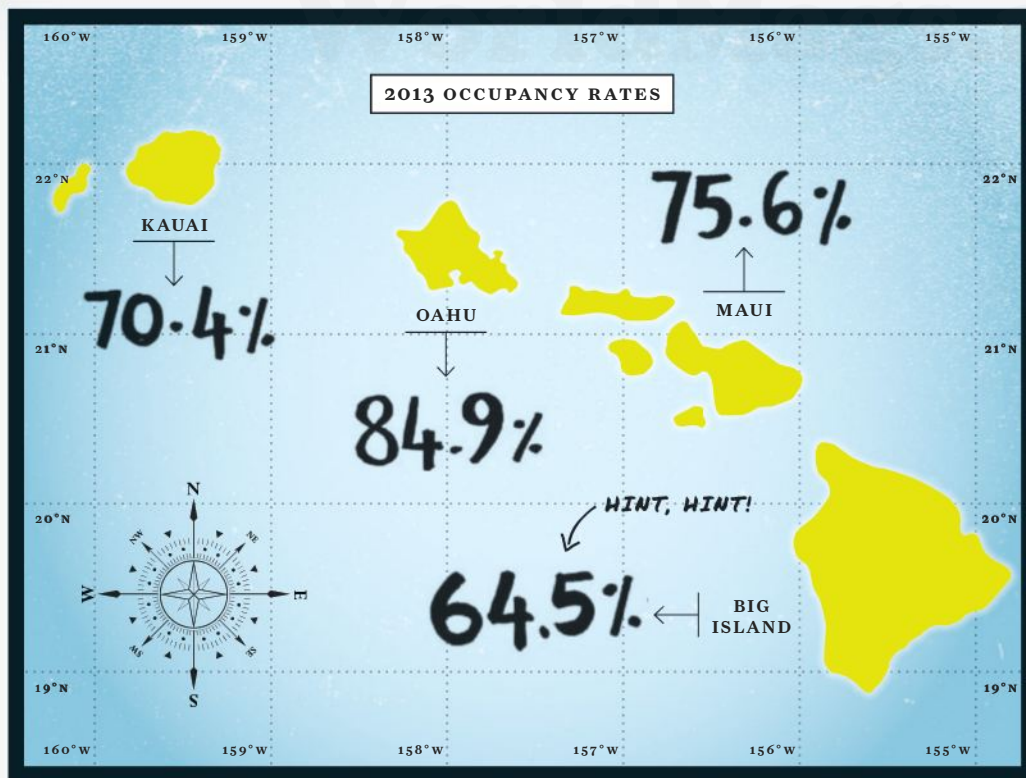
THE OBSTACLE
The classic mule-train trips
sell out nearly a year in
advance.

THE SOLUTION
A new mule ride called
Canyon Vistas was
launched in August 2013.
It follows the park's East
Rim Trail, which also
opened last summer.

THE TRADE-OFF
You don't get to ride
down into the canyon,
only along its edge. But
then again, you don't
have to spend all day
on a mule—just 2.5 hours,
which for many of us
is plenty.

THE DETAILS
\$125; grandcanyonlodges.com.





MISSION: IMPOSSIBLE

HAWAII

THE PROCRASTINATOR'S DILEMMA You've been dreaming of a Hawaiian vacation all winter long—problem is, that's all you've been doing. Not a flight's been booked, nor a hotel room reserved. Now what? ❖ **THE SUNSET FIX** Statistics are your friend. Look at the occupancy rates for each of the state's major islands in 2013 (see



TECH TOOL FLIGHTBOARD

Not sure where you want to go? The FlightBoard app turns your mobile device into the Arrivals and Departures board for any airport in the world—search for a departure, buy, and go. \$3.99; available for iPhone and iPad.

map, above). The Big Island's is the lowest—64.5 percent versus Oahu's 84.9 percent—which means it's where you'll be competing with fewer fellow travelers for rooms. State tourism officials don't expect these trends to change much in the near future, either.

Now for some specific suggestions: We still have a soft spot for the first resort built on the Big Island, in 1965, the Mauna Kea Beach Hotel. Sure, the six-story concrete structure looks a bit like the headquarters of a Fortune 500

company—but one designed by Mike Brady, given its open-air lobby planted with Lawai ferns, Phoenix palms, plumeria, and red ginger. The rooms are cheerful too, in a neo-retro way. Across the island, the waterfront Hilo Hawaiian has freshly renovated rooms, updated just last year.

This summer marks the return of another popular waterfront stay, the Courtyard King Kamehameha's Kona Beach Hotel, which has been shuttered since the tsunami flooding caused by the Fukushima earthquake in 2011. It reopened late last year, after completely rebuilding its ground floor, but it's still off many visitors' radar screens, so you'll have a good chance at snagging a room.

Two more tips to keep in mind, timing-wise: Try to avoid visiting around the third Friday in August, Admission Day, when locals will be making their own long-weekend getaways. And remember that in the summertime, most visitors to Hawaii are families, so if you aren't traveling with kids, look for hotels without waterslides, playgrounds, and wave pools.

Mauna Kea: From \$550; maunakeabeachhotel.com. Hilo Hawaiian: From \$159; hilohawaiianhotel.com. Courtyard King Kamehameha's: From \$179; kona beachhotel.com.

X

THE PROCRASTINATOR FILES

Desert Din

In college, I drove across the Southwest with friends. We neared Phoenix at the start of a holiday weekend—Memorial Day, maybe—and I remember thinking, and telling my friends, that we needed to hit town early to find a motel. But we didn't.

And when we got to Phoenix, everything was booked. The only thing that wasn't was the Rock Center Motel, which drew its name from the fact that it was built inside a working rock quarry—it was constructed from remnant rock. The room was small, hot, and incredibly dusty. And even though the next day was Saturday, at 5 a.m., the quarry started operations, and all the bulldozers, excavators, and front-end loaders sprung into action, causing the whole motel to shake and our room to fill with even more dust. It was the single worst place I have ever stayed.

—SUNSET DEPUTY EDITOR PETER FISH

TO-DO LIST

MISSION: IMPOSSIBLE

A STAY IN A NATIONAL ICON

THE PROCRASTINATOR'S DILEMMA You promised your better half a second honeymoon at Yellowstone National Park's Old Faithful Inn, but who knew how hard it would be to get a reservation? ♦ **THE SUNSET FIX** Ah, Old Faithful Inn, that iconic log lodge sitting within the splash zone of the park's iconic geyser—or, as we like to call it, Old Impossible, because the place is booked solid a year out.

You might, just might, find cancellations with Xanterra Parks & Resorts (xanterra.com), the concessionaire that runs the inn, but since people canceling have to give just 48 hours' notice, chances are that even if there were one, you'd have to be packed and ready to leave right this minute. (But go ahead and check. We'll wait...)

So what's realistic? Look 400 miles north to the equally dramatic, if less sulfurous, Glacier National Park, home to Lake McDonald Lodge and Many Glacier Hotel, a pair of century-old chalets-on-steroids that give the Old Faithful Inn a run for its grandeur. Three- or four-story-high lobby? Check. Rustic-timber framing? Check. Spectacular

rugged setting? Check.

Glacier's two grande dames already tended to have more last-minute availability than the Old Faithful Inn, and thanks to a management shuffle last year, it may be easier now than ever to score a room for the summer. (Xanterra became the concessionaire of Lake McDonald and Many Glacier and didn't open them up to online bookings until late January.) Sometimes bureaucracy can be the procrastinator's friend.

The best part? It's not just Glacier's lodges that are less crowded. The park itself sees far fewer of the crowds that swarm Yellowstone. And as any nature lover knows, fewer crowds lead to a greater likelihood of spotting wildlife (watch for moose, mountain goats, bald eagles, and grizzlies in Glacier)—and better envy-inducing, wish-you-were-here Instagram shots.

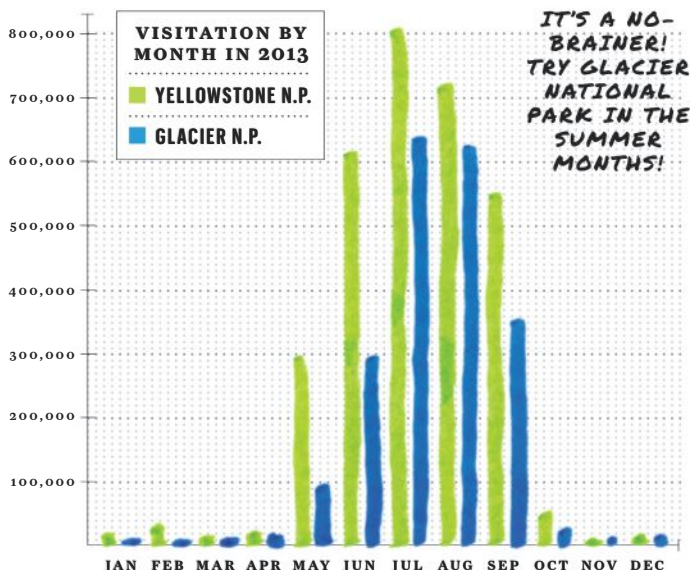
Lake McDonald from \$161, Many Glacier from \$159; glacienationalparklodges.com.



TECH TOOL

NATIONAL
PARKS
BY NATIONAL
GEOGRAPHIC

Don't have time to buy a guidebook before you race out the door? The National Parks by National Geographic app gives you access to photos, insider tips, and activity guides. Free; available for iPhone and iPad.



THE PROCRASTINATOR FILES

And now: a witness for the defense

Procrastination isn't all bad. Without a Martha Stewart–perfect itinerary set in concrete weeks before departure, you're forced to get instinctive and improvisational—the best mindset for travel.

I once stalled on making a 10-hour drive from Oregon to California until midafternoon. Unable to finish in one shot, I veered off Interstate 5 and discovered the isolated Trinity Alps as I made an unplanned search for a campsite. On a trip with my wife to the Dominican Republic, I put off renting a car until none was available—forcing me to quickly teach myself to ride a motorcycle, so that we could set off for empty beaches. And in Death Valley National Park, I once waited until the end of my last day to decide that I wanted to squeeze in one more sight. I wound up wandering the moonlight-bathed vastness of Racetrack Playa in the middle of the night, my favorite experience of the whole trip.

James Vlahos is a Berkeley-based writer for Popular Science, The New York Times Magazine, Popular Mechanics, and GQ.

HIT THE
BRAKES!
YOSEMITE
CAN STILL
BE YOURS!



THE DREAM
Hiking Yosemite's
High Sierra
Camps Loop,
which links the
park's five back-
country camps,
each with tent
cabins, real beds,
and hot meals

THE OBSTACLE
Since each camp sleeps
only about 40 people, you
have to enter a lottery to
get reservations for
the dates you want—and
that lottery deadline
was November 1.

THE SOLUTION
Instead of the full five-night,
49-mile loop, settle for a
night or two. In
early February, the camps
post a list of unclaimed
dates online. As the inevita-
ble cancellations roll
in, the list grows.

THE TRADE-OFF
Acclimating to the
altitude (the lowest camp is
7,150 feet above
sea level) takes two or
three days—just in time
to go home.

THE DETAILS
\$161/person all-inclusive;
yosemitepark.com.



MISSION: IMPOSSIBLE

FIVE-STAR EATS

THE PROCRASTINATOR'S DILEMMA You've scoured OpenTable and Urbanspoon for reservations at one of the hot restaurants in L.A., Portland, or San Francisco—but there's nada beyond Benihana, and zippo besides Buca di Beppo. ❖ **THE SUNSET FIX** Try our four-part recipe for dining-out success.



ABANDON PRIME TIME.

Show up as soon as the place opens to ask if they can fit you in. If they say, "Yes, but we'll need the table back by 7," smile, accept the seats, and enjoy. But then don't linger over your coffee—not cool.

PRO TIP This early-bird tactic can work even at restaurants that supposedly book all their tables in advance. Most hold back one or two, in case a VIP or friend of the owner suddenly shows up.



GO LOCAL ... EXCEPT IN L.A.

In general, get out of the tourist zones. On weekends, many residents flee the city, so the celebrated neighborhood eateries are, if not empty, at least emptier. In L.A., do the opposite and head to the heart of downtown. Slews of trendy restaurants have opened there recently.

PRO TIP In downtown L.A., grab a pre- or post-dinner drink at Upstairs, a poolside bar at the new Ace Hotel.



DINE SIDE BY SIDE.

This old standby still works: Eat at the bar. Many barstools have backs these days, which makes them a lot more comfortable, and often you'll have extra room to yourself and a quieter atmosphere than at pack-'em-to-the-gills tables.

PRO TIP As always, be nice—if you still want a real table, they might move you mid-meal to the next one that opens up.



JOIN FORCES.

In Portland, the problem's not that the hot places are all booked; it's that they don't take reservations at all. The few that do are only for parties of six or more.

PRO TIP Ask friends, family, acquaintances, even strangers on the street if they would like to join you for dinner—separate checks, of course.

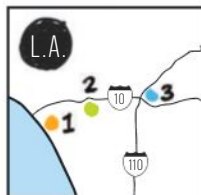


TECH TOOL

HACKERTABLE

Hackers have earned a bad name recently in the Bay Area's restaurant world, what with bots rumored to be snapping up reservations for hot spots as soon as they're posted on Urbanspoon. But you can let the tech sector work for you. HackerTable.com acts as an unofficial clearinghouse for reservations at such popular places as Frances, Cotogna, and Chez Panisse—for free.

WHERE TO DINE IN ... L.A.



1. GJELINA Like more and more L.A. restaurants, this perennially packed Venice favorite has three communal tables that it keeps open for

walk-ins. As long as you're not on a first date—or planning to break up with someone—it's the perfect last-minute solution. \$\$; *gjelina.com*.

2. BUCATO A Culver City neo-Italian place that's known for two things: its handmade pasta and the fact that although it does take reservations, it's only for the same day, for dinner. So serious procrastinators have

as good a chance as anyone. \$\$; *bucato.la*.

3. ALMA Tables at this hot prix fixe eatery can be had with a day's notice. It might help that Alma is downtown, a neighborhood still looked at askance by L.A.'s old guard. Also, a \$50 per person fee is charged if you don't cancel at least 48 hours ahead of your scheduled meal. \$\$\$; *alma-la.com*.

THE PROCRASTINATOR FILES

Off the rails

On a trip to Southeast Asia, my then-boyfriend and I had just one intent—to have drinks on a beach in Southern Thailand. We failed to make any plans beyond that. From Singapore, we took a cramped overnight train through Malaysia, past the stop where the locals warned us to get off.

"That's when you really know you're traveling," Boyfriend assured me.

When we got off, there were no other tourists, all right. Mainly there were religious Muslims who seemed offended by our presence, despite my efforts to cover up with a hoodie. There were no taxis either, and, after crossing into Thailand, no way to get anywhere except jumping into the back of a truck. We continued to Narithwat, where we looked for a resort via the Internet. When we finally found one, and hired a car to get there, it was closed for the rainy season. Muslims and monsoons: no cocktails on the beach.

We passed a tense weekend in a concrete hotel. The trip was salvaged somewhat by sampling all the food trucks in town: crispy coconut pancakes, spicy noodles, and *pho*. A few weeks later, Boyfriend and I broke up.

Laura Fraser is the author of the memoir All Over the Map.

MISSION: IMPOSSIBLE

ALASKA

YOUR ADVENTURE STARTS HERE



RENT AN RV. Trust us. In Alaska, the highways are good, roadside motels are rare, and RV campgrounds are everywhere, from Kenai Fjords-area extravaganzas (laundromats, souvenir shops, hot showers!) to beautiful-but-sparse sites within Bureau of Land Management parks.



PROCRASTINATE MORE. Hey, sometimes it pays. The later in summer you go, the better the RV deals will be. In high season, a 24-footer from Alaska Travel Adventures (bestofalaska.travel.com) can run \$229-plus, per day, but by mid-August, the rates drop 25 percent.



GET TO ALMOST ANY MAJOR AIRPORT. There are more direct flights to Anchorage from the Lower 48 than ever before on Alaska Airlines, Delta, Frontier, JetBlue, and United. In summer, Alaska, Delta, Frontier, and United offer direct flights to Fairbanks as well.



PICK UP THE MILEPOST. This annually (and obsessively) updated guidebook contains, yes, milepost-by-milepost descriptions of almost everything you'll pass on Alaska's main roads. Print edition (available at most airports) \$35, tablet edition \$20; milepost.com.



GO OFF-ROAD. For the most flexibility, check out rental company GoNorth, which lets you take its RVs on dirt and gravel roads. (Many agencies restrict you to asphalt, which can shut you out of those gorgeously situated—and far less crowded—BLM sites.) gonorth-alaska.com.



LOOK UP. Late summer is a prime time to see the aurora borealis: The nights are getting longer, but temps are still in the (relatively) balmy high 40s. And we're in the middle of an especially active year for solar flares, so the odds of a sighting are as good as they're likely to get.



TECH TOOL

GOOGLE NOW

If you didn't have time to print your itinerary before you rushed out the door, you can pull up all your tickets and bookings on your mobile device with Google Now. The voice-activated tool is part of Google Search. Free; available for iPhone and Android.

THE PROCRASTINATOR FILES

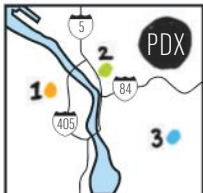
Missed Fish

When I was little, my dad always promised to take me to the big aquarium in Seattle. Finally, we went. The morning of, we slept in, and by the time we arrived, the line to get in was huge. I was asleep in the back of the car, so my dad simply turned around and took me to the smaller one in Tacoma—but didn't say so. For years, I thought I'd visited the one in Seattle. —SUNSET

PHOTO EDITOR JEFFERY CROSS

S DIGITAL BONUS 42 more great last-minute getaways to the beach, wine country & beyond: sunset.com/summertrips.

WHERE TO DINE IN ... PORTLAND



1. FIRESIDE Though the name hints otherwise, this year-old "neighborhood joint" in genteel Nob Hill is all about summer: Chef Henry Kibit's

menu riffs on outdoor fare (s'mores!). And it takes reservations for parties of six or more. \$\$\$; pdxfireside.com.

2. OX RESTAURANT *The Oregonian's* best restaurant of 2013 combines Argentina (lots of meat and an enormous grill) and *Portlandia* (lamb shoulder braised in cocoa). It accepts reservations for parties of six or more. \$\$\$; oxpdx.com.

3. THE WOODSMAN TAVERN Stumptown Coffee founder Duane Sorenson opened this retro tavern next to his original Division Street coffee bar, serving updated versions of the classics: prawn cocktails, deviled eggs, and burgers with Sriracha fries. Half the room is kept free for walk-ins. \$\$\$; woodsmantavern.com.

WHERE TO DINE IN ... SAN FRANCISCO



1. OFF THE GRID The popular block-party-style food truck fest relaunched its Picnic at the Presidio event this year—a walk-in-friendly way to

sample from some of the city's best. \$; *Sun through Oct 26; off thegridsf.com*.

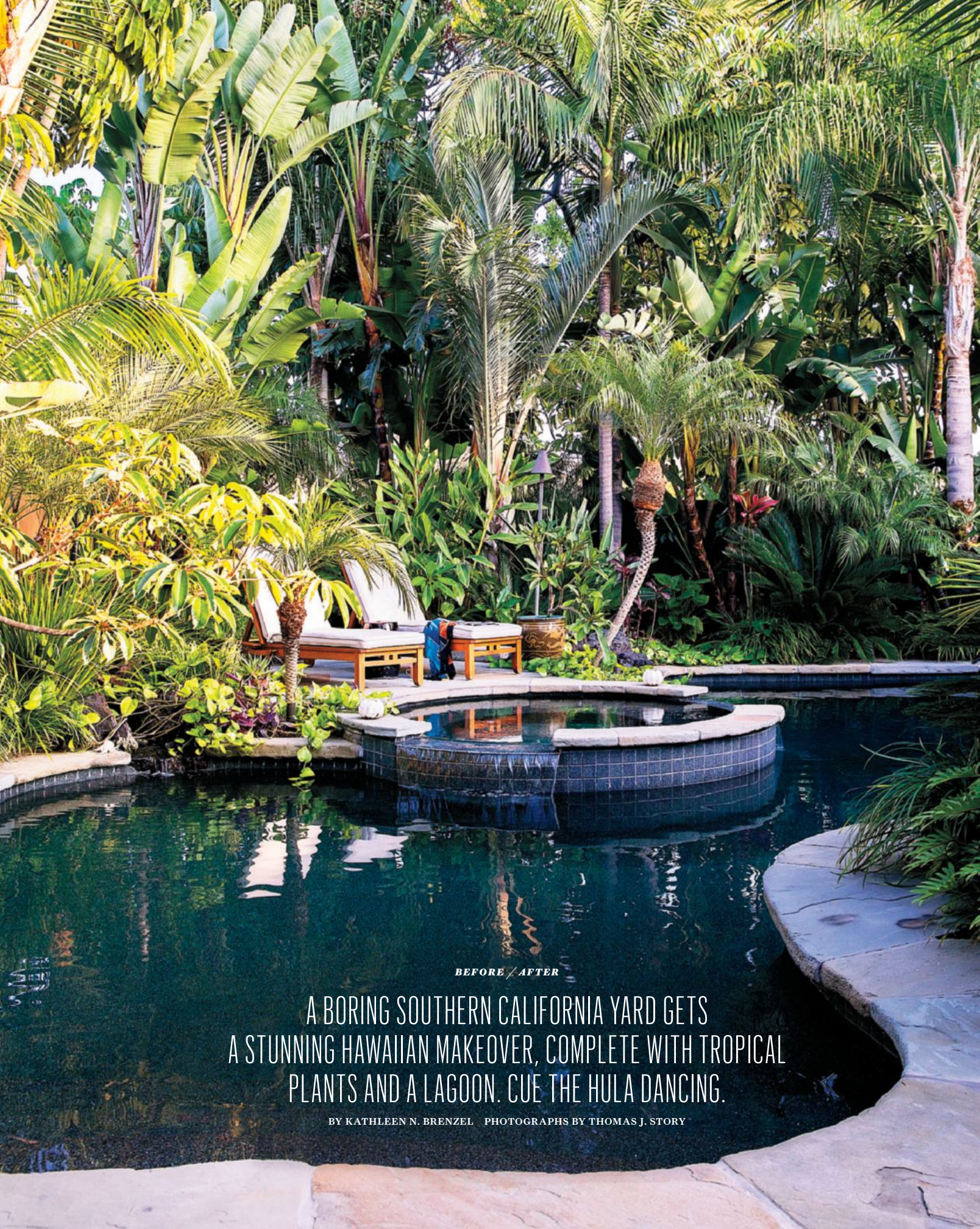
2. STATE BIRD PROVISIONS The Best New Restaurant of 2013, according to the James Beard Awards, expanded its capacity last year. Getting a reservation is still notoriously hard, but since they keep about a third of the tables for walk-ins, you now have a much better

shot of getting in. \$\$\$; statebirdsf.com.

3. FLOUR + WATER Half the seats in this stellar Mission District pasta place (think lamb raviolini with nettle pesto), as well as the bar and 10-seat communal high-top, are held for walk-ins. Still, a line has usually already formed at the door when it opens at 5:30, so get there by 5. \$\$\$; flourandwater.com.

The Lush Look





BEFORE / AFTER

A BORING SOUTHERN CALIFORNIA YARD GETS
A STUNNING HAWAIIAN MAKEOVER, COMPLETE WITH TROPICAL
PLANTS AND A LAGOON. CUE THE HULA DANCING.

BY KATHLEEN N. BRENZEL PHOTOGRAPHS BY THOMAS J. STORY

Hawaii.

JACK RICE had never been there, never wanted to go. Why bother, he figured, with the Pacific Ocean just a couple of miles from his Orange County home? Then 20 years ago, he took a business trip to Kauai with his wife, Kathy. Almost as soon as their plane touched down, the couple fell wildly in love with the Islands. “We were struck by the beauty, the scent of plumerias, the greenery,” says Jack. “It was mind-blowing.”

Over the next few years, the couple frequently returned to Hawaii with their sons, John and Matt, ultimately visiting all the major Islands. Kathy took up hula dancing; Jack fantasized about buying a place there. “I love plants, and envisioned dragging a hose around my garden in Hawaii,” he says. But their sons (now grown) wanted to stay in California.

So Jack and Kathy decided to bring Hawaii to Orange County. At first, Jack simply replaced a few junipers bordering the front lawn with palms or cycads. But then the couple hired designer Brian Ackerman to turn the whole yard into a tropical oasis. The large swimming pool was redone (making it smaller and shapelier), and Ackerman added a thatched-roof pavilion that recalls a Hawaiian *hale*. Throughout the garden, they layered on more tropical plants.

The lush makeover, amazingly, didn't result in a bloated water bill. “With the pool and koi pond, plus all the vegetation, it was apparent early on that we had to manage our water wisely,” says Jack. Thanks to a drip system with a moisture sensor and carefully calibrated watering schedules, the garden actually requires less water than the lawn it replaced.

As the garden grew in over the years, the couple embraced the island lifestyle. Kathy invited the members of a local hula school to come dance in the garden. Matt and John, now living close by, visit often to swim and barbecue. As for Jack: “I get off the freeway after a tough day, and the garden puts the evening in slow motion.” With the tiki torches lit and the Hawaiian music playing, “I feel like I'm back on the Islands.”

So, apparently, do passersby. At night, when the palms are lit from below, “cars often stop out front, their drivers gawking,” says Ackerman. “Maybe they're thinking it's the Ritz-Carlton, and they want to check in.” **DESIGN** Brian Ackerman, Land Arch; brianaackerman.com.



AMAZINGLY, THIS GARDEN REQUIRES LESS WATER

LAGOON POOL

It has 10-foot-wide “wade-in” steps, a spa with adjacent lounge island, and a deep end for swimming. An interior finish (Pebble Sheen in Ocean Blue, from Pebble Technology International; pebbletec.com) gives the water its color and shimmer—“like iridescent abalone,” says the garden's designer.



et



BEFORE An angular 1950s swimming pool dominated the backyard, with tiny patios crowded around its edges.
AFTER The shapely pool and Hawaiian-style pavilion make the space seem roomier, while palms and other greenery create privacy and island ambience.

THAN THE LAWN IT REPLACED.

BEFORE The front yard was mostly lawn, dotted with junipers, palms, and a pepper tree. The corner lot offered little privacy from the street.

AFTER Bromeliads, cycads, plumerias, and red ti plants form a verdant tapestry beneath tall palms, yet plantings use less water than the replaced lawn.



B/A



LEAFY PLANTS 📍

Throughout the garden, king, queen, and pygmy date palms tower above cycads, plumerias, variegated schefflera, yellow gingers, red ti plants, and bromeliads that include the showy *Billbergia pyramidalis* (top left). To fill in, Jack moved some houseplants outdoors, such as a staghorn fern that he mounted to a palm beside the pool (page 74).

KOI POND 📍

A bridge inside the gate leads visitors over the black-bottom koi pond and through palms to the front door. "When I suggested locating the pond near the entry," says Ackerman, "the Rices thought I was nuts." But they grew to love it. "The pond is a real wow factor," adds Jack (pictured above with Kathy). "When we're expecting guests, we'll often look out to find them crouched over the pond, eye to eye with the fish."

PAVILION 📍

Designed by Ackerman of mostly clear heart redwood with louvered pillars, the pavilion is stained to match the gates (Sikkinks Cetol Log & Siding in Natural Oak) and has a simulated palm thatched roof of fireproof fiberglass. "You could smoke a cigar in a hurricane out there and not set the roof on fire," says Ackerman. Travertine tile covers the floor.

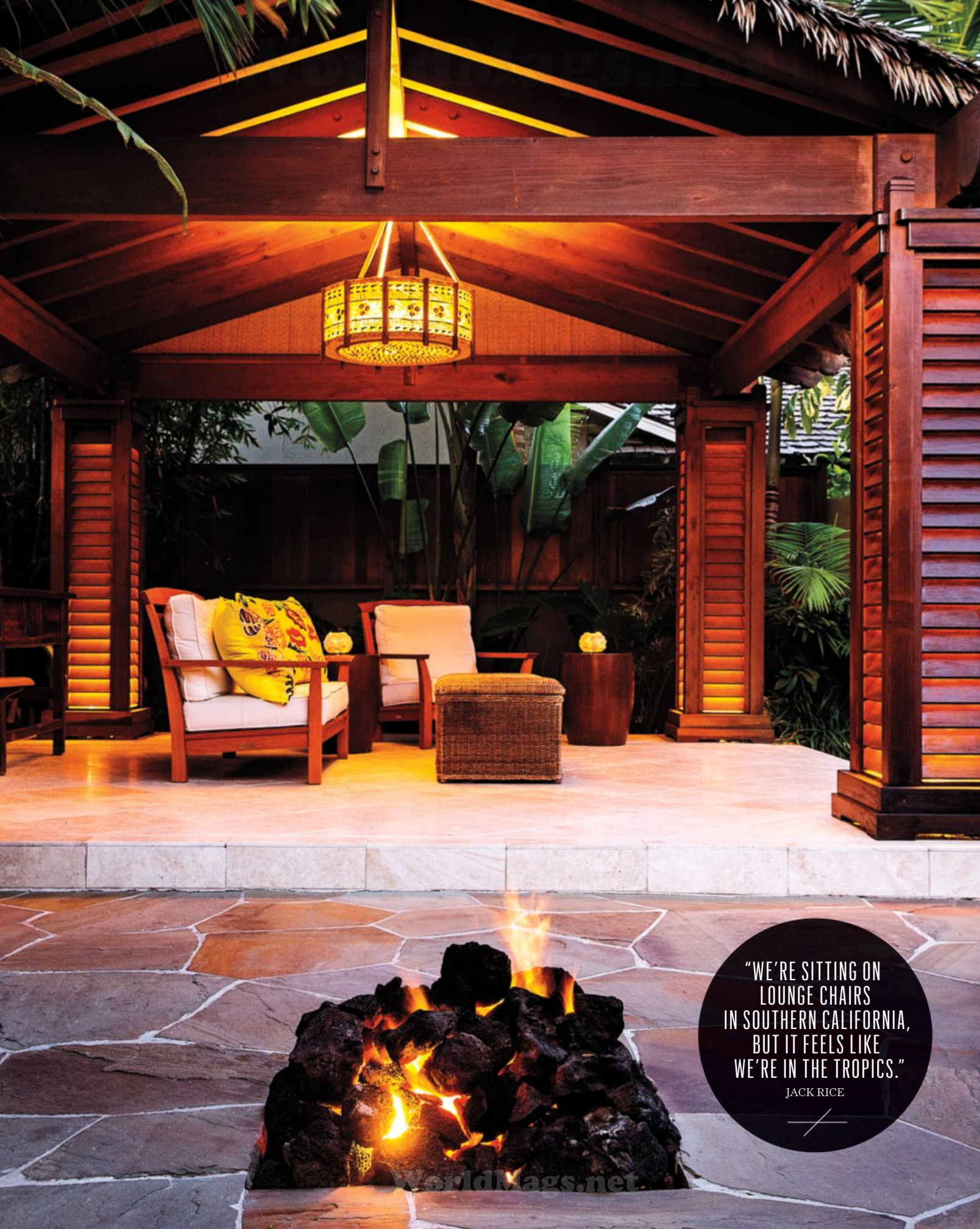
LANTERN 📍

The Polynesian-style bark-cloth-wrapped lantern that hangs from the ceiling inside the pavilion is a custom piece from Oceanic Arts Tropical Decor (oceanicarts.net). "We saw one in their store window, but it wasn't for sale," says Jack. "So Kathy asked the owner if he could make one like it."

FIREPIT 📍

Piled high with lava rock, the gas-fed firepit recalls an active Big Island volcano in miniature. Just 2 feet deep and 2 feet square, the firepit is located between the outdoor pavilion and the house, so the Rices can enjoy it from both places. 🌋

S DIGITAL BONUS
A guide to growing this garden's tropical beauties: sunset.com/tropicalplants.



"WE'RE SITTING ON
LOUNGE CHAIRS
IN SOUTHERN CALIFORNIA,
BUT IT FEELS LIKE
WE'RE IN THE TROPICS."

JACK RICE



An aerial photograph of a vast mountain range. In the foreground, a wide, braided river flows through a lush green valley. The middle ground shows rolling hills and ridges with varying shades of green and brown. In the background, dark, jagged mountain peaks rise against a blue sky with scattered white clouds. The overall scene is one of natural grandeur and wilderness.

HIGH

For writer Steve Friedman, a first visit to Alaska's Denali National Park and Preserve

AND

inspired wild dreams and deep fears. What he found when he got there were 9,492 square

MIGHTY

miles of moose, grizzly bears, killer squirrels, and unforgettable majesty.

PHOTOGRAPHS BY IAN SHIVE

WorldMags.net



THE COUPLE ACROSS the table at lunch is discussing the pleasures of eating spring bear. The man sees me raise my eyebrows. “It’s less greasy than fall bear,” he says, “because they’ve been sleeping all winter.”

It isn’t the first (and won’t be the last) time I will be unsettled during my summer vacation to Alaska’s Denali National Park and Preserve. I had wanted unfamiliar. I had craved big and almost incomprehensible. I had flown from New York City to Anchorage, and headed north and west, because I wanted to find the “real” Alaska, the ultimate and most Western of Western states. I aimed to see and feel the Alaska of sinewy mountaineers and uncompromising outliers and seekers of Strange Truth.

I considered myself a Strange Truth Seeker. Once upon a time, a decade ago, I had made it my mission to seek the Strange Truth that is contained in the one and only piece of bear-proof body armor ever invented, an impressive hunk of titanium, chain mail, stainless steel, and something called “fire paste,” all designed by a high school dropout and apparent mechanical savant. My plan was to buy it (it was on eBay back then), clamp myself in it, persuade some editors from an outdoor magazine to drizzle a few pounds of raw honey onto my titanium- and steel-encased flesh, then transport me by helicopter and lower me onto a patch of Alaska’s carnivore-crawling Kodiak Island, where I would face the largest and man-eatingest brown bears in the universe, vanquish my demons, and find peace.

Friends and family (and a patient if worried psychotherapist) succeeded in making me abandon my dreams of donning the bear armor (which, they all pointed out, had never been actually tested against a real wild bear). They had

Bus ride to amazement: Denali has a single 92-mile road, much of it unpaved and most of it restricted to buses.



not, though, dissuaded me from a trip to Alaska's interior—specifically to its Strange Truth sweet spot, Denali National Park, mountaineering mecca and highest point in North America. Though god knows they tried.

"You're going to Denali?" one friend had grilled me. "Big mistake. The first thing they do if you want to backpack there is show you a two-hour video of what it's like to be eaten by a bear!"

"You should go to Nevada instead," my brother, who had hiked in Alaska, said. "You'll never see the mountain because it's always raining and if it's not, it's covered in mist. But you'll probably find your way to a grizzly, who will eat you. And if one doesn't, you'll wish he had, because the mosquitoes are as big as eagles."

The only person who didn't try to talk me out of the trip was my girlfriend, who had for months been lobbying for a vacation to "see the real America." If anyone would appreciate the rugged interior of this country's most rugged state, it would be Bojana, who was born and grew up in Croatia and who complained regularly that Americans were soft (especially this particular American).

I was thinking about Bojana, who would be joining me on my third day in Alaska, when I noticed that the couple was still talking about bear meat. Then the woman was talking about hunting wolves. I think she saw me blanch.

DENALI, aka Mt. McKinley (still its official name according to the U.S. Board on Geographic Names, but locals go with Denali), is 20,320 feet high. It is made up of "granitic pluton," and it's on a fault, so tectonic pressure keeps shoving it upward, which means that while other mountains in the world are slumping and shrinking, it's actually getting higher. These are things I jot down in my notebook, on which I have scrawled, "Cool Alaska Facts," and which I crack open on the train ride from Anchorage to the entrance to Denali National Park.

The trip takes eight hours. For most of it, I affect the flinty thousand-yard stares that I sometimes aspire to when Bojana tells me I'm a lazy whiner. Will she think I'm weak when I share with her the section from my Cool Alaska Facts notebook regarding enraged moose, and that while it's best to run away from enraged moose, it's also important to know that the most likely way one will try to kill is to kick forward with one of its front hooves?

I keep looking out the windows for a glimpse of Denali, but other than winking, flashing rivers, gravel, and sense-defying expanses of forest, there is only grayness and mist. I have now read that my brother was correct: Of all the

people who fly, trek, canoe, and otherwise journey to Alaska's interior in order to catch a glimpse of Denali, only 30 percent or so ever actually see the mountain. This is because Alaska summers often have rain. Also because Denali is so high and broad that it creates its own weather patterns. People call it The Weathermaker, as well as The Great One, The High One, and The Mighty One.

I drift to sleep. When I awake, we are halfway to The Weathermaker. This is where I get off.

FROM A CERTAIN perspective, Talkeetna, Alaska, holds as much tackiness per square foot as any beach town in the Lower 48. I shuffle past racks of "Kiss a Moose" pillows in front of gift shops and gaze, salivating, at Shirley's Burger Barn.

Talkeetna serves as the major gateway to Denali National Park. Anywhere else, that wouldn't make much sense, as Talkeetna is four hours by train from the "official" park entrance, 150 miles to the north. But in Alaska, distance and size take on different dimensions than in most of the country or, indeed, the world.

Denali is what has lured migrants to Talkeetna, a hardy place of hardy souls and a Far North counterculture vibe: At Denali

Brewing Co., you can sip a Jimi Hendrix-inspired Purple Haze blueberry wheat beer. But it's the mountaineers who most shape the town. They gather here every spring to launch their assaults on Denali. The mountain's climbing season is from May to early July and as a result, in the words of one local, "in the springtime, the Gore-Tex is blooming."

One mountaineer who has been on—but never to the top of—Denali is Dan Oberlatz, founder and owner of Alaska Alpine Adventures, based in Anchorage. Oberlatz guides wilderness-hiking and river-rafting trips. For fun, he climbs Denali. He has tried three times.

In 1996, he climbed the West Buttress route, also known as the Trade Route, the "easiest" and most popular path for climbers. He and his group made it to 19,400 feet, a little less than 1,000 feet from the top. Bad weather forced him down. His second attempt, he tried a more technical northern route. One of his companions fell and broke a leg and the group retreated. "Epic trip," Oberlatz says. His third try, in 2000, he went back to the West Buttress. "Really, really bad weather" stopped that attempt.

"It's not technically difficult," Oberlatz says, "but physically very difficult." Denali is one of the coldest

*I had wanted
unfamiliar.*
I HAD CRAVED BIG.
*I wanted to
find the*
"REAL" ALASKA.

climbing mountains in the world—July temperatures have dipped as low as 22 below zero—and one of the most dangerous. More than 100 people have died on it.

That night, after failed attempts at sleep, I venture outside at 1 a.m., to sit in what seems like afternoon sunlight and to think about cold, lonely death. The next day, I hop aboard the Alaska Railroad for another four hours.

BOJANA MEETS ME at the entrance to Denali National Park, which is really more of a strip-mallish encampment (the locals in Talkeetna described it dismissively to me as Glitter Gulch). Bojana samples some of the local elk jerky. (Though tiny, she is immensely fond of animal flesh of all kinds, especially bone marrow, tongue, and gristle.) Then we retire to the Denali Princess Wilderness Lodge, where Bojana makes me promise to avoid all discussion of the Ursus Mark VII bear-proof body armor “because that doesn’t sound like it was a good time in your life and I think it’s better if you just let it go.”

I squint and tell her what I’ve learned about granitic pluton but she is not impressed. Then I announce that instead of taking the eight-hour bus ride to our final, most remote, most wild, most Alaskan destination, I have chartered a bush pilot to fly us. Bojana is so happy to hear this that she doesn’t scold me as much as usual when I pull out the cinnamon roll I had stashed earlier for a midnight snack.

Our pilot, who looks about 15, handles the toy-size plane with aplomb and as a bonus flies us right alongside Denali’s central peak, which is magnificent, impressive, and every other adjective that doesn’t do justice to such a mountain. When he points at the landing strip where we will end our journey, I laugh because it’s obviously a joke. He is aiming for a little dark line surrounded by mountains. Land we do, though, and after a 5-mile ride, we arrive at Camp Denali.

The brochure had warned us that Camp Denali is “not for everyone.” And that it lacks “luxurious accommodations, TVs, a bar, or even unlimited electricity.” Our cabin is the smallest of the 18 on the property, about 12 by 15 feet. It has a single twin bed. Roughly 30 yards away is our own outhouse. All around us, though, is beauty so sublime it makes me momentarily forget about death by grizzly.

First and foremost, there is Denali, visible everywhere, broad-shouldered, white, massive. Then there are undulating hills and tundra stretching so far that one suspects the eyes must be playing tricks. There is also no music, or cell phone reception, or visitor peering deeply into any compact handheld device.

Because of the abundance of nature and the scarcity of other attractions, it’s nature we wallow in. Each day at breakfast, the 40 or so guests at the lodge are offered a choice of a “strenuous” or “moderate” guided hike. Or, the particularly brave can go off into the grizzly-infested wilderness on their own, and the particularly indolent and cowardly can hang out at the camp or go on a drive with a staffer. Bojana lobbies fiercely for the strenuous hike, while I chat up the other Denali guests, hoping one or two might testify that they had chosen such outings previously and had suffered terribly, and Bojana might overhear, so that I can weasel out without taking direct blame. But no. The guests want to talk about the wonders they’ve seen, the marvels they hope to experience.

It is an active group. One of the most hardy is an 81-year-old South African woman who foils my plans for a day of rest by volunteering for the strenuous hike. (Her husband wisely takes the van ride.)

“If she’s going, we’re going,” Bojana informs me. As we gather our gear (hiking poles, mosquito head nets, rain jackets, fleece), I suggest that for the remainder of the trip, we should—per American custom—adopt trail names, and I suggest that hers be Little Griz, or Wolverine, reflecting her ferocious approach to most things in life (she has two master’s degrees, runs marathons, speaks four languages, is a gourmet cook, and reminds me often that if I applied myself, I might amount to something). She tells me I can call her Boo Boo, but only if I will answer to Yogi. She also informs me, when she sees

me jotting down Cool Alaska Facts, that she will allow me to write about her “only if you refer to me as 100 pounds of pure spunk.”

*All around
us is BEAUTY
SO SUBLIME
it makes me
momentarily
FORGET DEATH
BY GRIZZLY.*

ON OUR FIRST strenuous hike, we grunt (actually, only I grunt; 100 pounds of pure spunk just walks) up a hillside that looms above the cabins. With our naturalist guide, Shaleas, and 10 other brave souls, we slosh through mud, push aside dripping plants, and look out—eventually—over gasp-inducing vistas. We climb 2,000 feet in 3 miles, and every 100 yards or so, Shaleas stops us to explain something interesting about dwarf birch. I am having a hard time concentrating, though. There

are the clouds of mosquitoes, for one thing, which swarm over us each time we stop. There is Pure Spunk, who after our third stop keeps climbing until Shaleas tells her she needs to stick with the group, at which point Bojana not-so-quietly whispers to me, “I thought this was the strenuous hike. The slowpokes should have stayed behind.”

We gobble our sack lunches. We inspect flowers. Purple flowers. Yellow flowers. A shockingly pink woolly lousewort that makes our naturalist guide squeal with delight. Apparently, it’s rare.

After our hike back and dinner where I tell some of the other hikers that I think I saw a grizzly bear stalking us near the ridge (I didn’t), Bojana and I sit on our humble little cabin’s porch, with our mosquito head nets, at 11 p.m., and regard the alpenglow on the broad, majestic face of The Weathermaker, which gloriously makes none during our visit. Except for Bojana’s 57 mosquito bites (I count), all is cool and serene.



The next morning, I announce to my 100 pounds of pure spunk that today I want to encounter a herd of Dall sheep, the elusive and majestic northernmost wild sheep in North America. Over coffee, I inform Bojana that it was the pursuit of these sure-footed big-horned mammals that helped create Denali National Park. Another Cool Alaska Fact.

“Enough!” Bojana tells me, as we gather our hiking poles and rain gear and fancy camping binoculars. “No more Cool Alaska Facts today!”

It is another Strenuous Hike Day, and this time a dozen of us take the camp bus with our guide, Drew, and as we cruise past the Muldrow Glacier we learn that it is capable of surging 1,000 feet in a day, on those rare times it surges (the last surge was 1957). We disembark from the bus at a place called Eielson Visitor Center and descend to a riverbed. Eagles fly above us, and a nonchalant caribou strolls within 25 feet.

Drew asks us how we’re all doing and we all yell, “Great!”—because with the sheer, clean immensity of the place in our souls, how could we be anything but great?

Then Drew points up the side of the mountain and tells us we’ll be stopping for lunch “up there.” I swear I hear

Bojana emit a little yelp of joy. Finally, a hike strenuous enough for her. It is steep, and slippery in a few places, and the truth is, I might have stopped and pondered life at some point and informed Drew I would wait for him and the group to return, but the 81-year-old South African woman was climbing, so I persevered.

The rest of the hike, no one talks much. Even when we see another caribou, we just smile. Alaska will do that, will render even the most predator-obsessed, Ursus Mark VII storytelling guy mute. We scan the skies for eagles, hold our breath as another caribou moseys by, listen in silence to a horned lark. We don’t see any Dall sheep, but I decide I don’t mind.

After the silent, delighted hike back to the bus, Boo Boo and I, hot and sweaty and dirty, run screaming into a tiny pond near the dining lodge that leaves us both breathless. Then we shower and it’s time for another exuberantly fresh dinner. I mention to the teenage

A grizzly mama and her cubs amble across a hillside.





Above, Talkeetna Air Taxi on Kahiltna Glacier; at right, Morino Grill near the Denali Visitor Center; and Denali caribou.

know is as unpredictable and even more lethal than its already dangerous brothers and sisters." None of this is true. Bojana kicks me under the table.

ON OUR DAYTIME hikes and our evening talks and just poking around in the camp's resource room, I keep quiet and let Cool Alaska Facts come to us through the mouths of our guides and the text of the displays, because Bojana has warned me.

We learn that Alaska forests are thicker near rivers partly because bears can stuff themselves full of fish at those rivers, and that consequently when they defecate in the woods, the fertilizer can be richer than the places where their less-well-fed cousins live. We learn that the cute little red squirrel, which we spot one afternoon perched in a tree softly chattering, feeds not only on spruce seeds and mushrooms but as a delicacy

girls at our table that I'm pretty certain I saw a grizzly on our hike, and I thought from its odd gait that it might be a "rogue bear, which experienced backcountry folks

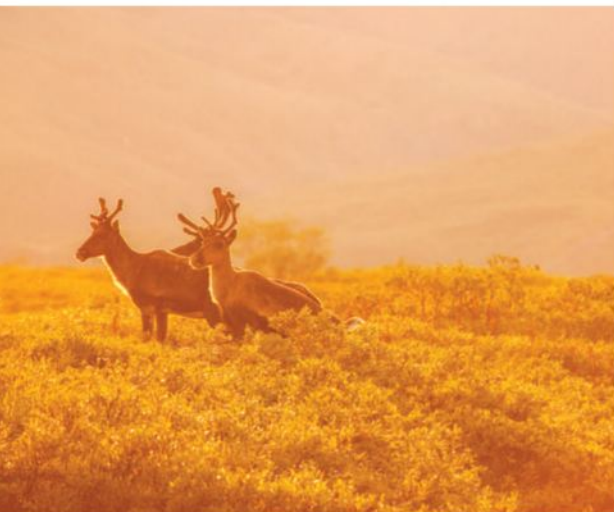
once a year also likes to kill and devour a bunch of baby snowshoe hares. As I jot down that disgusting but cool fact about the bloodthirsty little red squirrel, I cannot resist.

"In many ways he is the embodiment of Alaska," I inform my lovely but sometimes cranky girlfriend, as we hike next to a stream, surrounded by rolling hills and distant snow-topped peaks as far as the eye can see. "Beautiful and alluring, and yet ruled by impulses primitive and predatory. Magnificent, yet murderous. A treasure, and yet through no fault of his own, driven to terrible acts of vicious and..."

"Enough, Yogi!" Boo Boo commands, whacking me on the shin with one of her hiking poles.

AT OUR FINAL dinner, Bojana asks the staff if she can address the crowd. And that is the moment that 100 pounds of pure spunk melts into a soft little puddle of nature-loving sentiment. Bojana tells the staff and the other visitors that she has never felt so happy, so at peace, that she has never experienced anything in the United States quite like Alaska. She compliments the lodge on its flawless operation, and speaks movingly of the connections she built here. She says she will always carry a piece of Alaska in her heart.

After three glorious (except, it must be said, for the ravenous mosquitoes) days and three eerily bright nights, we board the bus for the trip to Glitter Gulch, and then the train to Anchorage. I look out the windows at the absurdly gorgeous vistas. Being surrounded by killer moose and ferocious squirrels



SEEING DENALI

The lowdown on the highest peak

THE BASICS

Denali National Park and Preserve covers more than 6 million acres: tundra, glaciers, mountains, and lakes. Only a single road goes into the park, and it's 92 miles long.

WHEN TO GO

The park is open year-round; shoulder season (May or Sep) is the best time to visit; wildlife sightings remain about the same, but spring flowers and the tundra turning in late summer add dramatic color. Buses, the main public access into the park, run May 20 to the second Thursday after Labor Day. \$10; nps.gov/dena.

GETTING HERE

You can rent a car and drive to Denali from Anchorage (about five hours) or Fairbanks (about two hours). The Alaska Railroad stops at Denali daily in summer. The train has better scenery, including Hurricane Gulch, where the tracks seem to tightrope-walk over a canyon. Anchorage-Denali is \$156 one way, or \$241 in GoldStar service, which gets you upstairs with a much nicer view; Fairbanks-Denali is \$68/\$123. alaskarailroad.com.

SEEING THE PARK

Most of the park road can only be traveled by bus. The park has two kinds: Tour buses are more comfortable and offer narration, but only The Kantishna Experience bus gets you deep enough into the park to see the real glories; shuttle buses let you get on and off almost anywhere to hike and go as far as Kantishna. From there, Denali looks like a wall. Reservations for either kind of bus: reservedenali.com.

PARK LODGING & FOOD

One lodging option within the park is Camp Denali—where writer Steve Friedman stayed—located in a 67-acre private in-holding. Staying in a cabin here is like getting Alaska to yourself. Three nights, including all meals and transport in and out, runs \$1,665/person. campdenali.com.



The area around the park entrance is crowded with hotels and restaurants. Good lodging choices include **Denali Cabins** (from \$142; alaskadenalitravel.com/cabins) or **EarthSong Lodge** (from \$165; earthsonglodge.com).

For a nice dinner out, **229 Parks Restaurant and Tavern** (\$\$\$; 229parks.com) serves superior Alaskan cooking with fresh local ingredients. Or go for a classic: **Denali Park Salmon Bake** (\$\$\$; Mile 238.5 Parks Hwy.; denaliparksalmonbake.com).

There are more choices in **Talkeetna**, 150 miles south of the park entrance. Here, **Talkeetna Alaskan Lodge** (from \$285; talkeetnalodge.com) has big rooms and gorgeous views. And the caribou burgers are tasty at **West Rib Pub & Grill**, on Main Street (\$) westribpub.info.

GUIDED HIKES & FLIGHTSEEING

Get up close to the landscape with **Alaska Nature Guides**, who lead walks in nearby Denali State Park and around Talkeetna. From \$59; alaskanatureguides.com.

From Talkeetna, **K2 Aviation** offers flightseeing tours around Denali. The route follows Ruth Glacier to the rock spires of the Great Gorge; some tours fly around the peak of Denali itself. From \$205; glacierlanding.com adds \$85; flyk2.com.

From Camp Denali, **Kantishna Air Taxi** flies out from a landing strip deep in the park. *Flightseeing* \$250; katair.com.
—Edward Readicker-Henderson

might seem a terrifying prospect, but after a few days in Alaska's interior, in the shadow of The Weathermaker (especially when the weather is nice), a man can learn to live more comfortably with the universe's annihilative possibilities. He can learn that to seek Strange Truth can be a good thing, but, as glorious as it is to witness Denali in its solar-spangled, Maximal Middle Line-backer of All Mountains glory, it's not the witnessing that's important, it's the seeking. (Although I'm really glad I got to see The Mighty One.)

I make peace with the fact that I will probably never, ever, feel the cold embrace of the Ursus Mark VII or, unless my life evolves in a very different way, stand upon the rarefied snow at the peak of Denali. It's okay. We can still look out windows at the tundra sliding by, the occasional moose, the beaver dams. It's a big place. I'm a tiny speck of humanity. I surrender. It feels good. 🐾

*Steve Friedman is the author or co-author of seven books, among them *Lost on Treasure Island*.*

S DIGITAL BONUS Beginner's guide to visiting Alaska, from big bears to small towns: sunset.com/alaska.



VONS.

Naturally, they'll love it

You want only the best for the people you care about. That's why we're passionate about creating amazing brands for you.

Take Grass-Fed Angus Beef from Open Nature™, for example. Raised without any antibiotics or added hormones, and every bite is full of delicious flavor.

Find Open Nature and more of our amazing brands to love at Safeway and Vons. *Ingredients for life®*



Frosty bites
BLUEBERRY FROZEN YOGURT
SANDWICHES

p. 88

PEAK
SEASON

BETTER WITH BLUEBERRIES

*Our favorite summer berry gives
a sweet-tart pop to frozen yogurt,
focaccia, and chicken
(yes, chicken).*

BLUEBERRY CHEESECAKE FROZEN YOGURT SANDWICHES

MAKES 15 / 1 HOUR, PLUS 5 HOURS TO FREEZE

Cream cheese and vanilla beans give these treats an extraordinary depth of flavor. Just as amazing: the time saved by making the sandwiches in a big pan rather than assembling them individually.

1/3 cup blueberry preserves
 Seeds from 2 vanilla beans* or 4 tsp. vanilla extract
 2 cups blueberries, patted dry
 30 graham cracker squares (about 2 1/2 in.)
 1 pkg. (8 oz.) cold cream cheese, cut into chunks
 2 cups cold plain full-fat yogurt
 3/4 cup sugar
 1 tsp. orange zest

1. In a medium saucepan, combine preserves and half the vanilla. Stir in blueberries and cook over medium heat, stirring occasionally, until mixture begins to bubble, 4 to 5 minutes. Set pan in a bowl of ice water and stir often until ice cold. Set aside, replacing ice if needed so mixture stays cold.
2. Meanwhile, line a 9- by 13-in. pan with a piece of foil extending over ends. Arrange half the crackers in pan, flat side up, in 3 rows of 5 squares with sides touching; freeze pan. Whirl remaining vanilla in a food processor with the cream cheese, yogurt, sugar, and orange zest until smooth.

3. Freeze yogurt mixture in an ice cream maker according to manufacturer's instructions, about 25 minutes. Spoon half the frozen yogurt over graham crackers and gently spread to cover, using a flexible scraper or offset spatula. Spoon berry mixture on top. Dollop remaining frozen yogurt over berries. Pat yogurt smooth.
4. Draw a knife tip through the layers all over until top looks swirled. Pull up sides of layers with scraper where they're starting to escape the crackers. Gently push remaining graham crackers into top.
5. Freeze, covered with plastic, until center is firm enough to cut, at least 5 hours. Grasping foil, lift sandwiches from pan, flip onto a work surface, and peel off foil. Turn sandwiches right side up, then cut into squares, trimming edges.

*Split vanilla beans lengthwise, then scrape out seeds with a small knife. Get the best prices on vanilla beans by buying in bulk at penzeys.com.

MAKE AHEAD Up to 1 week, individually wrapped, sealed in a plastic bag, and frozen.

PER SANDWICH 202 Cal., 34% (69 Cal.) from fat; 3.1 g protein; 7.7 g fat (3.8 g sat.); 31 g carbo (0.9 g fiber); 149 mg sodium; 21 mg chol. LC/LS/V

PEAK SEASON



S DIGITAL BONUS How to make these treats for a crowd: sunset.com/icecreamsandwich.



BLUEBERRY ROSEMARY FOCACCIA

MAKES 24 PIECES / 3¾ HOURS

With generous herbs and a sprinkling of flaked salt, this bread is as delicious with bacon for brunch as it is alongside grilled pork chops for dinner.

- 1 pkg. (2¼ tsp.) active dry yeast
- 1 cup milk, at room temperature
- 9 tbsp. extra-virgin olive oil, divided
- 1 tbsp. kosher salt plus ½ tsp. flaked salt, such as Jacobsen or Maldon
- 2 tbsp. chopped fresh rosemary leaves, divided
- About 6 cups flour
- 2 cups blueberries
- 1 tsp. coarse or regular granulated sugar

1. Put yeast in the bowl of a stand mixer (or large mixing bowl) and pour 1 cup warm water (90° to 105°) on top. Let sit until yeast dissolves, 5 to 8 minutes.
2. Add milk, ¼ cup oil, the kosher salt, and 1 tbsp. rosemary. Attach dough hook and with mixer on low, gradually blend in 6 cups flour. Beat on medium speed until dough is smooth and elastic, 10 to 12 minutes; if necessary, add about 2 tbsp. more flour until it's only slightly tacky. (Or knead by hand: Stir in 5¾ cups flour with a spoon, then knead on a work surface, adding flour as required to prevent sticking.)
3. Cover dough in bowl with a towel or plastic wrap and let rise at room temperature until doubled, 1¼ to 1½ hours. Oil a 12- by 17-in. rimmed baking sheet with 1 tbsp. oil. Punch down dough, transfer to baking sheet, and use your hands to push it into an even layer; if it's too springy, let it rest about 10 minutes. Cover loosely and let rise until puffy, 45 to 60 minutes. Meanwhile, preheat oven to 425°.
4. With your fingers, poke holes 1 to 2 in. apart straight down into risen dough. Scatter blueberries over dough, then drizzle dough with 2 tbsp. oil. Combine remaining 1 tbsp. rosemary and the sugar; sprinkle on top.
5. Bake until golden, 25 to 30 minutes. Brush with remaining 2 tbsp. oil and sprinkle with flaked salt. Cool in pan on a rack 15 minutes. Loosen focaccia with a wide spatula and slide onto a work surface. Cut into pieces about 3 by 4 in. and serve warm or at room temperature.

PER PIECE 174 Cal., 29% (51 Cal.) from fat; 3.8 g protein; 6 g fat (1 g sat.); 26 g carbo (1.3 g fiber); 227 mg sodium; 1 mg chol. LC/LS/V

GRILLED CHICKEN with PICKLED BLUEBERRIES

SERVES 6 / 1 HOUR, PLUS 2 HOURS FOR BERRIES TO STAND

The gently seasoned pickling combo brings out berries' tart side and makes a refreshing dressing for the watercress and chicken.

BLUEBERRIES

½ cup each sugar and unseasoned rice vinegar
2 tbsp. distilled white vinegar
¼ tsp. each kosher salt, pepper, and coriander seeds
1 star anise
2 quarter-size slices fresh ginger
½ cinnamon stick

3 cups blueberries

2 tbsp. chopped shallot

CHICKEN

Zest of 2 lemons
2½ tsp. ground coriander
1½ tsp. kosher salt
1 tsp. pepper
6 small to medium bone-in chicken breast halves with skin (4 lbs. total)
1½ bunches watercress
1½ tbsp. olive oil

1. For blueberries: Combine all ingredients except berries and shallot in a medium saucepan. Bring to simmering over medium heat, then reduce heat and simmer 5 minutes. Stir in berries and cook until all of them darken, about 2 minutes. Stir in shallot and let stand at room temperature about 2 hours.
2. Meanwhile, prepare chicken: In a large bowl, combine lemon zest, coriander, salt, and pepper. Rub evenly over chicken. Let stand at room temperature about 1 hour. Trim ends from watercress (to leave long sprigs) and rinse. Wrap in a kitchen towel and chill to crisp.
3. Heat a grill to medium (400° to 450°). Rub chicken with oil, then grill it, turning once, until no longer pink in thickest part, 20 to 30 minutes.
4. Arrange chicken on a platter or plates with watercress. Pour blueberries into a bowl and serve to spoon over chicken and greens.

MAKE AHEAD Blueberries, up to 1 week, chilled. 🍷

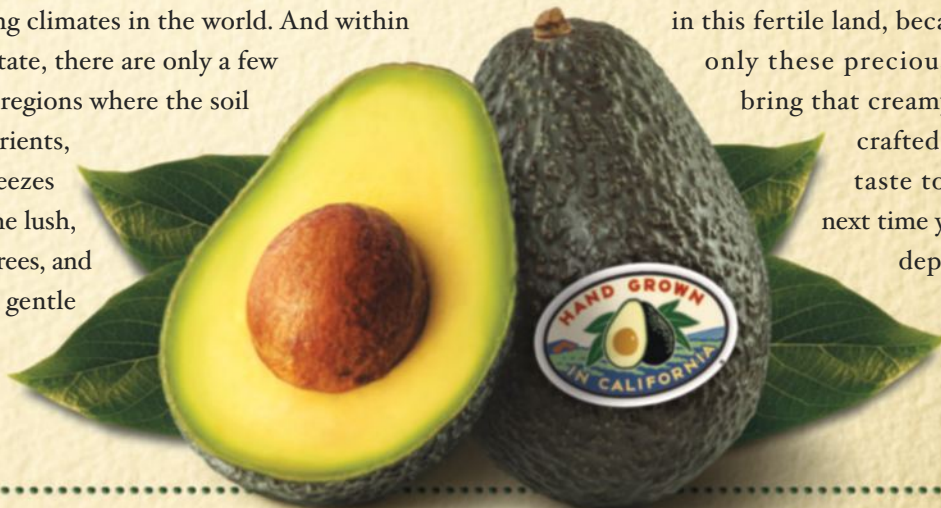
PER SERVING 378 Cal., 21% (78 Cal.) from fat; 45 g protein; 8.8 g fat (1.9 g sat.); 29 g carbo (2.2 g fiber); 557 mg sodium; 120 mg chol. GF/LC





EVER WONDER IF
**CALIFORNIA IS THE WORLD'S BEST
PLACE FOR GROWING AVOCADOS?**

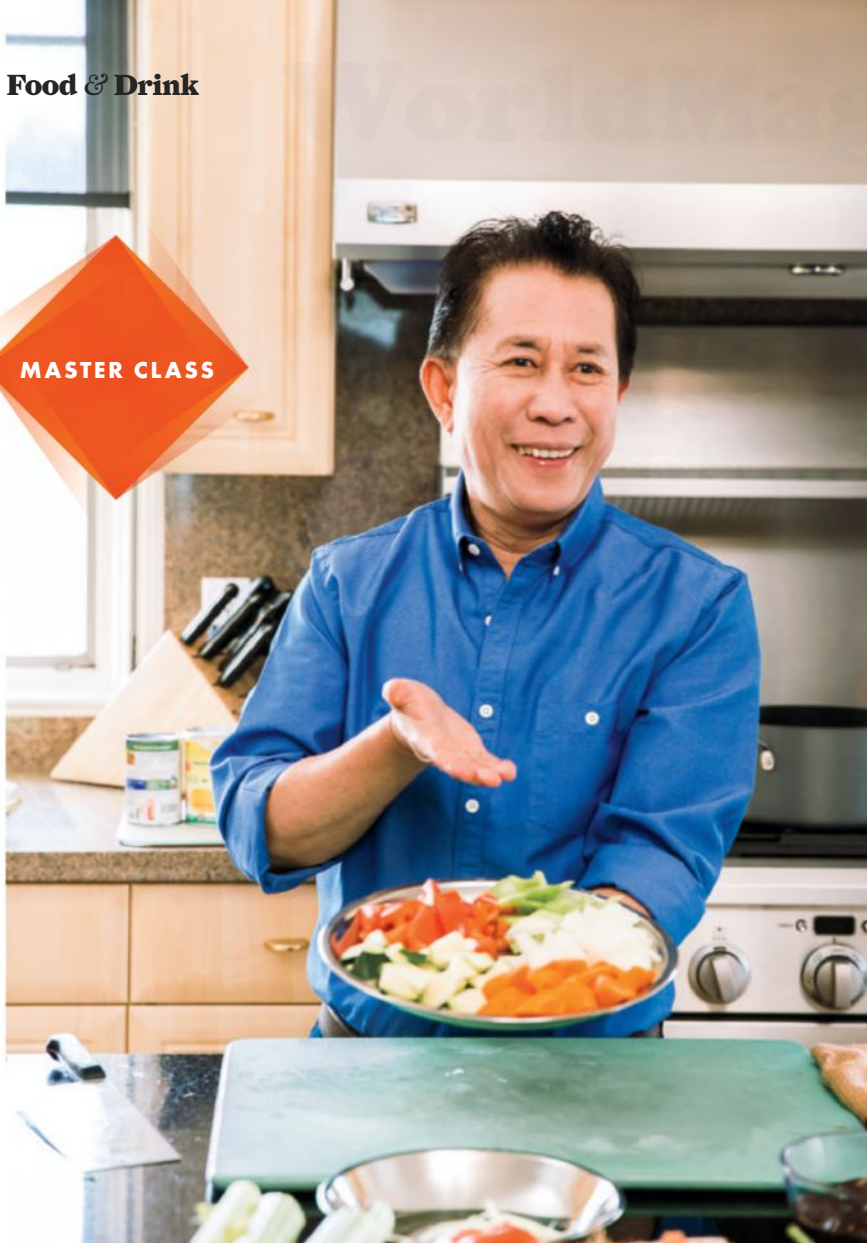
People are always asking, what makes California Avocados so special, and our answer is just three simple words ... location, location, location. California has one of the best growing climates in the world. And within this beautiful state, there are only a few prime growing regions where the soil is rich with nutrients, calm coastal breezes waft through the lush, fruit - bearing trees, and the sunshine is gentle and just right.



In fact, less than one percent of California is used for growing avocados, because we only grow 'em where they grow best. Our family farmers take great pride in this fertile land, because they know that only these precious plots of land can bring that creamy, completely hand-crafted California Avocado taste to your table. So the next time you're in the produce department, be sure to look for California on the label.

INSIST ON CALIFORNIA AVOCADOS. CALIFORNIAAVOCADO.COM

MASTER CLASS



"In Chinese cuisine we often match the shape and size of vegetables in one dish," explains Yan in his home kitchen, showing his prep for the soup on page 96.

A CUT ABOVE

Martin Yan shows how to slice, mince, and julienne your way to more delicious food.

By Elaine Johnson

BEFORE THE 3,600 TV episodes, the two dozen cookbooks, or the many restaurants (including M.Y. China in San Francisco), Martin Yan was a guy who worked magic with a knife. A kid, in fact; he started his career at age 13 in an uncle's restaurant in Hong Kong, prepping vegetables.

"In a Chinese kitchen, a chef's knife is the most important tool," says Yan. In a blur of action, he demonstrates the knife's versatility for us, using it to smash, roll cut, shred, and much more. "This is the beauty of Chinese cuisine—even if you have the same vegetable, changing the cut gives you a lot of variety."

In addition to making food prettier, traditional Chinese cutting techniques expose extra surface area, resulting in more flavor and texture and more even cooking.

"The right tools and a few basic skills—that's all you need. And since you have to cook, you might as well enjoy it," says Yan. With his signature smile and showmanship, he did just that, inviting us into his Bay Area home to make a stir-fry, salad, and soup.

Knife basics

The Chinese chef's knife Yan uses to cut vegetables looks just like a cleaver but is much lighter (a true cleaver is strong enough to cut through bone). Here are Yan's tips for buying and using one. You can also use an 8-in. French-style chef's knife.



BUY Look for high-carbon stainless steel, which is rust-resistant and holds an edge; a slightly curved blade; triple rivets so the handle won't come loose; and a full tang (meaning the metal of the blade extends into and all the way down the handle, for strength). The knife should feel lightweight and balanced, with the center of gravity where you grip it.

USE Grip the knife on the sides with your thumb and first finger and the other three

fingers under the handle. Plant the tip of the blade farthest from you and rock it downward and then forward.

KEEP IT SHARP Set the part of the knife's blade that's closest to the handle against a rod-shaped diamond steel at a 15° to 18° angle. Pull the knife down and across the steel in an arc, all the way to the tip. Repeat several times on each side of the blade. Wipe clean.

A quick turn
from



How do you get there? Ask for Alaska. If you're passionate about what you cook, satisfy your wildest desire with the enticing taste of succulent, and sustainable seafood harvested from the purest Alaskan waters.





TIP

“Juliennes and sbreds are cut the same way—the sbreds are just finer.”

SLIVERED VEGETABLE and TOFU STIR-FRY

SERVES 4 / 45 MINUTES

“One of the most important things for a stir-fry is to have everything cut uniformly, so it cooks evenly,” says Yan. Once you’ve done that, this fresh, lightly crunchy dish cooks in about 5 minutes. It’s great with noodles or rice.

2 tbsp. vegetable oil
 1 tsp. mashed or minced fresh ginger
 1 tsp. mashed or minced garlic
 ½ cup julienned jicama
 1 small carrot, thinly sliced on a diagonal and julienned
 ¼ red onion, thinly sliced lengthwise and separated into slivers to make ½ cup
 4 asparagus spears, sliced on a long diagonal ¼ in. thick

1½ cups (about 6 oz.) julienned baked tofu*, such as teriyaki flavor
 5 medium mushrooms, thinly sliced
 ½ red bell pepper, parallel cut and julienned
 2 tbsp. prepared oyster sauce; or use hoisin for a vegetarian dish
 1 tbsp. soy sauce
 1 tsp. toasted sesame oil
 Sriracha chili sauce (optional)



1. Heat a wok or large frying pan over high heat until hot. Add vegetable oil, swirling to coat sides. Add ginger and garlic; cook, stirring until fragrant, 10 to 15 seconds. **“I put in the things that take longest to cook first: jicama, carrot, onion, and asparagus,”** says Yan. Add them and the tofu with about 2 tbsp. water; stir-fry until asparagus turns bright green, 1 to 2 minutes.
2. Add mushrooms and bell pepper with 1 more tbsp. water; stir-fry until vegetables are tender-crisp, about 1 minute.
3. Quickly combine oyster and soy sauces with sesame oil and add to wok. **“Always put sesame oil in toward the end,”** Yan says. If it goes in too early, **“it loses its aroma.”** Add a little Sriracha if you like.

*Find baked tofu (sometimes called pressed tofu) at well-stocked grocery stores.

PER SERVING 196 Cal., 57% (112 Cal.) from fat; 11 g protein; 13 g fat (1.7 g sat.); 9.8 g carbo (2.8 g fiber); 663 mg sodium; 0 mg chol. LC

VIETNAMESE GRAPEFRUIT SALAD

SERVES 6 (MAKES 2½ QTS.) / 50 MINUTES

From *Martin Yan’s Taste of Vietnam*, his new PBS series slated for release in September, this salad is an example of the beauty achieved through careful knife work. To turn it into a main dish, just add shredded chicken as shown in the photo above.

SALAD

- 1 pink grapefruit
- ¼ small red onion, thinly sliced lengthwise and separated into slivers to make ½ cup
- ½ each red and yellow bell pepper, parallel cut and shredded
- 1 piece English cucumber (3 in.), halved lengthwise and seeded, then parallel cut and shredded
- 1 small carrot, thinly sliced on a diagonal and shredded
- 2½ qts. loosely packed mixed baby greens

DRESSING

- 1 garlic clove, sliced paper thin
- 4 cilantro sprigs, stems thinly sliced and sprigs chopped
- 1 Thai or ½ serrano chile, sliced paper thin
- 3 tbsp. ponzu sauce
- 1 tbsp. each sugar, soy sauce, and Thai or Vietnamese fish sauce
- 1 tsp. lime zest
- Juice of 1 lime
- ½ tsp. Sriracha chili sauce
- 1½ tbsp. extra-virgin olive oil
- 6 each large Thai basil* and mint leaves, stacked, rolled, and thinly sliced crosswise

1. Make salad: Cut peel and membrane from grapefruit, following curve of the fruit. Working over a small bowl, cut between inner membranes to release segments (you might want to use a smaller knife here). Squeeze juice from membrane into bowl. Put remaining salad ingredients in a large bowl.
2. Make dressing: In a medium bowl, whisk garlic, cilantro stems, chile, ponzu, sugar, soy sauce, fish sauce, lime zest, lime juice, and Sriracha until sugar dissolves. Gradually whisk in oil. **“Normally you don’t use oil in Vietnamese cuisine, but it gives that nice emulsion,”** says Yan. Stir in basil, mint, chopped cilantro sprigs, and 2 tbsp. grapefruit juice from bowl of segments.
3. Pour three-quarters of dressing over salad; toss gently. Add more dressing if you like. Lift grapefruit from remaining juice (save it for other uses) and set on salad.

*Find at Asian markets, or use regular basil.

PER SERVING 97 Cal., 33% (32 Cal.) from fat; 2.5 g protein; 3.6 g fat (0.5 g sat.); 16 g carbo (3.5 g fiber); 630 mg sodium; 0 mg chol. LC

The classic cuts

When you’ve been using a Chinese chef’s knife for as long as Martin Yan, creating these basic cuts is effortless. In the Test Kitchen, our testers needed more concentration, but they quickly got the knack of the techniques.



SLICE
Great for asparagus and carrots. Trim ends, then thinly slice on a diagonal.



JULIENNE OR SHRED
Great for bell pepper, jicama, carrots. Stack parallel-cut pieces, or overlap thin slices, fanning them. Cut crosswise ¼ in. wide or finer.



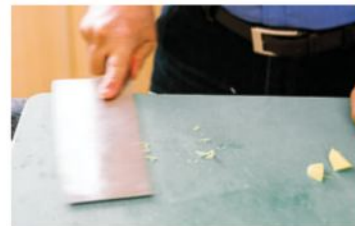
DIAMOND CUT
3-D: Great for onion. Trim curved ends. Halve lengthwise and thickly slice crosswise. Cut pieces on an angle crosswise. Flat: Great for zucchini. Cut across flat strips at about 45°.



PARALLEL CUT
Great for bell pepper. Trim curved ends, halve lengthwise, and seed to create 2 rectangles. Seesaw knife through each rectangle horizontally. Then cut into smaller shapes.



MASH OR MINCE
Great for ginger and garlic. Cut in small chunks, then mash by smacking with the side of the knife and pulling it sideways. For a fine mince, cut up the mash.



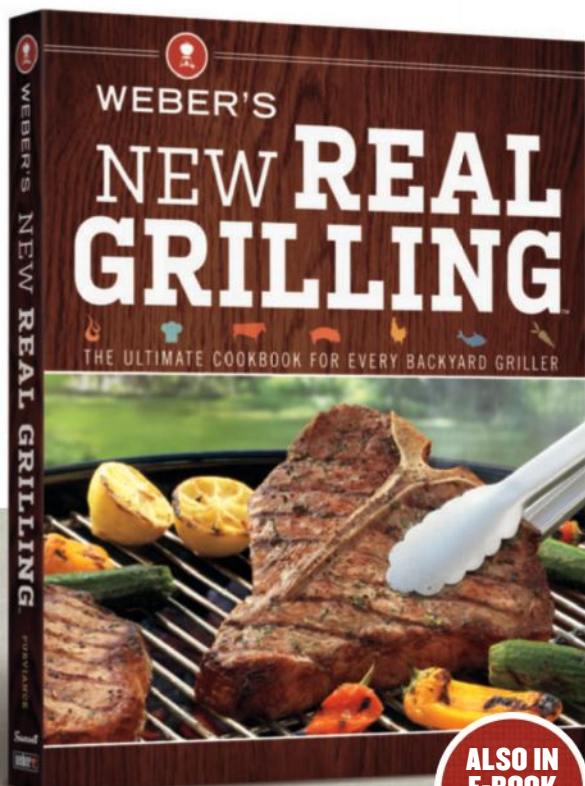
ROLL CUT
Great for carrots and zucchini. Trim ends. Cut across the vegetable on an angle, roll it a quarter turn, and repeat.



V-SHAPED CUT
Great for celery. Trim ends. Angle the knife at about 45° and cut across the celery to make V-shaped slices ¼ in. thick.



FOR THE LOVE OF THE GRILL



ALSO IN
E-BOOK
FORMAT!

Get ready to get inspired! *New York Times* best-selling author Jamie Purviance takes you on an exploration of food and flavor with 200+ all-new recipes, retro grilling recipes, and how-tos on stir-frying, smoking, using a pizza stone, and more. Take your grill skills to a new level and ignite your fire all over again with *Weber's New Real Grilling*™—the ultimate grill-side companion. See more at newrealgrilling.com



Oxmoor
House

Sunset



Food & Drink

VEGETABLE EGG-DROP SOUP

SERVES 6 (MAKES 3 QTS.) / 1 HOUR

"The ingredients here are healthy and simple, and each one contributes to the flavor profile and color contrast," says Yan. The northern Chinese soup is versatile too; omit the chicken to make it vegetarian, or add fresh water chestnuts for more texture.

- 1/2 oz. (about 5) dried shiitake mushrooms
- 8 oz. boned, skinned chicken breast
- 1 tbsp. cornstarch
- 1 tbsp. plus 2 tsp. soy sauce
- 3/4 tsp. white pepper, divided
- 2 qts. vegetable broth or chicken broth
- 8 to 10 thin slices peeled fresh ginger
- 2 small carrots, roll-cut into 1-in. pieces
- 1 medium onion, diamond-cut into 1-in. pieces
- 1 stalk celery, V-shaped-cut into 1-in. pieces
- 1 slender zucchini, roll-cut into 1-in. pieces
- 1 large tomato, peeled*, diamond-cut into 1-in. pieces
- 4 long cilantro sprigs, small sprigs pinched off and stems cut into 1-in. pieces
- 1/2 tsp. kosher salt
- 1 to 2 tsp. toasted sesame oil
- 2 large eggs

1. Soak mushrooms in a bowl with 1 1/2 cups warm water until pliable, 20 to 25 minutes. Remove mushrooms, saving liquid. Snip out stems with scissors and discard. Slice mushrooms diagonally 1 in. wide, then diamond cut.
2. Meanwhile, lay chicken flat on a work surface and slap with the side of a Chinese chef's knife to flatten to 1/4 in. Cut into lengthwise strips about 1/2 in. wide, then diamond cut. **"I use 1 portion of meat for 3 or 4 portions of vegetables,"** Yan notes.
3. In a bowl, combine chicken with cornstarch, 1 tbsp. soy sauce, and 1/2 tsp. white pepper. Set aside.
4. Bring broth, mushroom soaking liquid, and ginger to a boil in a large covered pot over high heat. Reduce heat to medium-high and add carrots and mushrooms. **"Don't throw in everything together or it will be overcooked. In Chinese cooking, you want everything to have crunch."**
5. Cook, covered, for 5 minutes, then add onion, celery, and zucchini. Cover, return to a low boil, and cook until onion is tender-crisp, 2 to 3 minutes.
6. Add chicken, tomato, cilantro stems, remaining 1/4 tsp. white pepper and 2 tsp. soy sauce, the salt, and oil to taste. Cook, covered, until chicken is cooked through, 3 minutes more.
7. Using chopsticks or a fork, whisk eggs in a bowl until whites are completely blended but not so much that they foam.



“For garnish, I add a whole shiitake and notch a star in.”

TIP



“If they foam, they will float on top and be messy,”
Yan cautions.

- Turn off heat under soup. Stirring it very slowly with a ladle, gradually pour in eggs. Garnish with cilantro sprigs.

**To peel tomato, cut into wedges and slide a sharp knife between peel and flesh. ▽*

PER 2-CUP SERVING 141 Cal., 26% (36 Cal.) from fat; 12 g protein; 4.1 g fat (1 g sat.); 14 g carbo (2 g fiber); 1,201 mg sodium; 95 mg chol. LC

S DIGITAL BONUS
Watch knife technique lessons from chef Yan—including how to mince ginger in a split second: sunset.com/yanvideos.



Bona

Clean, Shine & Protect



Family matters. Home matters.
When the wood matters. **Bona.**



Official
Hardwood
Floor Care
Partner of
the NBA

AVAILABLE AT:



Visit MyBonaHome.com or
Like us on Facebook at
Bona Hardwood Floor Care

Recommended by
Professionals Since 1919

FAST & FRESH

WEEKNIGHT COOKING

Recipes in 30 minutes or less



GRILLED LAMB KEBABS with PISTACHIO-MINT SALSA

SERVES 4 TO 6 / 30 MINUTES

An unusual salsa, made with easy-to-find Middle Eastern ingredients, transforms ordinary kebabs into something exotic. You'll need 4 to 6 metal skewers (10-inch size) for the lamb.

- 1 tbsp. honey
- 2 large garlic cloves, minced
- 1¼ tsp. kosher salt, divided
- 10 tbsp. extra-virgin olive oil, divided
- 1½ lbs. boneless leg of lamb (sometimes sold as stew meat), any fat trimmed and meat cut into 2-in. pieces
- ¼ cup fresh mint leaves
- ¼ cup flat-leaf parsley leaves
- ⅓ cup plain kefir* or Greek yogurt
- ½ cup shelled, toasted pistachios
- 2 cans (15 oz. each) cannellini or other white bean, rinsed and drained

1. Heat a grill to high (450° to 550°). Combine honey, garlic, ½ tsp. salt, and 4 tbsp. oil in a medium bowl. Add lamb and mix to coat well. Thread lamb onto skewers.
2. Meanwhile, put mint, parsley, kefir, pistachios, ¼ tsp. salt, and remaining 6 tbsp. oil in a food processor. Pulse until pistachios are finely chopped, about 1 minute.
3. Put cannellini in another medium bowl. Mix in ½ cup pistachio mixture and remaining ½ tsp. salt.
4. Grill lamb until done the way you like, about 10 minutes for medium, turning once. Remove from heat. Spread beans on a platter and arrange lamb skewers on top. Spoon remaining pistachio sauce over lamb.

*Kefir is a tart beverage made with fermented milk. Look for it near the yogurt.

PER SERVING 598 Cal., 53% (317 Cal.) from fat; 36 g protein; 35 g fat (7.3 g sat.); 37 g carbo (7.8 g fiber); 394 mg sodium; 84 mg chol. GF/LS

SANDWICH IT
Tuck leftover lamb
and salsa into
warm pita bread.

Great Cooking Starts With Great Ingredients



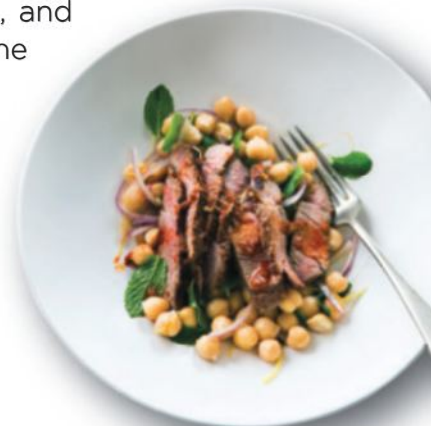
©2013 Time Home Entertainment Inc.

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.

**AVAILABLE WHEREVER BOOKS ARE SOLD
OR AT WWW.SUNSET.COM/CTS**

Sunset

WorldMags.net



STEAK SALAD with TOMATO and BLUE CHEESE

SERVES 4 / 30 MINUTES

Fast-cooking and flavorful, skirt steak is made for week-night dinners. The steak starts out quite large; cutting it into three pieces before grilling helps it cook even more quickly.

2 tbsp. whole-grain mustard
3 dashes Worcestershire sauce
1 tsp. balsamic vinegar
¼ tsp. each kosher salt and pepper
1 lb. skirt steak, cut into 3 pieces
5 oz. arugula
1 pint cherry tomatoes, halved
¾ cup chopped celery
2 green onions, chopped
3 oz. blue cheese, crumbled
2 tbsp. lemon juice
¼ cup extra-virgin olive oil

1. Heat a grill to high (450° to 550°). Mix mustard, Worcestershire, vinegar, salt, and pepper in a medium bowl. Add steak, tossing to coat.
2. Grill steak, turning once halfway through, until done the way you like, 6 to 8 minutes for medium. Let rest, covered with foil, 10 minutes before slicing.
3. Put remaining ingredients in a large bowl and toss gently to combine. Divide salad among 4 plates and serve steak over salad.

PER SERVING 419 Cal., 65% (272 Cal.) from fat; 29 g protein; 30 g fat (9.8 g sat.); 79 g carbo (1.9 g fiber); 680 mg sodium; 94 mg chol. GF/LC





SEE FABIO AT SUNSET'S CELEBRATION WEEKEND

Join Fabio for more recipes and cooking demos at Sunset's Celebration Weekend, May 31-June 1, 2014. Hear his stories about cooking in Italy and learn the latest trends in food. For schedule and information, visit sunset.com/cw.

Let's Cook with Fabio

POTATO-RICOTTA GNOCCHI

Serves: 6

6 medium potatoes (russet or any other baking potato)

1½ whole nutmeg, grated

1 tbsp. salt, plus pepper to taste

1 egg yolk

1 cup ricotta cheese

1 cup semolina flour

2 cups flour

Preheat oven to 425 degrees.

Bake potatoes for an hour until crispy on the outside and fluffy on the inside. Cool for a couple hours, remove insides with a spoon, and mash them, using a potato ricer or fork until very smooth.

Place potatoes in a bowl and add nutmeg, salt, and pinch of pepper, egg yolk, and ricotta. Mix together to combine and let rest overnight in refrigerator uncovered.

Next day, spread semolina flour in even layer on baking sheet or tray.

Place potato mixture in bowl of a stand mixer and, using the paddle attachment, add flour on low-medium speed. Once mixture has come together, remove it from bowl and cut into fist-size balls.

Roll each ball in palms of your hand and form into a cigar shape. Cut each of these tubes in 1-inch pieces. Place on the bed of semolina flour on your tray and put tray in the fridge for 10-20 minutes to set.

To cook gnocchi, drop into salted boiling water. When first few rise to the top of the pot, remove all gnocchi with slotted spoon. Add pesto, as shown, or your favorite marinara sauce.



Serve Fabio's delicious gnocchi recipe with a side salad using tools from his new Heritage Collection product line. The Heritage Collection represents Fabio's unique culinary style, capturing the rustic and gourmet approach to his cooking. With a focus on superb ingredients, high quality materials and craftsmanship for his product line, Fabio hopes to inspire home chefs to easily create amazing meals presented in style. Now let's cook up something fabulous!



For more information on Fabio Viviani and to subscribe to his free magazine *Fabio's Kitchen Academy* please go to fabioviviani.com.

Fabio Viviani
HERITAGE
COLLECTION

NEW SILK UNSWEETENED ALMOND COCONUT BLEND.

This new flavor sends your taste buds packing on a tropical flavor getaway. It's just 35 calories per serving and has 50% more calcium than milk.* Also try it in Original flavor at just 50 calories per serving.



Silk
helps you bloom™

*Silk Almond Coconut Blend has 45% DV of calcium; typical dairy milk has 30% DV. Dairy data from USDA Nutrient Database, Release 26.

Food & Drink



SALMON with CITRUS-SOY SAUCE and BOK CHOY

SERVES 4 / 30 MINUTES

This sweet-savory sauce—a fusion of Asian and Western flavors—is a fresh way to enjoy wild salmon, in season now.

- 2 tbsp. each olive oil, lime juice, and low-sodium soy sauce
1 tsp. honey
4 salmon or arctic char fillets (6 oz. each), boned if you like (see page 104)
2 cups vegetable broth, divided
2 tsp. white miso, divided
1 tsp. Dijon mustard
1 tsp. salt, divided
¼ tsp. cayenne
½ cup mirin
1 tsp. sugar
1 lb. bok choy (about 4 small heads), cut into ½-in. pieces
2 medium leeks, sliced in half lengthwise, then cut into ½-in. pieces
3-in. piece daikon radish, coarsely shredded
1. Preheat broiler. Brush a small baking sheet with some of the oil; set aside. Whisk lime juice, soy sauce, and honey together in a medium frying pan (not nonstick). Add fish, skin side up, and marinate 5 minutes.
 2. Meanwhile, whisk together ½ cup broth, 1 tsp. miso, the mustard, and ½ tsp. salt in a small bowl; set aside.
 3. Arrange fish, skin side up, on oiled baking sheet, reserving marinade in pan. Sprinkle cayenne over fish and broil 6 in. from heat until just cooked through, about 6 minutes.
 4. Meanwhile, add mirin and remaining 1½ cups broth to marinade in pan and simmer over medium heat until sauce is reduced to ½ cups, about 7 minutes. Whisk in sugar and remaining 1 tsp. miso and keep sauce warm.
 5. Heat remaining oil in a large frying pan over medium-high heat. Add bok choy, leeks, and remaining ½ tsp. salt and cook, stirring often, until vegetables begin to soften, about 3 minutes. Add the miso-mustard mixture and cook, stirring occasionally, until vegetables are tender-crisp, about 3 minutes.
 6. To serve, divide vegetables among 4 wide, shallow bowls. Add a piece of fish to each and pour sauce into bowls. Garnish with some daikon radish. ▲

PER SERVING 398 Cal., 41% (163 Cal.) from fat; 37 g protein; 18 g fat (2.7 g sat.); 17 g carbo (3.1 g fiber); 1,310 mg sodium; 94 mg chol. LC

 **DIGITAL BONUS** See how to bone salmon: sunset.com/salmonvideo.

FILL UP ON SILK.

New Silk Vanilla Protein + Fiber may help quiet your hunger with its winning combination of protein, fiber and delicious taste. Watch out, snack time. Also enjoy it in Original flavor.

Diets high in protein (30% of total daily calories from protein) and fiber may help reduce feelings of hunger.



Character is a trademark of WhiteWave Foods.

Silk
helps you bloom™

In the SUNSET KITCHEN

TIPS FROM OUR TEAM



"When I wake up, I make a quick juice with whatever produce I have in the fridge."

AMY MACHNAK, RECIPE EDITOR



EASY ENTERTAINING GRILLED PIZZA FOR A CROWD

Everybody loves pizza, but just try it grilled (go to sunset.com/pizzaonthegrill for recipes). At parties at our headquarters, it's a guaranteed crowd-pleaser. The secret so it's easy on the cooks? Shape individual crusts ahead:

With oiled hands, pat out a fist-size ball of dough for each pizza on a square of well-oiled parchment paper. Stack rounds on sheet pans; chill up to 3 hours.

At party time, flip each round onto a grill (heated to medium) and pull off the paper with tongs. Grill until browned underneath. Put on plates and let guests top the browned side; slide back on grill and cook the second side.



DIGITAL BONUS
See the trick in action:
sunset.com/pizzaparty.

OBSESSION | *Just juice it*

Getting your daily dose of the vitamin alphabet can get pricey if you're hitting a juice bar. Here are our favorite DIY combos (proportions don't matter—just tinker to taste), as well as some general tricks for making juices at home for far less than \$7 a pop. **TIP 1:** Always include one item that will give lots of liquid, like grapes or oranges. Kale is great for you but produces only a few drops of juice. **TIP 2:** For the most vibrant juice, choose fruits and vegetables in the same color family. Otherwise, you can end up with less-than-appealing brown. **TIP 3:** Keep the fruits and vegetables chilled. Your juice will be more refreshing, and you won't need to add ice.



TOP TOOL

SALMON TWEEZERS

Now that salmon season is in full swing, we want to enjoy every bite—without the bones. Needle-nose pliers from the toolbox do the job but can gouge the flesh. We prefer salmon tweezers; these strong but gentle ones by Rösle (\$19; amazon.com) have wide grips and rounded edges. Just run a finger down the midline of a raw fillet to expose the bone tips. Give each bone a gentle tug in the direction it grows. Watch how at sunset.com/salmonvideo.

West Essentials

{ OUR PICKS FOR WHAT'S ESSENTIAL IN THE WEST }



There's nothing quite like a dip in the pool on a hot summer day. Let Belgard® Hardscapes help you design a pool deck that fits your style. Whether you prefer large, contemporary slabs or rustic pavers with texture, Belgard has it all. Visit Belgard.com/Sunset for a FREE Idea Book.



Create an alluring outdoor retreat with the warmth and ambiance of an Eldorado Artisan Fire Bowl. Each is a one-of-a-kind creation handcrafted with subtle variations in color and texture. Available in contemporary and traditional styles, perfect for keeping friends and family cozy on cool nights. To discover more, visit EldoradoOutdoor.com.



This summer, save with IKEA FAMILY's limited-time offers! With IKEA FAMILY, you'll pay less for the items you love!
IKEA-USA.com/family



Perched on the edge of the Pacific Ocean and composed of the most culturally diverse population of any major city, Los Angeles has become an icon for all that is unique, exciting and different. For visitors, now is the time to experience all that L.A. has to offer.
discoverLosAngeles.com



The Great State of Texas

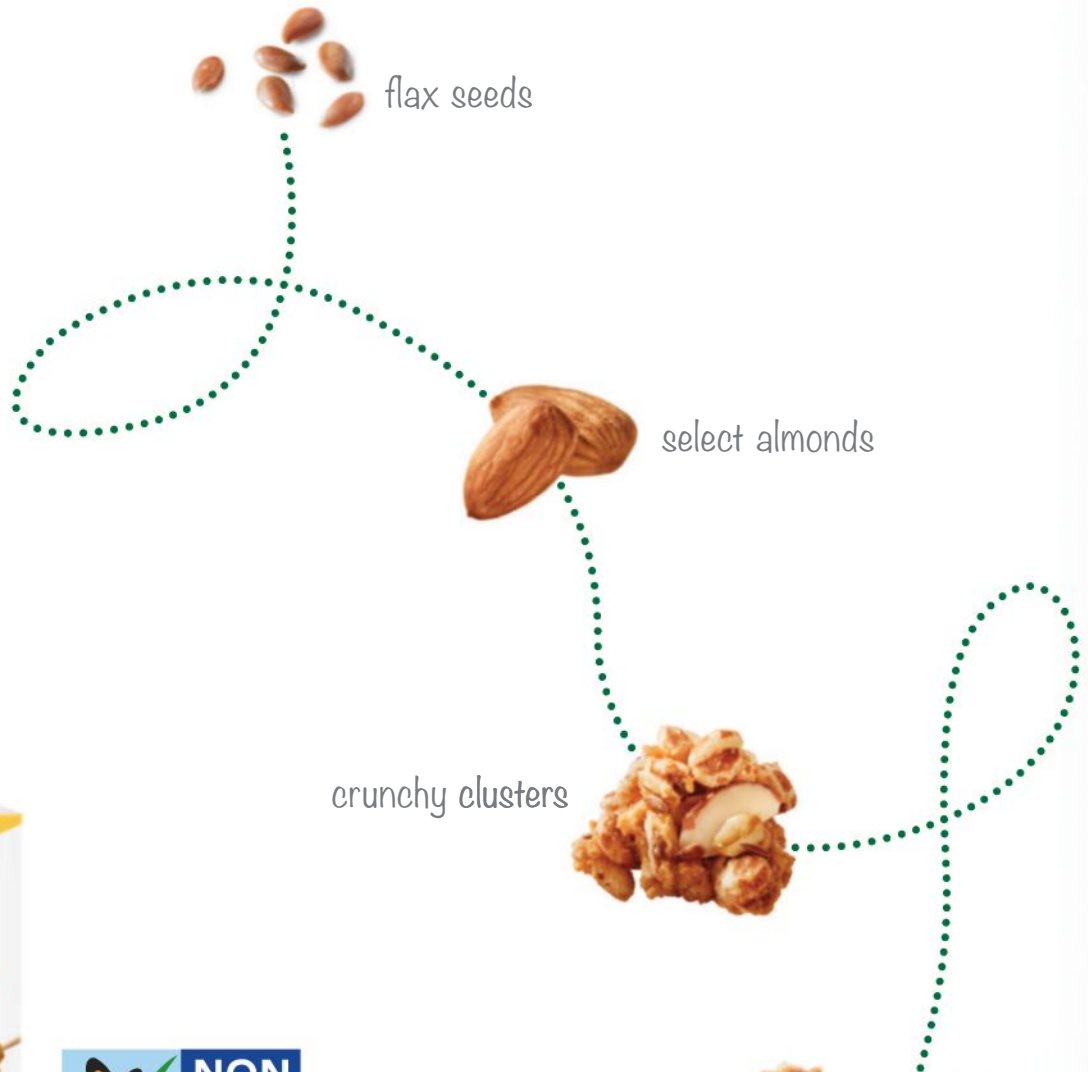
Texas...It's like a whole other country that's miles away from ordinary. Plan your trip at TravelTex.com and pick up your FREE Texas State Travel Guide.



Add a touch of glorious to your coffee with Torani

Some coffee, a little milk and a splash of Torani. Everything you need for a brighter morning. Find us at Cost Plus World Market or your grocery coffee aisle. Visit torani.com to explore our easy and delicious recipes to make every day a Torani day!

A little *flax seed* goes a long way.



When you add flax seeds to our **Non-GMO Project Verified** cereal, you end up with a delicious bowl of goodness. And when you create this kind of positivity, the effect could go on and on and on.



©, TM, © 2014 Kashi Company



In the SUNSET KITCHEN



from
CHRISTINE DATIAN
Las Vegas

WINNING READER RECIPE

GRILLED CHICKEN AND BULGUR SALAD

This main-course salad is similar to the Middle Eastern pita salad called *fattoush* and is especially crisp if you use thin pita chips rather than thick ones. If you leave out the chicken, it also works as a side dish for grilled lamb or kebabs. **SERVES 4 / 40 MINUTES**

- 1/2 cup medium bulgur*
- 1 boned, skinned chicken breast half (about 1 lb.), pounded until 1/2 in. thick
- 1/4 cup extra-virgin olive oil, divided
- 1/2 tsp. each kosher salt, pepper, and paprika, divided
- 1 cup chopped romaine lettuce
- 1 cup baby spinach leaves
- 1 medium tomato, chopped
- 1/4 cup each chopped flat-leaf parsley and fresh mint leaves
- 1 cup halved and sliced English cucumber
- 1/2 cup kalamata olives
- 2 cups pita chips
- 2 tbsp. fresh lemon juice
- 4 oz. feta cheese, crumbled

1. Put bulgur in a large bowl. Cover with 1 cup boiling water and let soak until water is absorbed, 20 to 30 minutes.
2. Heat grill to high (450° to 550°). Brush chicken with 1 tbsp. oil and sprinkle on both sides with half the salt, pepper, and paprika. Grill, turning once, until cooked through, about 5 minutes; set aside.
3. Add remaining oil, salt, pepper, and paprika, plus all other ingredients except feta, to bowl of bulgur and toss to combine.
4. Slice chicken. Divide salad among 4 plates and top with chicken and feta.

*Bulgur—steamed crushed wheat—comes in three sizes. We like the texture of medium, but you can use another size; just adjust the soak time accordingly. 🍴

PER 2-CUP SERVING 773 Cal., 47% (363 Cal.) from fat; 38 g protein; 41 g fat (8.8 g sat.); 65 g carbo (7.3 g fiber); 1,696 mg sodium; 98 mg chol.

S Send us your best original recipe! If published, you earn \$250. sunset.com/submitrecipe.

ANNABELLE BREAKEY (FOOD STYLING: RANDY MCNI)

Black beans
get nutrition rolling.



Find them in the chip aisle.



©, TM, © 2014 Kashi Company

FOOD-TRUCK POURS

When dinner is a drive-by grab from your favorite rolling restaurant, what wine should be waiting at home? *By Sara Schneider*

IN TERMS OF WORKPLACE PERKS, *Sunset* might be a ping-pong table shy of nearby Facebook or Google. But our view across the street every Monday evening puts us one-up on most offices. That's when a convoy of food trucks rolls in and starts passing out tasty examples—from rotisserie chicken to spicy Indian kathi rolls—of this now Westwide dining trend. Dinner in hand, the next question: what wine to drink with that? We tasted through our favorite food-truck fare to nail five great pairings.



SOUTH AMERICAN COMFORT



THE DISH
Beef empanadas (from El Sur)

THE WINE Grenache-based red Rhône blend

The tangy red fruit of a GSM combo (Grenache, Syrah, and Mourvèdre) is a perfect foil for the sweet-leaning, warm spices in traditional empanadas, while the herbal qualities of Syrah and the meatiness of Mourvèdre match the briny olives and beef, respectively.

GREAT CHOICE: Tablas Creek 2012 Côtes de Tablas (*Paso Robles*; \$35). Exotic spices (think coriander) lurk under sweet plum, dried florals, pepper, and leafy tobacco.



CLASSIC ROTISSERIE

THE DISH
Roast chicken and potatoes (from Rôli Rôti)

THE WINE
Chardonnay

The creamy textures of a skillfully oaked Chard and its hint of caramel and apple are a perfect foil for a golden brown bird and spuds roasted in its drippings. **GREAT CHOICE:** Pfendler 2012 Chardonnay (*Sonoma Coast*; \$38). Pungent fall apple, Asian pear, and honeysuckle with bright, creamy lemon and toasty spice.



INDIAN STREET FOOD

THE DISH
Lamb kathi rolls (from Curry Up Now)

THE WINE
Petite Sirah

The dark, almost sweet flavors of a ripe Petite Sirah pop in company with spicy, long-braised lamb, and the wine's earthy, peppery layers bring out the savory seasonings in the meat. **GREAT CHOICE:** Clarksburg Wine Company 2011 Petite Sirah (*Clarksburg*; \$26). Blackberry, mint, mocha, and spice grounded by earthy gravel.



NEW-WAVE MEXICAN

THE DISH
Butternut squash tamales (from Oaxacan Kitchen Mobile)

THE WINE
Viognier

Perfumed stone fruit in Viognier loves the sweet squash and corn in the vegetarian tamales, and the wine's crisp acidity and bitter citrus zest cut through the rich masa to keep the pairing lively. **GREAT CHOICE:** Mark Ryan 2012 Viognier (*Columbia Valley*; \$30). Honey sweetens tart peach and apricot, with a vibrant citrus-zest finish.



ASIAN FAVORITE

THE DISH
Steamed pork buns (from The Chairman)

THE WINE
Sparkling rosé

The pork belly in these buns is sweet, salty, and fatty—delicious but challenging to wine (especially with the pickled daikon topping). Red berries in a rosé sparkler match the sweet pork; bubbles cut through the fat and hug the saltiness. **GREAT CHOICE:** Roederer Multi Vintage Brut Rosé (*Anderson Valley*; \$28). Delicate red fruit with elegant bubbles. 🍷



Sara tweets! Follow wine editor Sara Schneider for tasting tips, wine picks, and news: @SaraAtSunset. Join the *Sunset Wine Club*. Enjoy medal winners from *Sunset's International Wine Competition*: sunsetwineclub.com.



Cook in Nature's Kitchen



THE GREAT OUTDOORS COOKBOOK has everything you need to experience the ultimate outdoor cooking adventure — whether at a campsite, on the beach, or in your backyard — with menu planning and packing tips, advice on equipment, and thoroughly tested recipes that are surprising, delicious, and fun to make.

Plus, learn from our expert live-fire cooks in our video companion course!

Visit Curious.com/sunsetmagazine

Available wherever books are sold

Sunset

WorldMags.net

WorldFlags.net ASK SUNSET

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



Q: My wood deck was restored three years ago. It's back to the same condition as before, covered with black sooty mildew that gets tracked into the house. How do I remove this once and for all, and be able to enjoy my deck again? —T.B., CARMEL VALLEY, CA

DEAR T.B. No onetime treatment will permanently rid you of a mildew problem—a deck is outdoors after all. An annual cleaning should prevent mildew buildup and tracking. But to clean this three-year accumulation, you'll need to take extra steps, says Mark Clement of Wood, Naturally (woodnaturally.com). First, if you applied a finish three years ago, use a finish remover to strip the deck (it has probably degraded in three years and provided a place for mildew to grow). Then, use a mild soap solution, such as Simple Green and water, and a soft-bristle brush to clean the deck. If any spots are left behind, a diluted trisodium phosphate mixture should remove them. (You'll find this at big-box or paint stores.) Finally, apply a deck brightener to restore that “fresh from the lumberyard” look. Next summer and thereafter, a scrubbing with the mild soap solution should be all your deck needs.

Q: We want to take our son and daughter (8 and 10) on a real Wild West summer vacation—complete with cowboys, horses, and adventure. Where should we go?

—L.R., TACOMA

DEAR L.R. For one-stop, kid-thrilling Wild West-ness, it's hard to beat Cody, Wyoming (yellowstonecountry.org), an hour east of Yellowstone. First, there's a staged gunfight every night in front of the Irma Hotel. There's the Cody Nite Rodeo, the best small-town rodeo in the world. There's the incomparable Buffalo Bill Center of the West (centerofthewest.org), which anybody who loves our part of the world needs to visit. For outdoor adventure, you can fish, ride horses, or raft the Shoshone River. For lodging, the Irma (irmahotel.com) is suitably historic. But your kids may be happiest at the K3 Guest Ranch (k3guestranch.com), where they can sleep in a reconfigured chuckwagon.



Cody, Wyoming: the kid-friendly capital of the Wild West.



Q: Recently I encountered a climbing strawberry called *Fragaria ananassa* 'Fort Laramie'. I'd like to try a climbing strawberry in a pot since my space is limited. How do I get started? —KATRIN, SAN DIEGO

DEAR KATRIN 'Fort Laramie' is a good variety for Southern California, to plant in spring or fall (mail-order from gurneys.com or bloomingbulb.com). But it isn't a climber—in fact, no strawberry is. Strawberries spread by runners (long stems from the parent plant that can root when they touch soil). You can simulate climbing by tying runners to a support or by growing plants in a tower system. But we're not fans: The effect is often ugly and can stress plants. A classic strawberry jar (left) is prettier and easier. If you want to branch out, we love 'Bountiful Blue' blueberry—it's great in pots. 🍓

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



The Subaru Forester. *Motor Trend's* 2014 Sport/Utility of the Year.[®]



The Subaru Forester has done it again, winning the coveted 2014 *Motor Trend* Sport/Utility of the Year[®] award. Subaru is the only three-time winner of this prestigious award and the only brand with four consecutive years of record-breaking sales. Come see why there's a whole lot to love about Subaru. **Love. It's what makes a Subaru, a Subaru.**



Forester. Well-equipped at \$22,195*

Subaru and Forester are registered trademarks. *MSRP excludes destination and delivery charges, tax, title, and registration fees. Dealer sets actual price. 2015 Subaru Forester 2.0XT Touring pictured has an MSRP of \$34,990.

worldmags.net

WorldMag

IT'S WHERE

YOU'LL MAKE PANCAKES AT 2 IN THE MORNING.

IT'S WHERE YOU'LL PERFORM EPIC SHOWER CONCERTS.

IT'S WHERE YOU'LL TELL HER SHE'S GONNA BE A SISTER.

IT'S WHERE YOU'LL LONG TO BE WHEN YOU'RE ANYWHERE ELSE.

BUT FIRST YOU HAVE TO FIND IT...



Search millions of homes for sale and rent
at zillow.com or on our family of apps.

 **Zillow**[®]
Find your way home.

WorldMags.net

© 2014 Zillow, Inc. All rights reserved.