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VOL. 17
12

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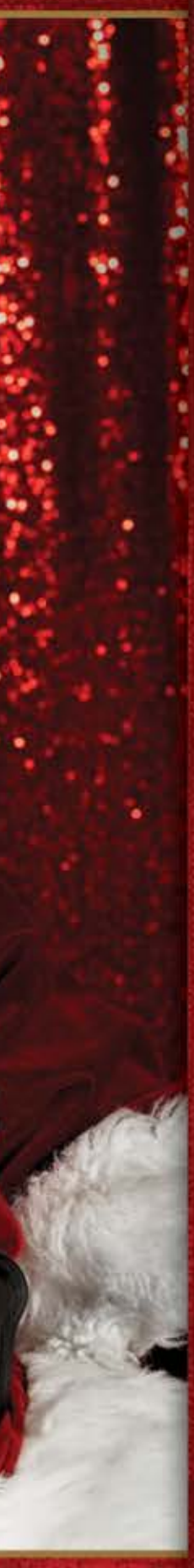

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Chairman's Letter

As you may know, several months ago, Nevada Public Radio found itself in a dire situation. Due to years of fundraising shortfalls and fiscal irresponsibility, our financial condition was in such a bad state that closing our doors was a very real possibility. We were $2 million in the red, with unpaid debts — from power bills to programming fees — stretching back for years. In the face of this crisis, our Board of Directors immediately began taking steps to save the organization.

Thanks to the leadership of our Board and Interim CEO Jerry Nadal, Nevada Public Radio has survived — for now. Our fall pledge drive welcomed 1,500 new members, and together with a groundswell of support from sustaining members, corporate partners, and challenge sponsors, we achieved an impressive fall campaign total of $579,933. Thank you to everyone who helped Nevada Public Radio through one of its most challenging chapters. There's a light at the end of the tunnel, but we're not there yet.

I'm sure many of our readers and listeners are wondering how we got into this situation — and what we're doing to ensure it doesn't happen again. Going forward, this public media organization will embrace the same spirit of transparency that guides our mission and makes NPR such a trusted news brand. To that end, let me share with you more about our last few months.

The forensic investigation into our past accounting practices, and our efforts to establish a complete and accurate financial picture of the organization, is ongoing. I will share the results of those efforts at a later date, but at the very least, we *will* have complete, accurate, and reliable books and records once this process is completed. In the interim, we have taken and continue to take prudent yet aggressive steps to ensure that Nevada Public Radio can live within its means, while fulfilling its mission to inform, educate, and inspire its diverse audiences. As just some examples of the steps we've taken since August, we have:

- Shut down our music-discovery station based in Reno, NV89, and are exploring the sale of our Northern Nevada and Utah broadcast assets.
- Cut redundant, unnecessary, and wasteful expenditures on various vendors and service providers. In some cases, we're negotiating down debts to some of these providers.
- Made cost-saving adjustments to a range of internal line items, from staff health insurance and retirement plans to freelance budgets.
- Prepared to file a court request to free up endowment funds to pay off some of our outstanding debts to National Public Radio, American Public Media, and other program providers.
- Reduced the publication frequency of *Desert Companion* magazine in 2020 from monthly to a bimonthly schedule, plus two special issues.

These are just a few of the changes we're making to ensure that Nevada Public Radio has a thriving future as a vital source of news, information, culture, and civil dialogue.

As 2019 began, none of us at Nevada Public Radio could have possibly anticipated the challenges we were about to face, or how close our organization would come to a shutdown. Nevertheless, I am so proud and fortunate to have witnessed firsthand the incredible efforts of our Board, the entire staff of Nevada Public Radio, and most importantly, our community, all of whom came together at just the right time to avert disaster. It is that collective effort that makes me optimistic about our future as we head into our 40th anniversary in 2020. It will be a future of journalistic excellence, fiscal responsibility, and innovative methods of fundraising. What *won't* ever change is the fact that we couldn't do any of it without all of you.



Sincerely,

Anthony J. Pearl
CHAIR
Nevada Public Radio Board of Directors

desert COMPANION

VOLUME 17 ISSUE 12
DESERTCOMPANION.VEGAS

December

FEATURES

47
FRONTIER EMERGENCY
The challenges facing Tonopah make for a case study in the rural healthcare crisis
By Heidi Kyser

58
THE 2019 RESTAURANT AWARDS
Our annual taste-optimized celebration of the city's finest dining



ALL IN

17
#TRENDING
Cell phones at 20 paces! Influencers and restaurateurs square off on social media
By Andrew Kiraly

20
PROFILE
This caricature artist goes more than pen deep
By Mya Constantino

22
VISUAL COMMENTARY
The Huntridge, that barometer of civic hopes and frustrations, looks toward a new chapter
By Andrew Kiraly

24
OPEN TOPIC
Goat yoga!
By Summer Thomad



ALL OUT

27
STREET FOODIE
Alt-Xmas dining for those who're all bah-humbug about turkey and stuffing
By Brent Holmes

30
HOLIDAY SPIRITS
A roundup of seasonal cocktails
By Lissa Townsend Rodgers

31
CULTURE
The LV Philharmonic drives arts education with its music van
By Kailey Lyons

32
HOT SEAT
Put down the pep-permint schnapps and check out these events!

38
WRITER IN RESIDENCE
Last notes from home
By T.R. Witcher



DEPARTMENT

42
ESSAY
Let's eat some bugs!
By Sonja Swanson

BUGS: MIKAYLA WHITMORE; HOUSING (DETAIL): DELPHINE LEE; OYSTERS: CHRISTOPHER SMITH

EXTRAS

14
EDITOR'S NOTE

91
THE GUIDE
Here we are now, entertain us — exhibits, concerts, shows, events, and other goodness to fill your calendar

COVER



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Editor's Note

HUNGER GAMES

It's only maybe kind of a little bit of a small coincidence that our annual Restaurant Awards feature falls in December, part of the season that celebrates rosy-nosed goodwill, generosity, and, if you're doing it right, heedless excess. (What are holiday parties but rehearsals for the flagrant, cathartic hedonism of New Year's Eve?) Our critics' selections for their favorite restaurants of the year are always diverse (and this year, almost dizzyingly so) but they all partake of an idea of abundance, of lavishness, whether it's the winning French bakery that deals in éclairs bulging with custard or the winning Strip steakhouse whose innovative chef has transformed it into a culinary shrine. Get a taste of this year's honorees on p. 58. Las Vegas can often be superlative in the worst ways, but the Restaurant Awards always mark a happy excess of culinary initiative and imagination.

Here's another reason for a toast: *Desert Companion* won two Folio editorial awards, which were announced Oct. 30 in New York. We took first in Series of Articles for our April 2019 feature "In the Realm of the Senses," a piece comprising five essays on how various Vegas sensory experiences reflect on our sense of place. And we took first for Single Article for Heidi Kyser's October 2018 story, "Rescue + Reunion," which explored the sometimes improbable bonds that formed between survivors and rescuers in the wake of Oct. 1. Congratulations to us — and here's to another year of compelling stories about our fascinating home.



Andrew Kiraly
EDITOR

NEXT MONTH It's high time for our Best of the City issue!

desert COMPANION

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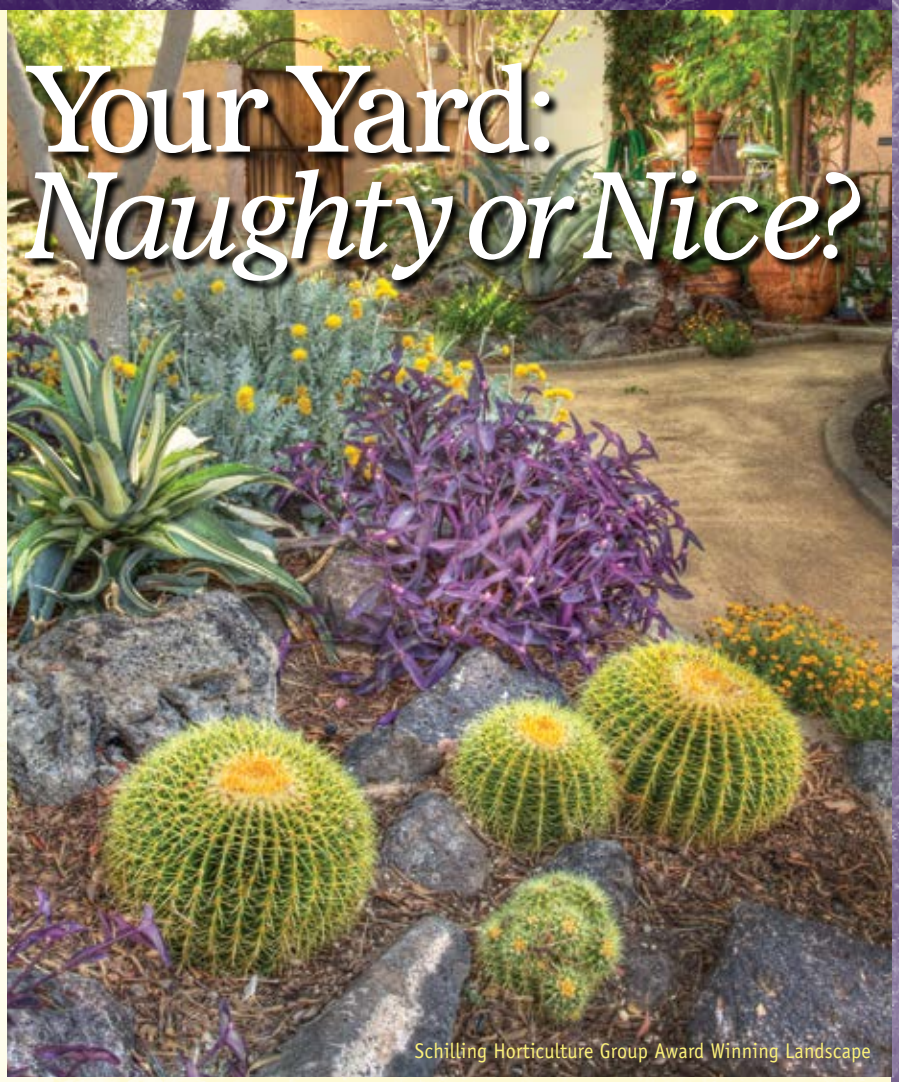

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ALL IN

THE PEOPLE, ISSUES, OBJECTS, EVENTS, AND IDEAS YOU SHOULD KNOW ABOUT THIS MONTH

SOCIAL MEDIA

Seeing Stars

For many restaurants, the rise of social media influencers on Yelp, Instagram, and other platforms cuts both ways

By Andrew Kiraly



ILLUSTRATION *Brent Holmes*

Let's pull back the veil on a phenomenon that happens almost every night in Las Vegas: the media event. It's when a new Strip restaurant invites dining critics to a free dinner to sample the menu. Or a hot mixology bar hosts lifestyle journalists as it unveils its seasonal cocktails. The media event occurs in all facets of Vegas entertainment — dining, shows, nightlife, attractions, amenities. It's part interview, part press junket, part party, and it always attracts a mix of journalists, bloggers, and, yeah, a few hacks.

In recent years, a new species has appeared at the table, reaching for that freshly delivered plate of roasted duck bruschetta — but not before snapping a few fussy smartphone pics: the social media influencer. It could be a well-known Instagrammer, an Elite Yelper, a Twitter personality, or a popular YouTuber. In any case, their follower base hypothetically makes them influential — that is, a useful marketing channel — and they've rapidly changed how Vegas' PR and marketing machinery does business. For example, MGM Resorts International has a social media center with a VP of Social Strategy dedicated to the care and feeding of influencers. So far this year, MGM has hosted more than 120 social media influencers, who've published 1,500 pieces of MGM-related content. The resort giant receives about 500 influencer requests a month for access to amenities, and uses machine learning-enabled software to screen out fakes and flakes. You might follow a few influencers on your various feeds (and you may not even know it).

Surely this creature that thrives on attention must have been genetically engineered for Las Vegas, a city that relies on attention. But what if you're not a multibillion-dollar corporation, but instead the harried chef-owner of a local restaurant? The tsunami of Yelpers, YouTubers, and Instagrammers knocking on your door elicits a different response. In an era when attention is monetized and even weaponized, some restaurant owners are suspicious of this new form of an old currency.

For instance, James Trees, owner of Esther's Kitchen Downtown and Ada's in Tivoli Village, says he popped a bottle of champagne with his staff over their first one-star Yelp review, from "some New Yorker who had no idea what he was talking about." The New Yorker got off lucky. Trees wrote this to another Yelper who posted a one-star review on July 31 because she couldn't add a third person to her reservation: "You say 'figure it out' but really you are so rude and inconsiderate you can't give us any heads up you are adding people to your party before you show up?"

Trees says, "If it's a legitimate complaint, then we are 100 percent okay with saying, 'What can we do better?' But if they are rude back and just abhorrent, am I supposed to take it on the chin? No. Social media is a great place for owners to clap back."

As for Instagram influencers, Trees channels their requests through his PR guy, but he can't completely avoid them. "Most of the time, they want free dinner, or they're trying to host a large party. 'It's my anniversary, I have 40,000 followers, can you hook us up?' No! Outright no, 100 percent. Because I know our restaurant is producing great food, charging a more than reasonable price, and at the end of the day, restaurants run on slim margins. If I'm giving that away, what's the point?" His snarky replies to Yelpers and Instagrammers, which he sometimes shares on Facebook, are more than mere dismissal: He tries to bring attention to the realities of running a small business.

Others dispense with subtlety. Here's one of the responses of Branden Powers, managing partner of Golden Tiki and Evel Pie, to a Yelper who wrote "the pizza sucks" and Evel Knievel "would piss on the floor of this place." Powers replied: "Go f!ck yourself! We're partners with Evel's family, and we've won 2nd Best Pizza in the World at the International Pizza Expo. You won a gold medal in being a giant pu$$y."

If you catch a note of nearly nihilistic frustration with social media there, that's not accidental. "Haters are like crickets. They'll chirp, chirp, chirp until you walk by, and then they're silent," Powers says. "They're keyboard gangsters, and I'm tired of taking it." Sure, Powers engages in good faith with reviewers who have legitimate issues, but he takes out the knives when it gets personal. "If you post something hurtful and mean, if you try to hurt my employees, I'll respond. A lot of small business owners pour their entire lives, and their life savings, into their businesses." Powers says he's working on an anti-social media manifesto he plans to publish as a book.

"Most of the time, they want free dinner, or they're trying to host a large party. 'It's my anniversary, I have 40,000 followers, can you hook us up?' No! Outright no, 100 percent."

Are you detecting a theme of class tension? It's plausible that our collective mind — coddled by food porn winking at us from every social feed and web page these days — has been hypnotized into forgetting that chefs, cooks, and servers *work* to create the restaurant experience. Eric Gladstone, a Vegas restaurant PR veteran, has an intriguing theory at the local level. "Because of their huge marketing budgets, it's easy for Strip resorts to invite influencers in." And lavishing food and drink on influencers has created a spoiled Frankenstein's monster. "Influencers can start to think that restaurants are magic," says Gladstone. "Restaurants aren't magic. There's only so much free food you can give away." *(continued on p. 20)*





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And small restaurants certainly don't have the luxury of algorithmic vetting software to weed out frauds and freeloaders. John Arena, co-founder of Metro Pizza, gets the soft shakedown at least once a month. "We had one self-proclaimed influencer with a party of six demand free food in exchange for receiving favorable exposure," he says. Arena says he politely turned them down. "It's a new form of pay-to-play, and they're not embarrassed about it, they're not hesitant about it." But he doesn't write influencers off entirely. He's worked with them when their posts involve more than just nice pictures. "It's usually a prearranged tasting, and it's more about creating a dialogue about the food." Even James Trees of Esther's has acknowledged their utility, once comping a foodie Instagrammer known for great photos. "That felt like a good trade for me," Trees says.

The social rules and ethics around technology are always two steps behind the technology itself. Influencers — earnest ones who are trying to make careers out of the practice — are still figuring it out themselves. Lindsay Stewart, an Instagram influencer who posts as @thelasvegasfoodie, says she's aware of the bad rap the growing influencer industry can get for all its lore of entitlement and shakedowns. "Unfortunately, there are people who are fake, who try to set up influencer accounts (to get access). For somebody like myself who does this as a career, I'd never put anybody on blast (for not supplying free food)." With 182,000 followers, she recently marked two years as a full-time influencer; she was a cocktail server before that. Today, restaurants pay her and ply her with free meals to promote them on her feed (though it's hard to tell what's paid promotion and what's personal enthusiasm). Philip Tzeng, who posts to his 51,000 followers as @lasvegasfill and is also an Elite Yelper, considers his influencer work digital marketing — but marketing hopefully elevated by his credibility and authenticity as a foodie at heart.

"I only post if I genuinely like it," he says. "I've declined paid opportunities from bigger brands, from fast food, because the food sucks." Tzeng went full-time as an influencer in July; now he runs 10 restaurant accounts in addition to his own. His biggest coup: Getting local pizza joint Amano a segment on *Access Hollywood* for its "Fat Baby" sandwich. "For a mom-and-pop shop that doesn't have the finances for that level of exposure," he says, "it changed their lives."✦

PROFILE

Drawing Deep

Caricature artist Mark Siermaczeski wants to look beyond your likeness

BY ***Mya Constantino***

Mark Gregory Siermaczeski sits at his drawing booth at Las Vegas' Largest Mixer, a business networking expo held at Texas Station. He is surrounded by a few key tools: an interactive drawing tablet, a printer, an interactive pen, and a flatscreen TV. He wears a magenta button-up, pointy white snakeskin boots, and ripped acid-washed jeans folded at his ankles to reveal his polka dot socks.

In front of him sits Liz Killackey. She is a part-time real-estate agent in Las Vegas, a recent ovarian-cancer survivor, and an art school dropout who's looking for a fresh start in life. Siermaczeski asks her to place her hand on her heart. She appears intrigued but perplexed. Then he asks the question he asks each person he illustrates: "In this moment, if you felt completely free, you could be or do anything, what would that be for you?"

She stares at the ceiling, measuring her options. "I'd be doing more artsy things, like painting," she says. "I really love cooking, too."

Clearly, Siermaczeski (Seer-ma-chess-key) is not your typical carnival caricaturist. He calls himself a "theracaturist," a hybrid of a therapist and caricature artist, though minus the actual psychology degrees. "I'm not intending to make fun of people's appearances," he says. "I think people are often fearful of being ridiculed when drawn."

As a kid in the mining town of Riondel, British Columbia, Siermaczeski began drawing vintage airplanes on yellow typing pads. In 1993, at age 22, he was admitted into the animation program at the Vancouver Film School



PHOTOGRAPH ***Brent Holmes***

by simply drawing on a sticky note at the registrar's office. He subsequently worked on *Ned's Newt*, an animated show on Canadian TV, and his artwork is featured in a 2001 book, *Yes! Quotable Quotes and Flagrant Fluff*, and in a 2019 book, *Unstoppable: Stories of Change Makers Who Dare to Make a Difference*. He moved to Las Vegas last year.

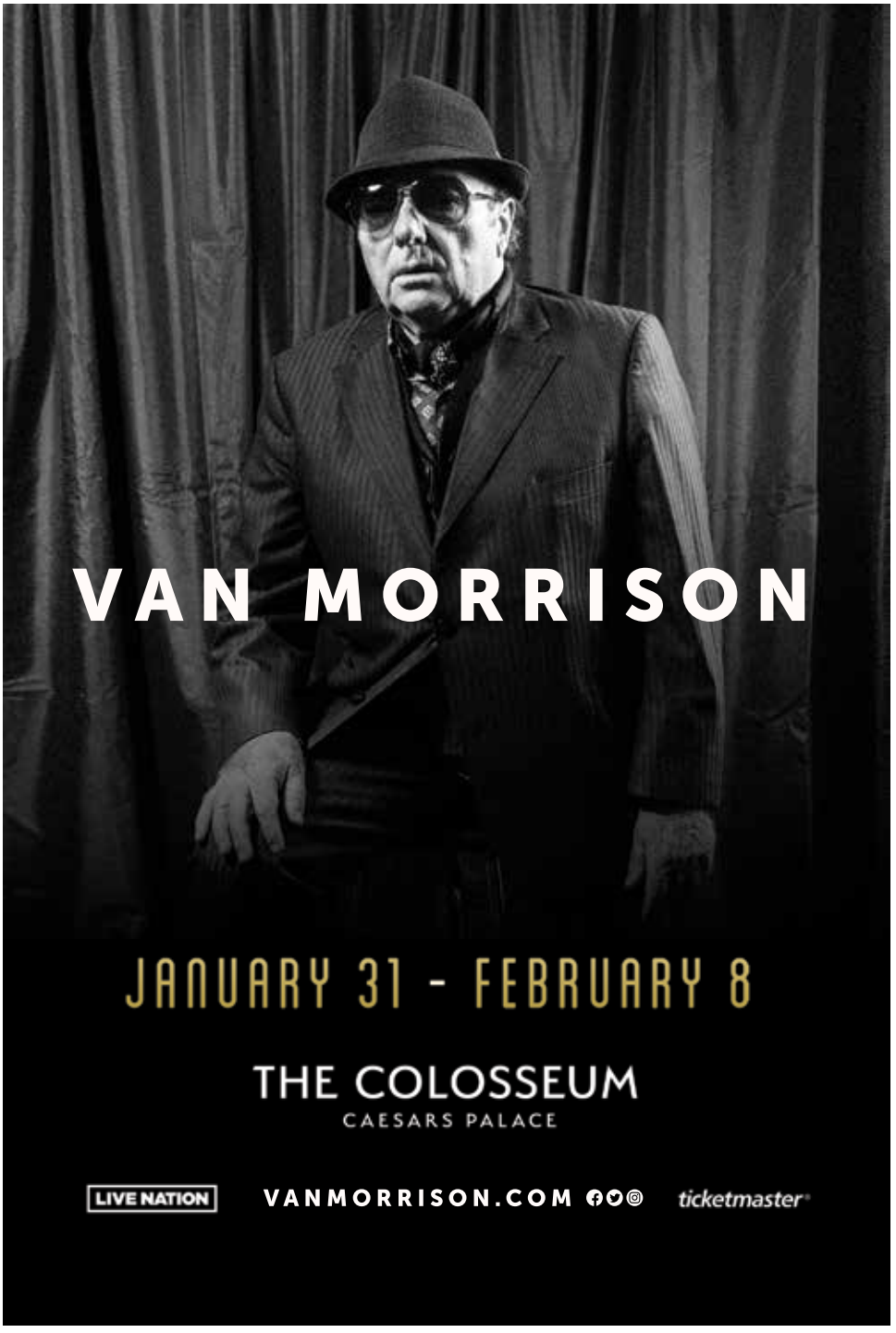
His art was deeply shaped by his relationship with his father. "My father didn't understand what I did," Siermaczeski says. "He always had a look of shame and regret when I talked about my art." He often drew birthday cards for his father, who remained unemotional every time his son handed him one. "I wanted to be seen by him," Siermaczeski says. "I tried to show him what I could do."

In 1998, Siermaczeski, then 28, brought his art tools to the hospital in British Columbia where his father lay dying from non-Hodgkin's lymphoma. He began drawing the patients in beds next to his father. "I drew a picture of a patient who liked golf, with a giant turd as his caddy. The patient had an impacted bowel," Siermaczeski says with a laugh. "The patient was just lying there crying, choking on his hospital hose, and laughing." As the room filled with laughter, Siermaczeski remembers, his dad's eyes went from shame to wonder. For the first time he seemed to understand that his son's art had value. His father died a year later, but that day shaped Siermaczeski's approach to art and his sense of purpose. By 2016, he'd coined the term "theracature."

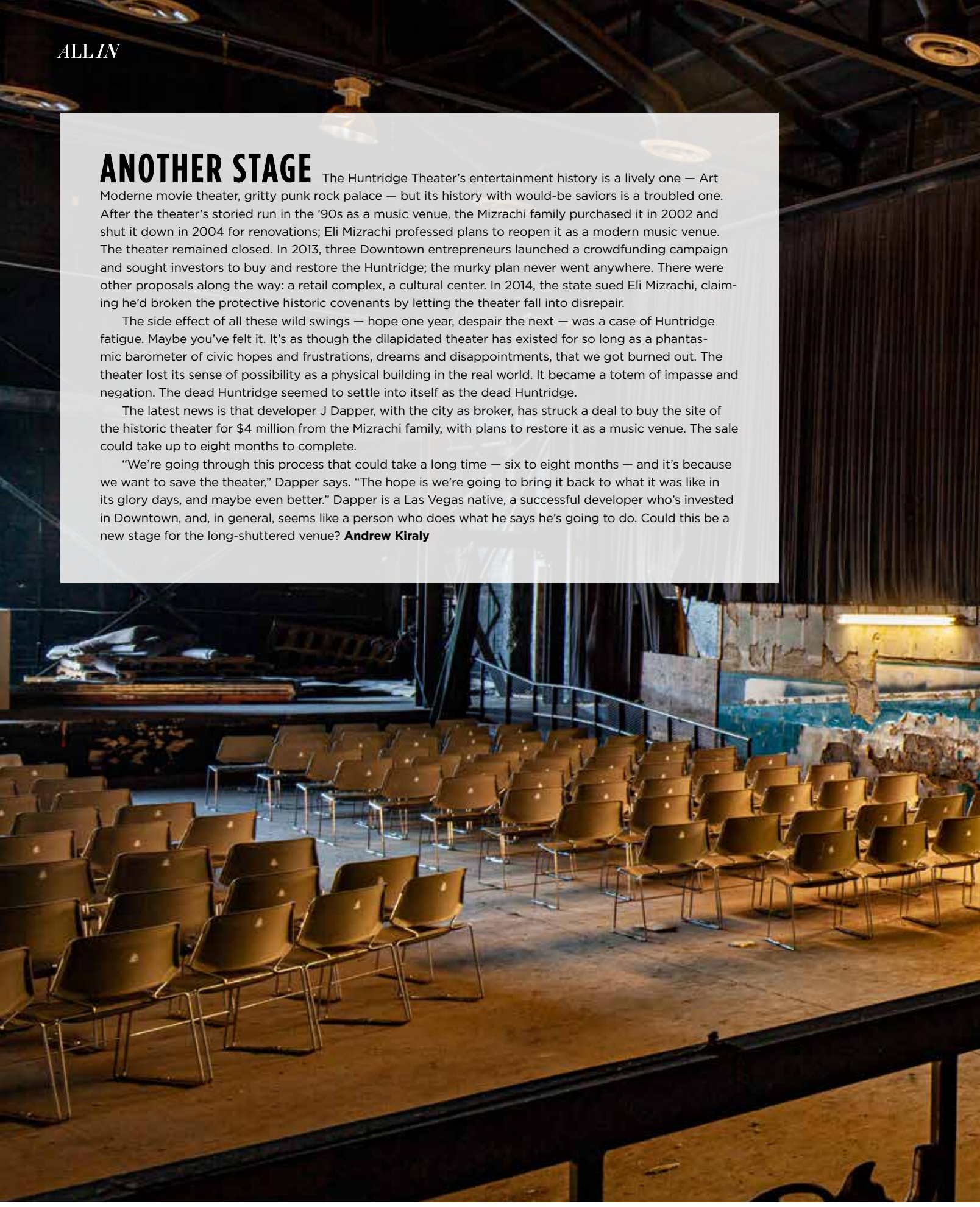
Now, 21 years later, Siermaczeski, has drawn in more than 100 cities, and travels throughout Canada, Europe, and the U.S. for private parties, corporate events, conferences, and trade shows. His intention: Turn a mundane interaction into something meaningful. "People who have just met him will break down into tears and hug him and say that he completely shifted their frame of thinking," says Nikki Roe, a client who met him at an event in San Diego.

At Texas Station, Siermaczeski is surrounded by curious onlookers. Finished, he turns the monitor to reveal his work to his subject. Her jaw drops. On the screen is a joyous Liz Killackey in a mid-century modern kitchen, with one hand stirring a pot of food and the other painting on a canvas. She appears in charge of her life. She appears *empowered*. As onlookers wander off, Killackey's face still radiates. "I've never gotten a caricature done before. It's refreshing ... for someone to ask that kind of question. It was eye-opening."

"To feel heard and seen is a powerful thing," Siermaczeski says as he packs up. "It can be very transformative." ✦







ANOTHER STAGE

The Huntridge Theater's entertainment history is a lively one — Art Moderne movie theater, gritty punk rock palace — but its history with would-be saviors is a troubled one. After the theater's storied run in the '90s as a music venue, the Mizrachi family purchased it in 2002 and shut it down in 2004 for renovations; Eli Mizrachi professed plans to reopen it as a modern music venue. The theater remained closed. In 2013, three Downtown entrepreneurs launched a crowdfunding campaign and sought investors to buy and restore the Huntridge; the murky plan never went anywhere. There were other proposals along the way: a retail complex, a cultural center. In 2014, the state sued Eli Mizrachi, claiming he'd broken the protective historic covenants by letting the theater fall into disrepair.

The side effect of all these wild swings — hope one year, despair the next — was a case of Huntridge fatigue. Maybe you've felt it. It's as though the dilapidated theater has existed for so long as a phantasmic barometer of civic hopes and frustrations, dreams and disappointments, that we got burned out. The theater lost its sense of possibility as a physical building in the real world. It became a totem of impasse and negation. The dead Huntridge seemed to settle into itself as the dead Huntridge.

The latest news is that developer J Dapper, with the city as broker, has struck a deal to buy the site of the historic theater for $4 million from the Mizrachi family, with plans to restore it as a music venue. The sale could take up to eight months to complete.

"We're going through this process that could take a long time — six to eight months — and it's because we want to save the theater," Dapper says. "The hope is we're going to bring it back to what it was like in its glory days, and maybe even better." Dapper is a Las Vegas native, a successful developer who's invested in Downtown, and, in general, seems like a person who does what he says he's going to do. Could this be a new stage for the long-shuttered venue? **Andrew Kiraly**

PHOTOGRAPH ***Brent Holmes***





OPEN TOPIC

Gotta Be Kidding!

The joy of goat yoga, 'raisins' and all

BY ***Summer Thomad***

On a cool Saturday morning in October, a herd of 10 or so baby goats leapt out of a trailer at Western Trails park and gamboled into the grass. A morning session of goat yoga was about to begin. Various bystanders — birds, dogs, and a handful of early human attendees — all stopped to applaud the goats' arrival. Suddenly, it smelled like a farm.

Goat yoga, a recent trend in novelty yoga practices (others include weed yoga and horseback yoga), arose in 2016, when Lainey Morse, an Oregon farm owner, started hosting "goat happy hour" on her farm in Albany, Oregon. Morse, who began adopting goats as therapy animals following an auto-immune disease and a divorce, organized these events so that she and stressed-out friends could unwind with her goats. One day in the spring of 2016, Morse's yoga instructor friend inquired whether she'd like to throw some yoga into the mix. Goat yoga was born, and, not surprisingly, went viral on social media.

In the midst of that social media storm, Brandon Nobles, owner of Jeffry's Farm Rescue, a working farm and animal rescue in Las Vegas, was tagged in goat yoga-related posts nearly a hundred times in a single day. Nobles had goats, so he decided to offer a trial goat yoga class. Sure enough, the sign-up list filled within a day. Now, almost four years later, Nobles offers four goat yoga classes each week, including a sunset class that's followed by two hours of bottomless wine. (All proceeds from goat yoga fund the Jeffry's Farm animal rescue.)

It's easy to understand the appeal. When asked about their initial reaction to the words "goat yoga," several class-goers said they replied, "hell yes" or "I want to do that." Who doesn't want to hold a tabletop pose while fuzzy baby goats stand on your back?

Monica and Ross, two three-week-old baby goats named after the characters from *Friends*, quickly took to the tattooed woman sitting next to me: Monica climbed up her back and started chewing her platinum blonde hair as Ross cuddled against her sweatshirt sleeve. "My husband was like, why don't you just do yoga at home, and not with goats?" she told me. "But this is worth every damn penny."

Nicki Taylor, the instructor, began with a caveat: "The first thing I wanna let you know is that this is not a very serious yoga class. If you came just to pet goats today, that's a hundred percent fine."

The fuzzy, tiny creatures in various shades of white and gray wandered freely as class began; a few set themselves down near the colorful yoga mats, while some immediately made their way up the shoulders of people resting in child's pose. Others cavorted on the grass. Fleetwood Mac and Edward Sharpe and the Magnetic Zeros played as we practiced basic yoga poses: downward dog, cat-cow, cobra. At one point, once everyone got into table-top position, the goats scaled peoples' backs and began jumping from plateau to plateau. "It's like a mini goat-massage!" someone said. The instructors occasionally provided a "recess" break, allowing participants to feed the goats and pose with them for photos.

The primary focus of the class seemed to be taking photos for social media. We were encouraged to have our phones and cameras open on our mats, to snap pictures of our classmates and exchange photos with them after class. At the end, the instructors came around to each person with goat feed to incentivize the goats to pose. When it was my turn, Nobles instructed me to lay on the mat, and sprinkled goat food all over me, prompting half-a-dozen goats to start eating off my body as Taylor took pictures.

Of course, there were some obstacles — most in the form of fecal matter. "Our safe word today is raisins," Nobles warned. "If you guys see any raisins, please don't eat

ILLUSTRATION ***Chris Morris***

them. I promise you they are not raisins. I have to say that because it has happened."

At one point, a goat trotted onto someone's mat and released a stream of perfectly round raisins. Instantly, Nobles ran over with a dustpan, brush, a towel, and cleaning spray and cleaned it up. I was lucky to find only a few raisins on my mat, and quickly brushed them off using a leaf I'd found. It was icky, but a small price to pay for an hour of snuggling with baby goats.

I'd arrived at the park feeling excited but skeptical. My cynical side snarked that a $30 goat yoga class sounded like something for wealthy suburbanites with curated Instagram feeds and too much time on their hands. But the moment the baby goats came running toward us, all my negativity melted away. Petting and playing with bleating baby goats, letting them ascend up my back and nibble at the fringe on my scarf (and my shoelaces, and my yoga-mat carrying strap, and my tote bag) was the purest, most unadulterated joy I've felt in months.

While having a focused, meditative yoga session wasn't exactly a priority in this setting, participants seemed more enthusiastic and willing to hold the more challenging poses that the class might normally groan about. "I actually had a really good yoga session. But maybe that's just because I was feeling peaceful and relaxed with the presence of the goats," said one participant, Ann Fast, who surprised her fiancé with reservations for the class.

"It's such a feel-good experience, and then you do get the physical benefit of going through the motions of the poses, which are powerful enough on their own, and then at the same time you have the goats with you, and you can't not smile when baby goats are bouncing all over your bellies and backs," Taylor said. "People say that it puts them in a really good mood, and it's cheaper than therapy."

There's certainly something to be said about the healing power of animals. We often think of goats as angry creatures that head-butt anything in their path. But these goats were gentle yet rambunctious, sweet and playful, and fully comfortable around people. Each one seemed to have its own personality: some shy, some more independent and willing to climb atop your head without hesitation.

"We never force the goats to come to goat yoga," Nobles told me. "We just open the trailer and whoever comes comes and whoever stays stays, and that's why our numbers vary between classes. It's a goat playground full of humans, and they love it." ✦





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ALL OUT

CULTURE, FOOD, STYLE, AND OTHER WAYS TO USE THIS CITY

STREET FOODIE

'Tis the Seasoning

Here's a bah, humbug to the same old turkey and stuffing — the city is full of tasty Christmas day alternatives

TEXT AND PHOTOS BY ***Brent Holmes***



Pork belly bao at Fat Choy

Are you Hindu, "spiritual," Jewish, atheist, woke AF, or just can't have another discussion about the state of the world with that one family member? There are plenty of reasons to skip a traditional Christmas dinner — and Street Foodie is here for you! Here to shine a light brighter than a certain red-nosed *cervidae*. Let visions of sugar plums dance in everyone else's heads; you're going beyond dry turkey and grandma's standard stuffing.







POP'S CHEESESTEAKS "There's always someone here." That was the most comforting thing the cook/superhero working the window at Pop's could have said: 365 days a year, 24 hours a day (including Christmas!), Pop's is serving up what this former East Coaster can confidently say is a very-Philly Philly cheesesteak. Street Foodie likes number 32, the cheesesteak with bell peppers and mushrooms — and don't skimp on the Cheese Whiz. **501 S. Decatur Blvd., popscheesesteaks.com**

BIG WONG Deck your halls with umami at this low-key Chinatown institution. Street Foodie recommends the rib-eye or the fried chicken; both come with a side of rice and a deep-brown garlic sauce that's more satisfying than watching Hans Gruber fall from the Nakatomi tower. Feeling venturesome? Try the curried fish balls or the chicken wings. **5040 Spring Mountain Road #6, 702-368-6808**

FAT CHOY Asian food is the standard option for Christmas abstainers, but I suggest you gift yourself the best of both worlds. Start with Fat Choy's great bao — buns stuffed with duck, mushroom, or pork belly — that make Street Foodie's jowls jiggle like a bao full of belly. Follow them with the ham steak dinner special that provides all the traditional flavors of the season. Fat Choy made its name by serving up big flavor, and this holiday season it won't disappoint. **595 E. Sahara Ave., fatchoylv.com**

INDIA OVEN MASALA BAR & GRILL Street Foodie remembers a time, almost 20 years ago, when the options for Indian food in the valley were, let's say, scarce. Even then, India Oven's buffet was a beacon of spice — and it still is. It may be cold outside, but the warming sensation will start at your tongue with the butter chicken and curried goat (vegetarian options abound, too). Don't leave without trying Street Foodie's favorite snack, the idili masala — light dumplings sautéed in an aromatic blend that will make you forget French fries ever existed. **1040 E. Flamingo Road, indiamasalalasvegas.com**

KOMOL The pumpkin stir-fry with basil leaves at this "vegan menu before it was a thing" Thai joint will give a whole new meaning to "pumpkin spice" — pick your spice level (Street Foodie is a 3 out of 5, fyi) and get holly jolly. (Afterward, cool down with some homemade Thai iced-tea ice cream.) Komol also makes a red curry that is worth going out of your way for. This place often gets overshadowed by the love for Lotus of Siam, but for my money, you can't go wrong with this midtown classic. **953 E. Sahara Ave., 702-731-6542**

EL DORADO CANTINA What's red and green and on fire? No, not that dangerously



dried tree in your living room. I'm talking about the cactus tacos at El Dorado Cantina. Not for nothing is this the classiest Mexican restaurant next to a strip club (Sapphire) in town — it has so many bomb options Street Foodie hardly knows where to start. But let's go with those cactus tacos: fried cheese girdled to plump corn tortillas and stuffed with grilled cactus, laden with guacamole and red salsa. And since this place is open 24 hours, you can sneak next door for a little naughty to go with your nice meal. **3025 S. Sammy Davis Jr. Drive (with a second location in Tivoli Village), eldorado-cantina.com**

STARBOARD TACK Christmas oysters, yes! Let's start a new tradition by slurping down these briny beauties with a squeeze of lime and a dollop of horseradish-infused cocktail sauce. If you're spending this holiday on your own, keep yourself company with the hearty loco moco, an egg on a beef patty doused in gravy that just won't quit. And be sure to grab a cocktail, because these guys know how to make spirits bright. **2601 Atlantic Street, starboardtacklv.com** ✦



SEASON'S EATINGS
Clockwise from top left: Starboard Tack, Pop's, India Oven, Big Wong, El Dorado Cantina







The Enlightened Pilgrim at Downtown Cocktail Room

DRINKS

WARM RECEPTION

From fireside snuggling to the holiday shindig, there's a cocktail for every occasion this season

BY ***Lissa Townsend Rodgers***

SOPHISTICATED SEASONAL

THE FLAVORS OF the holidays have expanded well beyond pumpkin spice and peppermint. At Cleaver (cleaverlasvegas.com), velvet wallpaper and crystal chandeliers offer a festive vibe, while the extensive cocktail menu offers something to please every palate. The Cable Car is a classic that has always had a bit of a holiday flavor, with rum, curaçao, and a joyous little twist of orange peel. The Stone Fence is bourbon mixed with maple syrup and apple cider — sweet yet slightly savory, served cold, but it warms you up soon enough. The Champagne Julep shakes up Champagne, Cognac, and Chartreuse with a North Pole slide of crushed ice. Served in a shining silver cup with a flourish of mint and colorful berries, it looks like a Christmas tree, but tastes like New Year's Eve.

An unexpected twist on seasonal flavor comes in **Downtown Cocktail Room's** Enlightened Pilgrim (downtowncocktail-room.com), which blends sweet potato syrup and smoke thyme with Aquavit. Or, if only the basic will do, the Oh My Gourd! shakes up chocolate vodka, vanilla maple syrup, and pumpkin purée. Other neighborhood options include the Fig Martini at **Andiamo** in The D Las Vegas (thed.com), made with Black Fig Vodka, which is infused with fresh California figs, creating a flavor that's got a subtle, rich sweetness. **Oak & Ivy** in Container Park (oakandivy.com) also offers a number of holiday-tasting selections, from blackberry-pear cider to the Apple Pie Harvest, a bourbon cocktail with apple bitters, brown sugar, and butter.

TOASTY TOASTS

WINTER NIGHTS CAN get chilly in the desert, so why not cuddle up with a hot beverage? The gold standard of Irish Coffee remains McMullan's Irish Pub (mcmullansirishpub.com), where the classic Bailey's/Jameson's/brew recipe is topped with a slide of fluffy cream and adorned with a cocoa powder shamrock. With its scarlet walls and sepia lighting, the Mob Museum's Speakeasy (themobmuseum.org) is also a nice spot to take a break from the holiday buzz by, well, catching a little holiday buzz. There are several variations on coffee drinks on the menu, including a solid Irish Coffee, while the American Coffee mixes coffee with applejack, cinnamon, and brown sugar, topped with a thick layer of ice cream-like cream that makes it go down smooth. Sip it slowly while listening to the jazz soundtrack, perusing the mini-exhibits, and admiring the workings on the in-house distillery. (If you're behind on your holiday shopping, you can always pick up a bottle of the house-made moonshine. There's a Cinn-City variation that packs a wallop and puts a nice spike in hot cider or tea.) A different take on the hot toddy is hot sake, which allows you to enjoy the warm, boozy sensation without having to add sugar or caffeine. Osaka Japanese Bistro (lasvegas-sushi.com) serves a nice selection — and the late-night menu has sake deals as well as small plates.

PUNCHING UP THE PARTY

OF COURSE, A lot of December drinking happens at home — and whether it's your own or someone else's, you want to come correct. If you're hosting, pre-mixing cocktails or making punch will free you up to enjoy the party rather than play bartender. Try to stay away from elaborate drinks or ones that require carbonation — Margaritas, Manhattans, and Negronis are good choices that will hold in a pitcher for a few hours.

If you need to buy the drinks already made, **Cutwater Spirits** (cutwaterspirits.com) offers an array of four-packs (all are solid, but the Rum and Cola or Grapefruit Vodka Soda are favorites), and Jose Cuervo Golden Margarita is a decent big-bottle option. **Embrazen** brand wine (embrazen.com) celebrates "trailblazing women" with stylish labels featuring boss babes from Celia Cruz to Nellie Bly; their red blend has notes of cherry and spice, and is adorned with a Josephine Baker glamour shot. If you'd like to bring something with a little more potential proof, the vodka from **Wild**

COCKTAIL: COURTESY DOWNTOWN COCKTAIL ROOM; MUSICAL INSTRUMENTS: BRENT HOLMES

Roots Spirits (wildrootsspirits.com) is infused with real fruit, including the seasonally appropriate apple cinnamon, cranberry, and pear — it comes in a corked bottle with botanical artwork that makes a pretty gift. As far as serving, you can sip it straight or mix it with soda for a quick-and-easy cocktail. For those who don't indulge in cocktails, exotic bitters such as blood orange or plum add an elegant splash to club soda or tonic water.

SANTANIC RITUALS

OF COURSE, SOMETIMES after the family and the friends, the shopping and the stress, what you need is a stiff drink. Downtown's **Therapy** (therapylv.com) offers a daily shot special, as well as the Off the Wagon, a shot with whiskey, coffee liqueur, and Irish cream that will either get you going or put you down for the night, depending on your plans. **NoMad Bar and Restaurant** in Park MGM (mgmresorts.com) has an extensive cocktail menu that ranges from twists on classics to intriguingly flavored originals. The Start Me Up is a mixture of whiskey, rum, ginger, and honey; the Detox-Retox is Scotch, Cachaca, two kinds of rum and coconut water — either promises to soothe any holiday headaches.

Of course, if you want to embrace the new decade — and your hosts are okay with it — you can always bring edibles. **Wyld Canna** gummies (wyldcanna.com) come in a cute, origami-style package and in flavors like pomegranate and marionberry that actually taste like fruit and not weed — and they also come in CBD versions. Glacé chocolate truffles likewise come in fancy wrappings that look more boutique than dispensary, and in flavors like passionfruit and raspberry. If you prefer to keep your herbal exotica sippable, there's always absinthe: With its opalescent emerald colors and Victorian serving paraphernalia, it brings a bit of Charles Dickens — or perhaps Oscar Wilde — to the party. Several of the city's drinking establishments feature the full water drip/sugar cube ritual — **Bouchon** at the Venetian and **Sage** at Aria offer it before or after a meal, while **Velveteen Rabbit** and Downtown Cocktail Room do it at the bar. Whichever you choose, you're sure to be rosy-cheeked with an abundance of seasonal cheer. ✦

CULTURE

Hey, Kids, Frog Rasps!

The Las Vegas Philharmonic's music van brings music education to the valley

BY ***Kailey Lyons***

Forty-four anxious students gather in the lunchroom of Mabel Hoggard Elementary School. They jump around, talk quietly, and whisper to each other about these weird objects on the table.

This a fifth-grade music class, learning about music history in Africa, South America, and Asia, thanks to the Las Vegas Philharmonic's music van program. The year-old project brings music education and stimulation to schools and senior communities around the valley, tailoring its offerings to whatever lesson is needed. Experience with traditional orchestra instruments? Check. Sensory friendly sessions specifically for special needs students? Check. Concerts for seniors? Check. (For more, see lvphil.org/education.)

In this case, it's a hands-on introduction to the mostly unfamiliar objects that make music in distant lands. Director of Education Kevin Eberle-Noel laid out instruments indigenous to the Atlantic coastal regions of Africa, the Andes Mountains, and the Asian island diaspora. He shows a video of people using the instruments, and then demonstrates himself. He always leaves time for the students to try them out, too.

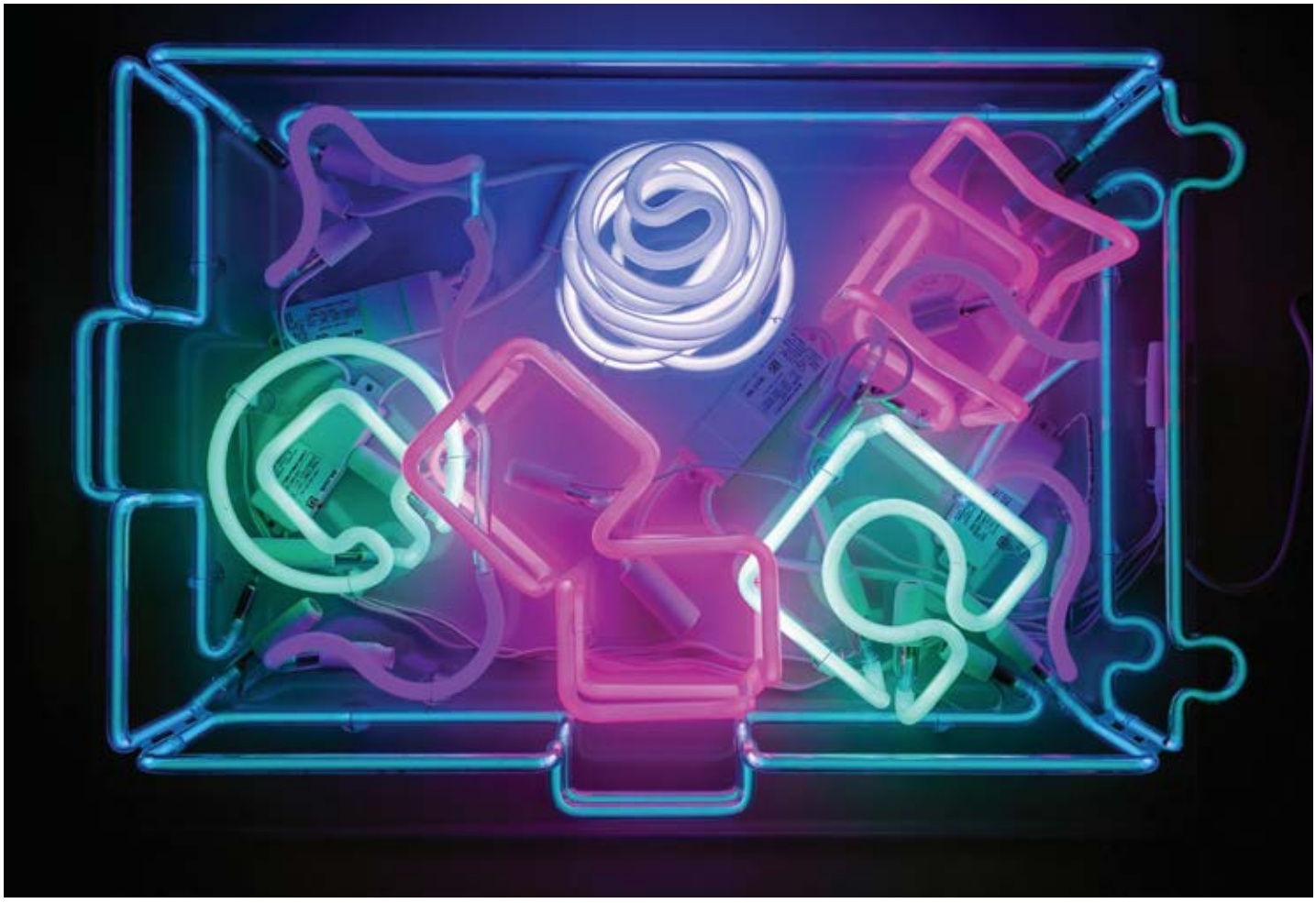
"So, what's different about this instrument from the others?" he asks. Students quickly shoot up their hands. "They are dancing," one says. Eberle-Noel shows them how the people in the video played the instrument, and how they moved while playing. He did this for the *djembe* and the *mbira*, the wood blocks and the *shekere*, the nut rattles and the *guiro*, the *zampona* and the frog rasps.

The music van visits schools and senior homes each week. Last year, the van's first season, it brought various programs to 65 schools and more than 6,000 children. This mid-October session at Hoggard is the first of the 2019-2020 school year. For now, the van serves Las Vegas, North Las Vegas, and Henderson, though, eventually, the Philharmonic plans to send it farther afield — to Searchlight, Pahrump, and similar dots on the Southern Nevada map.

By teaching students about different instruments, Eberle-Noel and the music van help not only students, but music educators — particularly in a time of frequent funding cuts for their programs. Not many schools have the budget for some good nut rattles and frog rasps. So the music van program becomes a resource to help teachers inspire their students. "We are such a global community in Las Vegas," Eberle-Noel says, "There is a huge need for music enrichment."

For the final 20 minutes of the 55-minute session, the students break into two groups. One at a time, each student gets a chance to play one of the instruments. One group claps to the beat and the other chants along with the stringed instrument. Before you know it, and too soon for some of the kids, the music van's first visit of the school year is officially over. ✦





BRIGHT IDEA Striking image, isn't it? It shows a neon sculpture in a traveling exhibit of art by architects, titled *The Portmanteau Exhibit: Play with the Rules* (a portmanteau is a kind of suitcase; that was the show's theme), on view at Priscilla Fowler Gallery. Titled "Extra Baggage," it was devised by Outpost Office, an Ohio-based architecture firm comprising principals Ashley Bigham and Erik Herrmann. "One of the things we were inspired by was the X-ray machines at airport security," Bigham says. *Now* you see what they're referencing: a suitcase, as seen through the eerily lovely, high-tech scan that reveals their baggage — references to their own projects, successful or failed (the spiral is a recurring motif in their work); shapes that recall their architectural influences; and the wires and hardware usually kept out of sight — to anyone who can see the screen. It's surveillance, of course, and you can get all Orwellian about it if you like, but that's not what Bigham and Herrmann intend. "We're trying to illuminate the fact that there are beautiful things all around you," Bigham says. "You just have to notice." **Through December 14, Patricia Fowler Gallery, 1300 S. Main St. #110, priscillafowler.com *Scott Dickensheets***

THE CARD WAY



What if, amid the junk mail and angrily designed political fliers that will jam your mailbox in 2020, you find the unexpected: a piece of postcard art. Further imagine that you live in one of Nevada's tinier map dots, and the postcard is from a city slicker in Las Vegas, and the message on the back is: This is what I love about Nevada. That potential bridge-building is the immodest goal of a modest project undertaken by Nevada Humanities and Truckee Meadows Community College. At a December 6 workshop — one of several to be held during the next year — local creatives will create the cards, which will then be mailed en masse to residents of small Nevada towns, who might then respond with cards of their own. "My hope is that in 2020 we'll have these love notes to Nevada flying around the state," says Nevada Humanities Program Manager Bobbie Ann Howell, "and maybe help people find some commonality." Details: *nevadahumanities.org* **Scott Dickensheets**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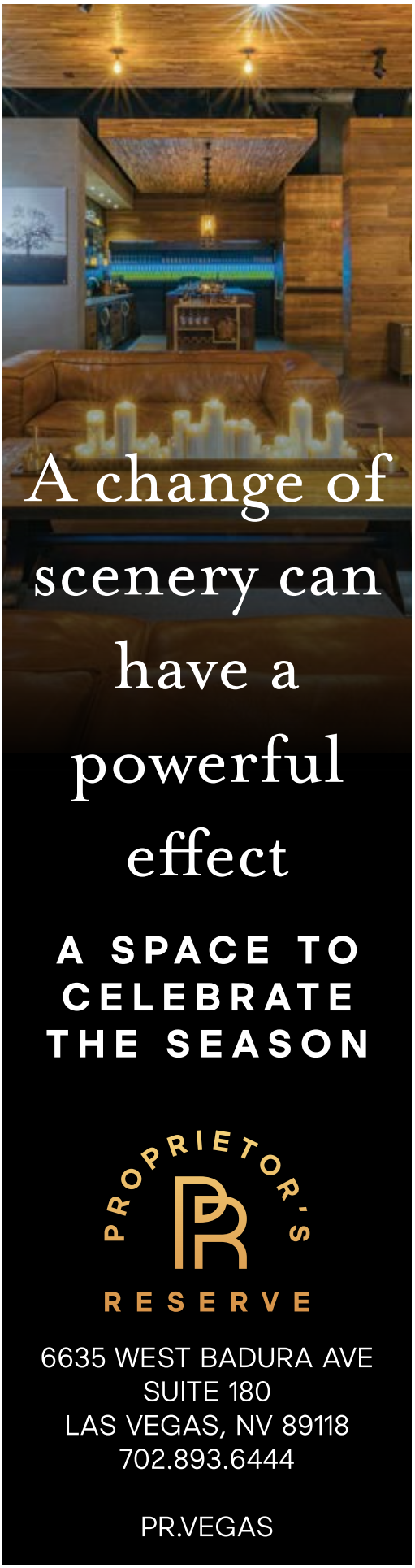

THE Hot Seat



(Dance)

THE NUTCRACKER

THE SMITH CENTER

Even if we weren't required by law to inform you every year about upcoming performances of *The Nutcracker*, that unassailable holiday classic — magical waltzing flowers, nimble fairies, moonlit snow! — we'd do it anyway. Because its status as a holiday classic is, of course, unassailable. Presented by Nevada Ballet Theatre. **December 13-24, various times, $31-$190, *nevadaballet.org***

(Family)

WINTER AT HOGWARTS

SUMMERLIN LIBRARY

No *shhh* at this library today: It'll be chockablock with little witches, wizards, and their parents joyously indulging their Pottermania. Crafts, food, and more! **December 18, 3-5p, free, *lvccld.org***

(Showcase)

THE VEGAS VOICE

SPREAD THE WORD

Literary spark plug Vogue Robinson emcees this new performance showcase. December's lineup includes Mob Museum smart guy Geoff Schumacher, singer Kella T, and more. **December 20, 5p, free, 1065 American Pacific Drive, facebook.com/LasVegasVoice**



(Music)

VOCTAVE: SPIRIT OF THE SEASON

UNLV'S HAM HALL

Voctave, the chart-topping 11-person a cappella group, will bust out the holiday hit parade. Sing along if you dare! **December 17, 7:30p, $20-$50, unlv.edu/calendar**

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(Visual Art)

I WAS HAPPY THEN, BY KRYSTAL RAMIREZ

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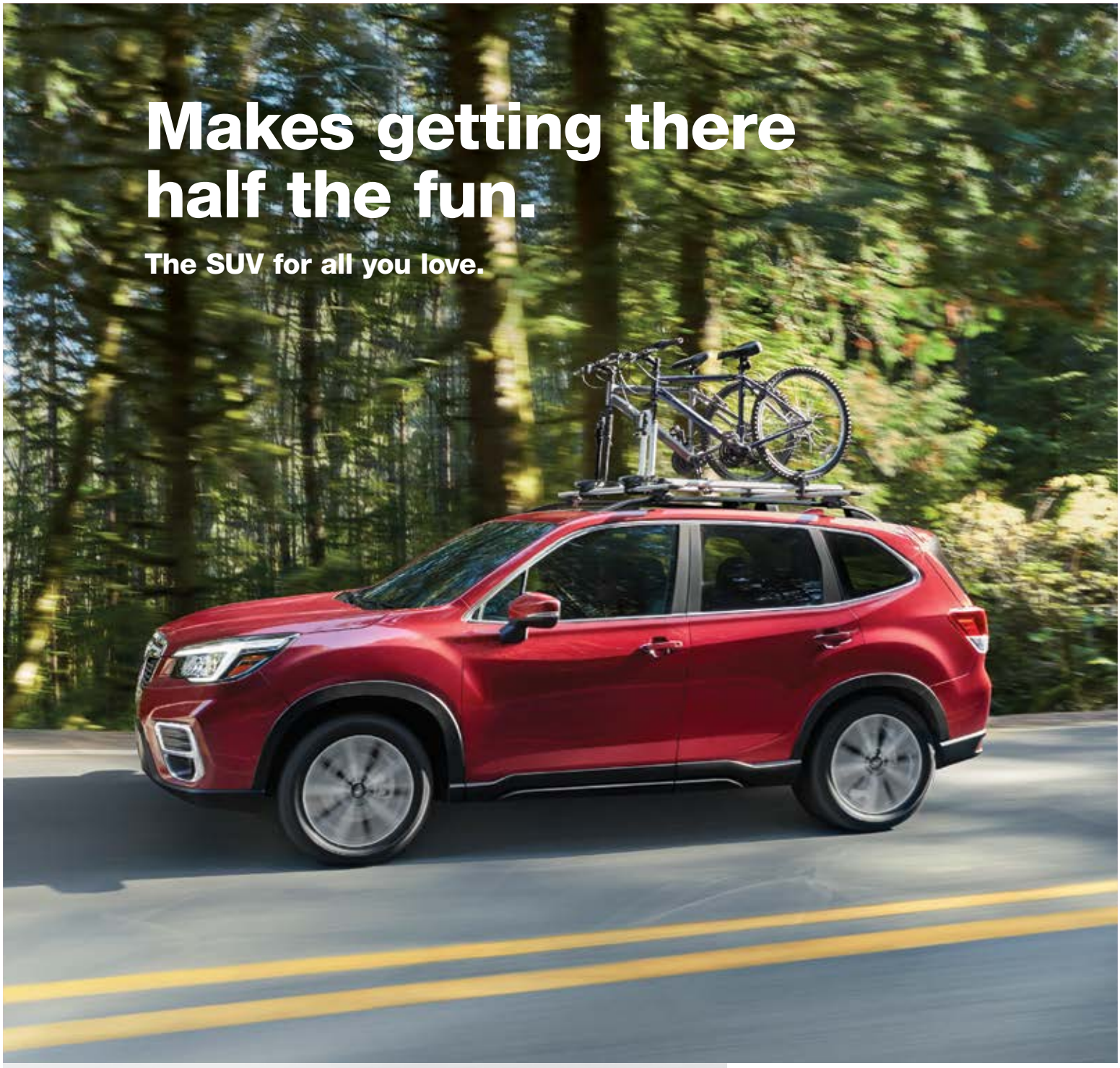

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WRITER IN RESIDENCE

Last Notes from Home

BY ***T.R. Witcher***



Editor's note: In this six-column series, writer T.R. Witcher explores the issues around housing in Southern Nevada. This is the final installment. Read his other essays at desertcompanion.com.

1.

Honestly, it was all a blur, buying the house. I was a bachelor then — early thirties, a strange time to settle down. Strange place. On the far southwestern edge of town, way out by Blue Diamond, up against the desert hills, before the gas stations and other developments showed up. Not a lot of trees. But an easy walk out of the neighborhood and up the hills for sweeping views of the entire Las Vegas Valley. I'd often walk behind the elementary school and flood-detention basin — looking like the amphitheater of some ancient society, relic'd by time — and feel I'd walked out of the city altogether.

I figured I'd hold onto the house for a few years and sell it and be on my way to the Next Big Thing. Of course, I bought the home in 2007 and should have known better. The world was sort of ending that year, but I wasn't paying attention to the signs. After all, the builder was offering lots of free upgrades. They enticed me with hardwood floors — small consolation, I suppose, for buying in the city hit hardest by the worst economy in decades.

So what should have felt like a badge of honor, owning a home, being a real grownup, became instead a mark of shame. For years I would tell you, quite soberly, that the home was a mistake, a bad investment, the cause of all the ways my life and career felt like they were grinding to a halt. The house was a source of despair — a financial anvil I'd never be able to pull myself out from under.

2.

THE ECONOMY HAS recovered, and I got married. One of the domestic rituals young couples enact is planning for the next house, the syncing up of sensibilities about a house — location, amenities, interior decor. I don't think Nicole will ever be fully at home until the next house, which will be truly "our" house, the first house we buy together.

Still, she's definitely improved the place in every way. And there is a pleasure in dreaming about houses. The ritual of the model home tour. The home television shows. The endless scouting of houses on Redfin (me) and Sotheby's (her; I'm hoping she's soon to reveal some heiress fortune). There's the fine-grained parsing of tiles and floors and fixtures. There's the calibration of our fantasies of getting some fixer-upper Downtown — how hipster are we, willing to knock down walls and have a grand DIY time of it? Or how bougie are we, like, nah,



ILLUSTRATION ***Delphine Lee***

I don't really wanna do *that* much work?

What do we need? What do we want? For Nicole, a pool and a fireplace. For me, a two-car garage (we've been living in one-car-garage land for a decade), and a backyard with a few tall trees. Bungalows, townhomes, lofts. Sure. We find ourselves wishing that the center of Las Vegas looked and felt a bit more like the center of Albuquerque (or Boulder City, for that matter). More trees, more consistently beautiful homes. Then again, Las Vegas, with its youth and creativity and vast parcels of empty desert, still feels like a place where a 21st century urbanism could take hold. Wouldn't want to miss that.

3.

IN THE LAST few years the house, propelled by strong appreciation in Vegas, became worth a tiny bit more than what I paid for it. Right side up, at last. But still dripping wet from being underwater. Not a lot of room to move on up, but as wages fail to keep up with living costs, I imagine what I would do if I'd turned down home ownership in 2007. Maybe I'd have saved enough to buy something good now. Maybe not.

Now that the economy has picked up, maybe it's time to move. My neighborhood feels almost entirely unchanged. They put in a light, a blinking stop sign. At the corner of the turn-in there's now a gas station, a PT's Gold, a tiny strip mall. There are homes directly behind us now, which is a drag because you used to get the best "alpenglow" sunsets looking east across the valley toward the Frenchman Mountains. They put in Wet'n'Wild down the street. The foreclosure signs are all gone. I still don't really know my neighbors, who seem to come and go without much notice. But the quiet rhythms of the place, the commute, the sparse trees, these feel unchanged.

It's time to do something. But maybe too soon to sell the house. We still have room to grow. And to go where? Another tract home on the edge of town? Maybe, if it had a pool, I guess. Which is unlikely in our price bracket. Downtown? Not *exactly* walkable, either.

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I refi'd the house once, in 2010. Now Nicole and I are on the verge of doing it again. But what's the amortization? How much of the new note goes to principal versus the existing? How much will we save per month? It seems like it might add up — provided we don't keep the house forever. Provided there aren't too many hidden strings. Provided I don't mess up again.

4.

A WOMAN CAME to appraise the home a few weeks ago. She took pictures, asked if I'd made any changes. I proudly pointed to the kitchen backsplash tile and the new, twisty, matte-black cabinet pulls. There were new solar panels. She took some pictures, and I asked if she had any advice about what I could do to increase the value of the home. How about that second sink in the master bath? She had the look of someone who is asked that question a lot. The answer? Not much. Mostly it's the condition of the house and what others in the neighborhood have already gone for.

You can't really do too much in a tract home — golden toilets in a tract home don't add much to the bottom line.

"I hope that was helpful," she said.

"Not really," I replied. "But I appreciate your candor."

5.

THERE'S SHAME IN having a house underwater, of course — the shame of feeling you got duped, that you weren't smart enough to recognize the shit storm on the horizon.

But there's pride, too, if you hold on. I got laid off in the nadir of the recession. Somehow, the bill got paid.

6.

MY WIFE AND I share a trait in common with many Gen Xers and Millennials (we're both children of the '70s): Our education and tastes tend to outstrip our budget. This is a drag, of course, because there's some ideal of adulthood we're all chasing wherein our tastes in architecture and plates and sheets and speakers and clothes and furniture and books and music are all actualized *somewhere,* in some perfectly lovely little vintage-y home. (Not only that, our tastes are inevitably presumed to have an almost moral dimension — this or that product is proof of your commitment to sustainability, or fair trade, or livable wages.)

Consumerism is seductive. We all know we should be cutting back on buying material stuff, to save the planet, to save our souls. But it always feels like you get stuck in a trap — you can escape the grip of materialism only by consuming the *right things.* Get the right sustainable this or eco-friendly that or high-quality, built-to-last good, whether it's a suitcase or a sofa, a bike or a TV, and then you can break the cycle and go full Buddhist monk 'til you die. I have deep-seated fantasies about acquiring the means to set up a home, a lifestyle, a collection of books, just so — and then *stopping.* You know, retiring from it all.

I have deep-seated fantasies about acquiring the means to set up a home, a lifestyle, a collection of books, just so — and then stopping.

Having a house underwater slows those dreams. It's more about holding on to what you have. Don't worry about what you don't. But it's hard to ever fully resist those dreams.

7.

MY AMBIVALENCE ABOUT my home has softened — thanks in part to its modestly improved value and, moreover, to Nicole. We dream of some crib that's sexier and more vintage and more this or that. But this home, *our* home, has always been fine, not too many nicks and dents, so to speak. It's done what homes are supposed to do — it's sheltered us and sheltered our hopes and dreams for a better future and a better world. My strong feeling that buying my house was a terrible mistake that (if I'm feeling really down) I can blame on all sorts of other developments in my life that I might wish for a do-over on ... has been tempered. Hell, if not for the house I might have left Las Vegas years ago and never met my wife. Shit happens. Count your blessings. Own your choices and so forth. Live to fight/hope/dream/survive another day. Maybe that's the best one can do. Life goes on.

8.

THERE'S ROOM TO grow in Las Vegas — look at a Google Maps aerial of the city, and you'll see plenty of empty desert even before you hit the hills — but city and county leaders need to actively plan for more people. Dedicated, buffered bike lanes. More HOV lanes. Some kind of transit system to get people into the core and move them around. We're a car city, and probably always will be, but the airport, Strip, university, convention center, Downtown, and medical campus — all of the drivers of the valley's economic, political, and cultural life — are, basically, adjacent to one other, a spatial alignment every other city in the country would kill for. We need to take better advantage of that.

As we said at the outset of this series of stories, living smaller, living denser, co-living, and rediscovering the center of the city may be a path forward. Cashman. Downtown. The West Side. Aging shopping centers along Jones or at Sahara and Decatur. City and county planners have an opportunity to plan for a densified 215 corridor — and not just apartments, which developers are obviously building in greater numbers, but mixed-use districts of varying sizes where people could live and walk. We need to build more — not only to house the homeless or the housing insecure, but to continue to fulfill the promise this city of glamour and decadence has always made to its residents: There's a place here that you can afford. But we have to build smarter. The mountains that ring the valley are a blessing. They'll make sure we can't sprawl too far. The Strip is a blessing, too — we have a legitimate, if unorthodox, center unlike any other city's. Now it's up to us to artfully fill in the plentiful space between.

We need to demand more from city planners and developers and builders and architects. I always get a thrill when I look through the tiny solar house that UNLV students built at the Springs Preserve. That was six years ago. I don't need to see another Blue Heron contemporary Jenga house. Give us something smaller, more affordable, more sustainable. Make it a bit easier for us to know our neighbors.

9.

THE REFI MIGHT not work out. We're expecting to pay a bit more than our initial quote — that damned appraisal came back a little too low. You expect a bit of bait-and-switch. We'll see what the final number is in a few weeks.

So, the light at the end of the tunnel isn't cooler home in a cooler 'hood (or maybe just a cooler city). It's paying a little less each month to keep my existing home.

Progress is the great theme of home ownership: You build up a little equity, the house appreciates, and you plow the winnings into a larger/better home as your family grows or your needs change. For me, progress is simply that I could afford to buy my house again, only at a slightly better price. But now, the house at least is a real home. ✦

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ESSAY

THIS IS A STORY ABOUT EATING GRASSHOPPERS

And why you should ignore that gag reflex and take this seriously — for one thing, they're good!

BY ***Sonja Swanson***

Remember that week in late July when the grasshoppers came to town? There were swarms and swarms of them — enough to show up on weather radars and cloud the beams of light on the Strip and at gas stations. If you followed the news, you know the backstory: Unseasonably heavy rains brought a windfall of greenery, feeding a boom in the population of pallid-winged grasshoppers. When their seasonal migration brought them north, as it does every year, they came in droves. Drawn in by the mesmerizing lights of our 24-hour city, they perished in piles.

Is it strange that my first thought was, *What a bunch of wasted protein*? Maybe it's because I've had food on the mind for a while now — I co-host *Spicy Eyes*, a podcast about food and culture in Las Vegas, with Kristy Totten (formerly of Nevada Public Radio). I've also eaten insects before, and don't feel particularly repelled by them. This, combined with my growing awareness of a climate crisis that looms over every trip I make to the grocery store, made July's buggy bounty feel like a wake-up call. Could this be a chance to investigate the foodie possibilities of a grasshopper swarm? I called Kristy, and she grabbed



Hear More
To hear the Spicy Eyes podcast about bugs as food, visit spicyeyespod.com

PHOTOGRAPHY ***Mikayla Whitmore***

her recording equipment. We were going hopper hunting.

A friend directed us to the courtyard of a church on Maryland Parkway where they had seen the insects swarming, and so we headed there armed with tiny butterfly nets — a feeble choice, in retrospect. Grasshoppers are fast.

Other cultures around the world have developed much smarter methods of capturing these creatures: One is to put a light in a barrel at night and lure them in. Tribes in and around the Mojave traditionally corralled the hoppers with controlled fires, which had the added benefit of roasting them, too.

In fact, the more we looked into it, the more we learned that grasshoppers (and crickets and mealworms) are eaten in all corners of the world. I first tried grasshoppers while living in South Korea, where they are a nostalgic snack in rural pockets of the country. In Mexico they're called *chapulines*, and are especially popular in the region of Oaxaca, where they're toasted and seasoned with garlic, lime, and salt. In Uganda, a local species of grasshopper is called *nsenene*. They're fried with onion and chili and sold as street food. In fact, more than two-thirds of the world's countries have insect-eating traditions.

Which begs the question: Why don't more folks in the U.S. eat grasshoppers? After all, they're nutritious: Pound for pound, they have as much protein as lean beef, and with less fat. In 2013, the U.N. released a report encouraging people to eat more of the 1,900 species of edible insects to reduce world hunger and combat climate change. That same report cites studies showing that farmed insects release a fraction of the greenhouse gases that cows and pigs do (they don't have the same kind of bacterial fermentation going on in their guts) and also use less water in their feed and processing.

Part of the dearth of insects in grocery stores might have something to do with human history: Insects were often seasonal harvests, while herds of domesticated meat animals were a much more reliable source of protein as humans settled into agrarian communities. For Westerners, this meant viewing insect eating as primitive. As Western influence expanded through colonial invasions into societies more dependent on seasonal foraging traditions, insect consumption was suppressed in both direct and indirect ways: American colonists displaced native people from their traditional lands,



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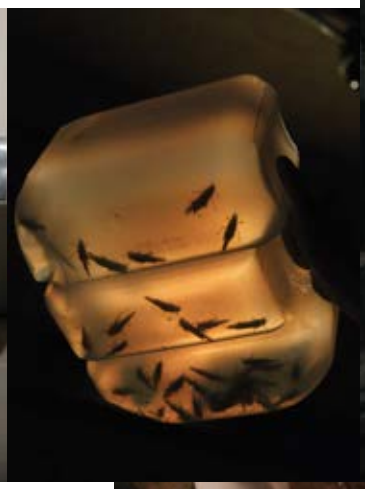







moved children into Indian schools away from elders who could pass on traditional foodways, and created reservations with supplies of flour and lard. And, more recently, in places like Mali, Western advisors encouraged the use of pesticides in cotton farming, which made the consumption of grasshoppers unsafe there.

Another reason so few in the West eat bugs has to do with the psychology of disgust. Context is really important to what we consider to be food and not-food: A lot of people in the U.S., for example, see bugs as pests in their homes and gardens. But if they'd grown up seeing insects on a taco or on a skewer, the context would be different — and that would affect whether they saw that grasshopper as disgusting or delicious.

Back at our hopper hunting, we discovered that Kristy has an extraordinary talent for catching grasshoppers — she'd catch five for every one that I and our friend, *Desert Companion* designer Brent Holmes, caught. (Sorry, Brent, I'm definitely sticking with Kristy when the apocalypse comes.) After about an hour of desperately leaping around the courtyard, we ended up with a few dozen bugs, and probably expended more calories than we'd gain by eating them.

I brought them home in an empty water jug. Several sources recommended letting them "poop it out" overnight, so you don't end up with barnyard flavors in your food. But halfway through the night, overwhelmed by guilt, I threw some sprigs of parsley into their jug. In the morning, I washed them carefully in a tall-sided colander in an empty bathtub, to discourage escapees. And after much contemplation, I gave them a quiet death in my freezer.

To be sure they were safe to eat, I had also communicated with Dr. Mark Finke, a nutritional scientist based in Arizona, who has studied the nutritional value of the pallid-winged grasshopper. "Most insecticides are very quick acting, so as a rule of thumb if the insect is acting 'normally,' the odds that it contains any insecticide is vanishingly small," he assured me. He suggested feeding the grasshoppers some human-grade greens or fasting them for a day to clear out any pesticides they might have consumed. "Even without that, I would not be hesitant to eat one," he said. "Just make sure you cook them."

So we did. We brought them to the home of our dear friend, brilliant cook, and occasional *Desert Companion* food writer Kim Foster, who agreed to the challenge immediately. She laid out ingredients for two recipes: A Southeast Asian-inspired, grasshopper-topped salad, and an Oaxacan-inspired *chapulines* taco. After pulling off their dry and tasteless wings, Kim deep-fried the grasshoppers with chili and lemongrass, seasoned them with soy sauce, sugar, and MSG, and laid them on a bed of pea shoots.

For the tacos, she seasoned the deep-fried hoppers with chili, salt, and lime, loading up tacos with queso fresco and fresh tomatoes. We sat down to eat — some of us with trepidation, others with gusto. But by the end, we all agreed: These hoppers were tasty. Frying them transformed the leggy bugs into crispy, golden cylinders that added texture and small bursts of savory zing to their dishes. I liked them best with lime.

"It's crunchy, like a Cheeto," Kim said reflectively. "There's definitely this sort-of-nutty, sort-of-sesame base of burnt flavor that's actually really good." Kristy said it reminded her a little of burnt popcorn and the extra crispy parts of taco meat. "Which is the best part of a taco," she added with a laugh. I said that it reminded me of a sesame-flavored extra-crispy pepperoni.

So. Would we eat them again? The vote was unanimous: Everyone at the table said they would. And, who knows, in some near future, we all might have to start losing our inhibitions about bugs as food. A report in







THIS IS HOW YOU DEAL WITH AN INVASION OF GRASSHOPPERS
Fearless hopper hunters Kristy Totten and Sonja Swanson (far left) and some of their bounty. Swanson works with kitchen whiz Kim Foster (middle) to prep the bug meal, removing wings from grasshoppers and adding a squeeze of lime. This page: As Totten and Swanson record the whole adventure for their Spicy Eyes podcast, the grasshoppers are cooked (below) and served (bottom).

medical journal *The Lancet* says that humans will need to reduce their consumption of meat and sugar by 50 percent in order to feed the planet in the coming decades.

Companies are stepping up, with new bug bars and cricket flours hitting the market every year — the edible insect market is predicted to be worth nearly $8 billion by 2030. I, for one, am here for the bug revolution. I know there's no guarantee that eating insects is an environmental cure-all (and we should all be leery of greenwashing), but it certainly wouldn't hurt for more people to take grasshopper tacos a little more seriously.

It might not be as hard as you think. "It's amazing how quickly the taboo disappeared for us," Kristy mused after our grasshopper meal. "Like, within an hour of just standing here and handling them. And by the end, we're all fine with it."

"It really is about socialization, right?" Kim pointed out. "If you had eaten bugs your whole life, you would be like, 'Oh, of course I'm eating this, it's amazing. Why aren't you eating it?' ✦



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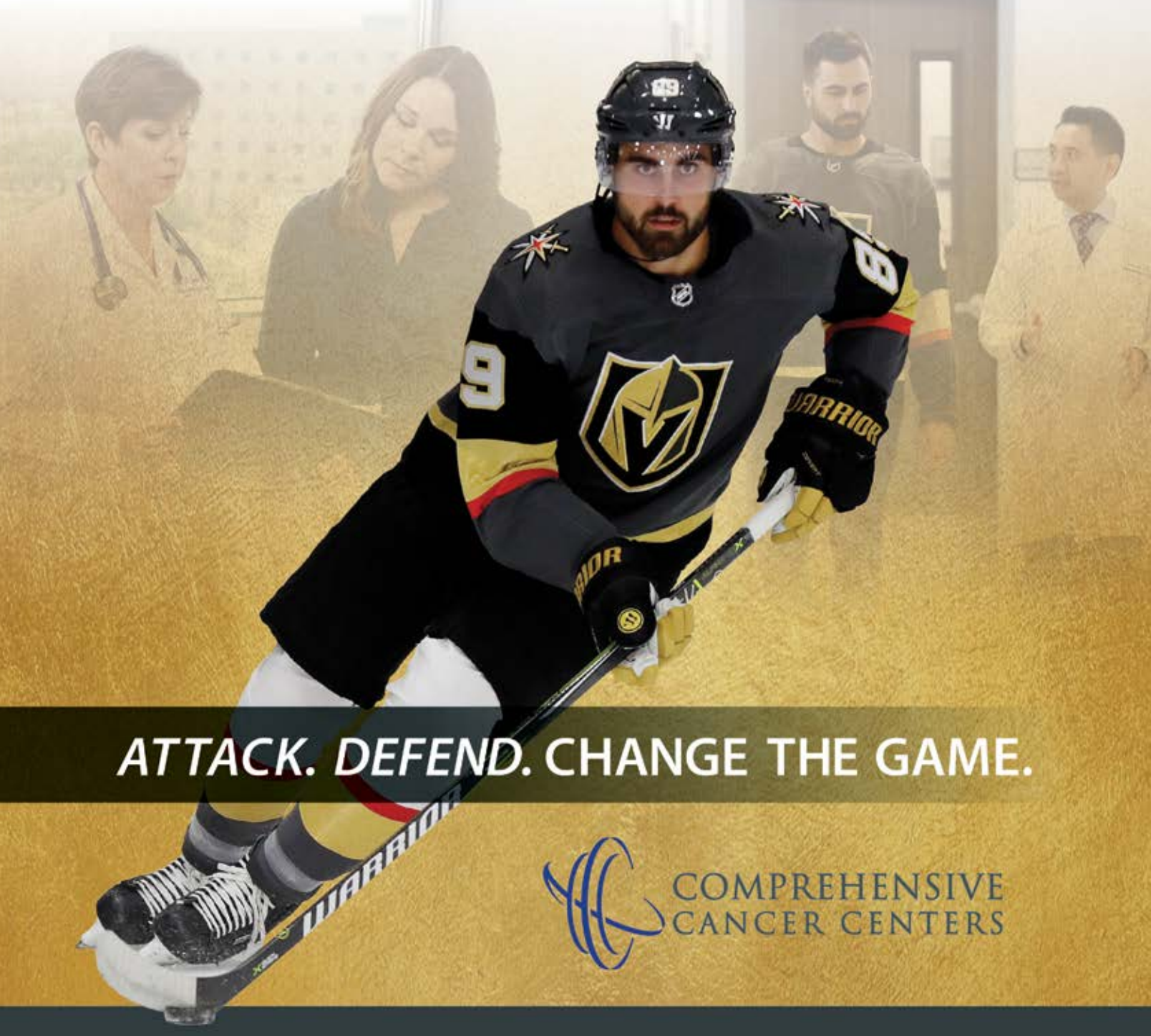

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FRONTIER EMERGENCY

TONOPAH RALLIED TO RECOVER FROM ITS HOSPITAL'S CLOSURE FOUR YEARS AGO, BUT DAUNTING GAPS REMAIN. IT'S A CASE STUDY IN THE HEALTHCARE CRISIS FACING RURAL COMMUNITIES

STORY BY HEIDI KYSER *PHOTOGRAPHY BY* CHRISTOPHER SMITH

"I WAS BORN THERE."

Talk to a dozen people about the Nye Regional Medical Center in Tonopah, Nevada, and you'll hear that from half of them. The other half will either tell you they worked there, or about the time a nurse there saved their life, or the life of a loved one. It's the nature of small-town hospitals. Like churches and schools, they do more than provide an essential service. They're woven into the fabric of individual and collective histories.

That's why it was so painful when, following years of mismanagement by an unscrupulous administrator, the hospital closed in August 2015. Beyond the loss of a critical need, it was a betrayal of community trust.

But the administrator in question, Vincent Scoccia, was from out of town. After running the hospital into the ground, he retreated to his Texas ranch. He was never charged with a crime, despite compelling evidence, brought to light by the *Dallas Morning News*, that he'd siphoned millions of dollars off the business before filing bankruptcy in 2013. Tonopah became the poster child for the nation's rural healthcare crisis, with the likes of CBS news and CNN doing specials on it.

Locals were no more inclined to bask in this celebrity than they were to wallow in anger at Scoccia. They didn't have time. Between Tonopah proper and the surrounding small towns, such as Gabbs, Goldfield, and Round Mountain, the hospital's closure left around 5,300 people with no hospital for 100 miles in any direction. If anyone were ever again to say, "I was born there," the community would have to act fast. And it did.

"After the hospital closed, we went to Las Vegas and Reno," says Jessica Thompson, director of Renown Medical Group's Tonopah clinic. "We talked to all the big hospital companies. A couple came out and visited, but the one that stuck with us was Renown."

Thompson checks two of the history-with-Tonopah-hospital boxes: both born *and* worked there — for more than two decades. A registered nurse, she was one of the last staff remaining when the place closed, and she was the first person hired by Renown after the Reno-based nonprofit hospital operator opened a clinic in June 2016. It would meet the community's most urgent need, which was determined to be primary care, the basic and preventive services that keep people healthy and out of emergency rooms.

PRIMARY RESPONSIBILITIES

THAT CLINIC NOW operates under a contract with the local government, an arrangement made possible by Nye County's quick action. In 2015, it passed a law creating the Northern Nye County Hospital District, which started collecting taxes the following year. The resulting revenues funded the Renown clinic, as well as





Top row: The Renown clinic, where Jessica Thompson demonstrates a telehealth unit. Bottom row: Eljena "Marie" Peterson at Tonopah Primary Care; at left, its small blood testing lab





a community paramedic program through the Regional Emergency Medical Services Authority, or REMSA. In 2018, the district collected $1.1 million, according to Secretary-Treasurer Justin Zimmerman (another Tonopah native, born in the hospital). About $590,000 of it comes from property taxes, and the rest from net proceeds (such as mineral taxes), the state, and investments.

"Renown's contract is capped at half a million dollars a year," Zimmerman says. "And REMSA's is capped at $440,000. So, that doesn't leave a whole lot of extra."

Walking around the clinic today, Thompson seems proud of what she and her staff of three have accomplished with such limited funds. They're set up a stone's throw from the shuttered hospital building in a barracks-like structure that functioned as the walk-in clinic when the medical center was open.

"Most of the stuff that's here was left over from the hospital and the clinic when it closed," she says, walking down the hall between a telemedicine exam room and the physician assistant's office. "Except the computers and telehealth carts, obviously."

These two carts and the physician assistant, or PA, Lisa Logan, are the linchpins of the operation, providing the clinic's primary care 7 a.m. to 5 p.m. weekdays. Logan sees patients in person part-time, and M.D. Suzanne Zsikla sees patients from her home office in Reno via the telehealth units, also part-time.

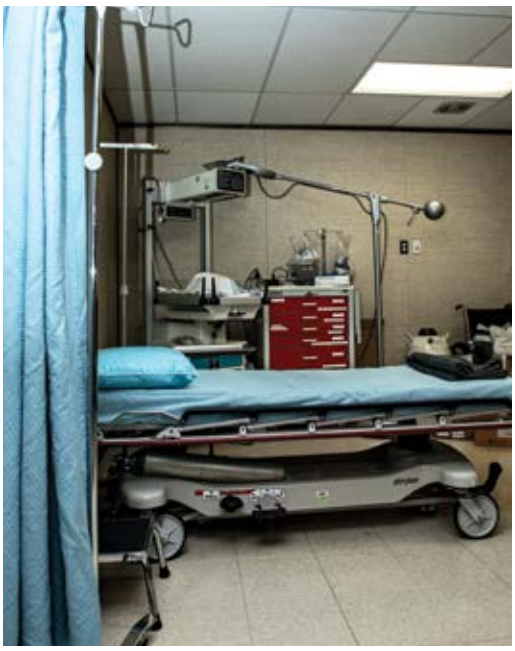
This arrangement combines two things that many healthcare experts have long touted as key solutions to the rural healthcare crisis: advanced practitioners, such as PAs and nurse practitioners; and telehealth. These resources are faster and less expensive to provide than fully trained and licensed doctors, of which there is a shortage everywhere, but especially in far-flung areas like Tonopah. According to Nevada's Office of Statewide Initiatives, 2 million of the state's residents, including those in Nye County, live in federally qualified health professional shortage areas.

Besides Logan, there is one other advanced practitioner in Tonopah: Eljena "Marie" Peterson, owner of Tonopah Primary Care private practice. Although not a native, Peterson is also connected to the hospital. She became the director of nursing there after moving to the town in 2009, persuaded by her younger sister that it would be a better environment than Las Vegas for Peterson's two young sons.

"Joining the hospital in 2009 really opened my eyes to what rural areas are missing in resources," she says. "So when I had the opportunity to bring something more here, I jumped on it."

After four years at the hospital, Peterson left to join a hospice provider. While helping to get those services established, she went back to school at UNLV, earning her Advanced Practitioner Registered Nurse degree in 2017. This credential, like the PA, allows her to do much of what a doctor can — see patients independently, diagnose them, order tests, make referrals, interpret data, perform in-office procedures, and write prescriptions. Having specialized in family medicine, Peterson is Tonopah's version of the country doctor whom people go to for everything from a sore throat to a sprained ankle.

"When I came from the big city to this area, I found that people are people here," she says. "People are not numbers, and I like that. When I was working in a 256-bed facility as a director of nursing, I still wanted my patients to be people, but it was an HMO and it just





CALLING ALL DOCTORS — TO 'NEVADA'S OUTBACK'

When Tonopah's only hospital closed its doors, the sudden vacuum of healthcare providers in the region was a challenge to policymakers. In many ways, they're still struggling with the fallout. "Tonopah wants their hospital back," says Nye County Commissioner Lorinda Wichman.

But one of the main challenges they face is recruitment. Outside of Washoe and Clark counties, most Nevadans live in federally designated Health Professional Shortage Areas (HSPAs), where the number of primary care, mental health, and dental providers isn't adequate to serve the population. Wichman says there aren't many medical professionals willing to live in the rurals, which she calls "Nevada's Outback."

"In urban areas, people have become accustomed to everything being at their fingertips," she says, pointing to the convenience of being able to compare everything from nearby schools to restaurants. "You don't have those options within the center of the state."

State Senator Joseph Hardy, who is also a doctor, hopes a new state law he introduced during this year's legislative session will draw more healthcare providers to the rurals. Senate Bill 289 secures federal funding — matched with state money — to offer student loan assistance to providers who agree to work in the state's HSPAs. "We need more doctors," he explains. "And we need them to stay."

To that end, the new funding provides up to $50,000 per year in loan repayment assistance for doctors, nurse practitioners, dentists, and other providers who participate for at least two years. The payments are tax-free, so the entire amount goes toward the substantial debt load medical students can accumulate. Providers can also elect to renew and continue receiving loan repayment assistance — a strong incentive that gives Senator Hardy high hopes for a long-term fix. "If you practice somewhere for six years," he says, "you'll probably stay."

Neighboring states also participate in the program — including Oregon, Idaho, Utah, Arizona, and California — and early indications are that it's working. Robert Duehmig, interim director of Oregon's Office of Rural Health, launched the loan repayment program in his state as part of a larger project to attract doctors to rural areas. He notes that even if doctors leave after their tenure in the program, it's still a net plus. "That's still four or five years the community has a provider," he says. ***Bert Johnson***

felt like running a mill. So when I got to this hospital and I could truly give the care that I wanted to give, I fell in love with that. Becoming a nurse practitioner was the next step up to providing more services."

More importantly, though, Peterson sees herself as the hub for other resources in the community that people may not know are there. Rifling through one of the many stacks of paper on her assistant's desk, she finds information, put out by the Nye Communities Coalition, with descriptions and contacts for Tonopah's health nurse, mental health clinic, pharmacy, physical therapist, and transportation services. Most are within blocks of her small office just off Main Street, near the historic Mizpah Hotel. A couple of them have opened recently with the help of the hospital district's community startup grant program.

Peterson took over the general medicine practice in early 2018 from the physician who'd been running it for decades. Her years as an administrative nurse, she says, helped her navigate the financial and insurance challenges. Today, she's able to accept patients with Medicaid, Medicare, Blue Cross, and most of the major commercial insurers. And, she makes a lot of referrals to the Renown clinic, where telehealth connects patients to a wide range of specialists, such as cardiologists and pulmonologists, as well as Zsikla, who is based on Reno.

Like advanced practitioners, telehealth helps spread resources around by letting doctors see patients remotely. Equipped with a variety of instruments, the units in the Tonopah clinic are run by an on-site nurse or medical assistant. The patient sits on a chair in front

of a unit, and Zsikla sits at her computer, so they're looking at each other on screens. The doctor then examines the patient remotely, having him open his mouth, for instance, or asking the assistant to listen to his heart or look in his ears. All the information gathered is shared through an encrypted session to guard the patient's privacy. And the doctor can instantly make diagnoses, order tests, write prescriptions, and recommend treatment, some of which can be completed at the clinic, which has a lab and basic radiology.

Some patients are resistant to the technology or the lack of hands-on care, but Thompson says that most people who've actually tried it like it.

"Dr. Zsikla is my primary-care doctor," she says. "My family comes here, sees her over the cart. ... Honestly, I don't find it much different than having a physician in the room."

Another barrier Thompson has had to overcome is Tonopah's unreliable Internet service, which, for the clinic's first couple years would periodically disrupt tele-appointments. In October 2018, Renown had a fiber-optic line installed, and connectivity has been smooth since, Thompson says.

That's not to say she or Peterson can rest easy. Their experience with the hospital taught them first-hand the financial challenges of keeping any healthcare institution afloat, and there's still so much the community needs that neither the clinic nor the family practice can do.

"I'm grateful for the primary care," Thompson says. "But as my family ages ... if something were to happen to one of them, having a heart attack or something, I know the outcome is probably not going to be good, living where we live, because there is no golden hour out here."

The "golden hour" is the time frame within which a patient in crisis receives the care that has the greatest impact on the final result. Tonopah is more than 100 miles from the nearest emergency room, in Hawthorne, Nevada, and more than 200 miles from those with more advanced care in Las Vegas and Reno.

IN CASE OF EMERGENCY

THIS IS WHERE emergency medicine comes in. Tonopah has two forms of it: the county's volunteer ambulance service, run by Emergency Medical Technicians, or EMTs, and REMSA's community paramedicine program.

The Tonopah Volunteer Ambulance Service has two ambulances staffed round-the-clock by 16 volunteers. They have different levels of certification, from drivers, to those who can do CPR, to the hands-on EMTs.

"We handle sick people, so anywhere from diabetics, stubbed toe, to bleeding, cardiac events," says Dawn Gudmunson, the program coordinator and an advanced EMT herself who notes she was trained by her own aunt. The volunteer service has been running continuously for decades — through the decline and loss of the hospital and arrival of replacement services. The months between the hospital closing and the Renown clinic opening were "scary," she says. "But it improved our skills, because we had to practice medicine, and we saw the outcomes." After a pause, she adds, "There's been a lot of heartache that we've had to face as well."

The arrival of REMSA helped diminish some of that hardship. Its paramedics provide a higher level of care than the EMTs.

"I'm classified as a frontier paramedic," says REMSA's Chris Perham. "Where that differentiates from a typical paramedic, at least in our company, is ... we have an extra skill set, so we can do suturing, give extra drugs that they can't administer in town, and we're designed for this desert-like setting, where nothing's close. There are no hospitals, and air assets like airplanes and helicopters are at least an hour away."

Perham and two other two REMSA paramedics cover Tonopah and the surrounding area with emergency care 24/7 (there are an additional two backups). They meet the volunteer ambulance at 911 calls, go to the Renown clinic and Peterson's practice for emergencies, and respond to referrals that come through REMSA's help line, also staffed round-the-clock by nurses. They assess and treat patients and, when necessary, get them on the ambulance or plane to the nearest hospital that can treat their particular case.

Still, that transportation can take an hour to arrive, and then there's the time it takes to reach that hospital. This life-or-death risk is lost on no one. Ask anyone what Tonopah needs most, and they'll give the same answer: some kind of on-site emergency care.

"I'm very concerned about the people in this town, because the possibilities for emergency care are so slight in this area," says local minister Tina Snyder. "The people we have here — both from Renown and Tonopah Primary Care — just bend over backwards to try and take care of us, but when we don't have sufficient facilities, there's no possibility of doing what really needs to be done for people in a timely manner. So, I'm hoping that our politicians will understand that, even though we're a rural area and we don't have a high census, we're people. We need help."

Zimmerman says the hospital district is working on it. Last year, the district received a $115,000 federal grant to assess what kind of facility would both fill the community's needs and be financially sustainable. If the district follows the road map that the assessment lays out, then it will be poised to receive a loan to build the recommended facility. Zimmerman says the assessment should be done by year's end; Tonopah could have some kind of emergency facility within three years.

Meantime, there are other hurdles to overcome. The closest hospital to Tonopah, in Hawthorne, is exactly 103 miles away. That means it's just outside the limit for emergency facilities, which are required by federal law to be within 100 miles of a full-service hospital. And getting to the point where most residents' insurance — particularly for the area's four biggest employers — is accepted at the available providers has been a "big issue," Zimmerman says.

Nevertheless, like everyone else in the community, he's hopeful.

"I feel good, honestly," he says. "I feel like we're headed down the right path. Unfortunately, nothing happens quickly. And with healthcare, there's no more important need. There's no more urgent need." ♦


Martin


Thompson

JEFF MARTIN

Five medical flights have taught this Tonopah resident the value of nearby emergency care

Vitals: Tonopah resident, five-time REMSA Care Flight passenger

History: Moved to Tonopah in 2012, when his wife got a job at Crescent Dunes Solar Energy Project; has suffered a variety of acute gastrointestinal episodes, from appendicitis to a perforated colon

Notes: In 2014, difficulty breathing woke Jeff Martin up in the middle of the night. By the time his wife got him to the hospital, which was still open then, his blood pressure was around 65 over 42, as he recalls. "I was really to the point of crashing," he says. "The nurse who was there, Theresa Campbell, she knew what to do. She just went right into action. She hooked me up to three different IVs, got me ready for flight, and they flew me out. I spent a couple of weeks in Reno. I was septic really bad." Campbell, he believes, saved his life.

Compare that with Martin's most recent ER experience, earlier this year. Unbeknownst to him, he'd been walking around with a ruptured appendix for several months. When the pain finally pushed him to action, he had his daughter drive him 90 minutes to the hospital in Bishop, California.

"They said, 'Well, you need to fly to Reno,' and I said, 'I'm not flying anywhere. I've done it enough. I'm tired of it,'" he says. Over the hospital staff's objections, he had his daughter drive him to Reno, where he underwent an emergency appendectomy.

Martin says he loves Tonopah's new primary- and urgent-care clinic, but the town will always be limited. Even with an ER, there's only so much the staff of a small rural hospital can do. For serious illness and injury, the critical question is how quickly a patient can be stabilized for transportation to a larger facility.

JESSICA THOMPSON

A lifetime in local healthcare hasn't dented her determination to help the community

Vitals: Director, Renown Medical Group – Tonopah, registered nurse, fourth-generation Tonopah native

History: Worked 20-plus years in the ER at Nye Regional Medical Center; last out after the hospital closed in August 2015; first in at the new clinic when it opened in June 2016

Notes: In Thompson's own words: *I had a family member — because we have a cattle ranch — who was thrown from a horse a year, two years ago, and was drug. And the horse stepped on the back of her head, knocked her out, and she had a large laceration. They weren't even close to town when it happened. They had no cell signal, and they had to pick her up, tried to board her the best they could. They used the top of a cooler, put it behind her, and strapped her down to get her in a vehicle, and started heading toward Tonopah until they got (cell) signal and called an ambulance. Then they choppered her down to Las Vegas. And that turned out well for her. I don't know how; somebody was watching over her that day, but she has really no deficits to this day. ... I know it's impacted a lot of other families here locally. You know, it's knowing that something can happen. People can just say, 'Well, you choose to live in rural Nevada.' Well, you know, maybe it is a choice, but I don't feel like we should suffer here more than anyone else. ... We've always been limited here, but we're severely limited now.*

'THEY'RE LOOKING FOR ME TO HELP'

A Westcare counselor faces a town's mental health issues alone

Federal data shows that rural America has about the same rates of mental illness as urban areas; the difference is in access to treatment. "More than 60 percent of rural Americans live in mental health shortage areas," says Dennis Mohatt, vice president for behavioral health at the Western Interstate Commission for Higher Education, summarizing a 2018 National Institute of Mental Health report. "More than 90 percent of all psychologists and psychiatrists and 80 percent of masters of social work, work exclusively in metropolitan areas."

Tonopah, Nevada is one of these "shortage areas." The state's Division of Public and Behavioral Health has one mental health technician assigned to the town of 2,500; a few provider groups send counselors to the area once a week or month to meet with clients; and a smattering of others are available for phone consultations from Carson City, Elko, and Pahrump, according to the Tonopah Mental Health Resources Guide put out by the Nye Communities Coalition, a collaboration of agencies, businesses, and nonprofits.

And then there's DaCota Terry. A certified drug and alcohol counselor intern at Westcare's Tonopah Community Involvement Center, she's the town's sole full-time, on-site mental health care practitioner. Terry's been at the clinic, which opened more than 20 years ago, since October of 2018, and has 30 clients. She conducts individual and group sessions — outpatient and intensive outpatient services — for drug and alcohol abuse disorder.

"Per capita, our drug problem is worse than Las Vegas'," Terry says. "I have clients in their 60s who've been using their entire lives."

She also does mental health evaluations for services beyond her purview, referring those who qualify to the appropriate off-site mental health provider, such as a marriage and family therapist or licensed psychologist or social worker, that clients meet with via the telehealth unit in a private room of her office.

Despite the heavy caseload and burden of unreliable Internet connectivity, Terry finds the work rewarding. "After seeing the mental health needs not being met yet here, it makes me want to go back to school and do (further training), so I don't have to make as many referrals out," she says. "It's hard when they come back and say the person I referred them wouldn't take their insurance or call them back. They're looking to me for help, and it's hard not to be able to give it to them." ***HK***



Zimmerman

JUSTIN ZIMMERMAN

This public servant is making sure taxpayer dollars fund better healthcare for his community

Vitals: Secretary-Treasurer of the Northern Nye County Hospital District, property appraiser and collections clerk for the Nye County Assessor, Tonopah native

History: Works 10-hour shifts, Monday-Thursday, in the county assessor's office; does hospital district work on days off.

Notes: Zimmerman was appointed to fill a vacancy on the Hospital District board in January 2017, after a member of the original five-person board resigned. He was working in the county comptroller's office then, and says the assistant county manager contacted him to see if he'd be interested in the position. She and a county commissioner twisted his arm a bit, he says with a laugh, though he was interested.

"I wanted to be part of it," he says. "I wanted to do what I could to make sure the money was put to the right use. And I think that's what they were looking for too, someone who knew how public monies worked and had a feel for it." The goal is to open a hospital in Tonopah as soon as it's economically feasible.

Zimmerman definitely keeps close tabs on the funds generated through the Hospital District, rattling off tax collection figures and which tax produced which figure. He can similarly summon amounts spent on contracts and community incentives, earned through grants, and so on. It's no surprise why he was elected to a four-year term last year.

And while he feels good about the district's fiscal responsibility, his head for numbers is also a source of angst.

"It's still difficult. You know?" he says. "It hasn't been a complete turnaround, but I don't know — the thing that we've struggled with most here is understanding the business end of it. It's not as simple as just opening a hospital. What was here before wasn't sustaining itself financially. So we're funding it via this tax district. But the tax district couldn't fund the setup that was here before. It's complex. It's not simple. You have to look at what your population can really sustain."





Perham



Fowles

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CHRIS PERHAM

For residents of Tonopah (and beyond), he's like a mobile ER

Vitals: Frontier paramedic for Regional Emergency Medical Services Authority

History: After three years as a REMSA paramedic, got frontier training and was assigned to Tonopah and surrounding communities in 2017.

Notes: If you live in Northern Nye County and call 911 for a medical emergency, dispatch will send an ambulance staffed by EMTs with the county's emergency medical service and, in addition, Chris Perham or one of REMSA's other frontier paramedics, who can give more advanced care than EMTs and regular paramedics.

In an isolated area like Tonopah, Perham and his colleagues' skills can be the difference between life and death. He recalls an incident when a man was thrown from the back of a truck, causing multiple severe injuries. "We did our best to package his head up, splinted some of the external trauma, controlled as much of the bleeding as we could. ... A helicopter or a plane takes at least an hour to get here. So, we met them in the middle, got him on the helicopter, got him to a trauma center. ... And to my knowledge, he had a good outcome. I feel like if we weren't here, that could have gone quite badly."

REMSA also runs a community paramedicine program, which sends Perham to homes

of people with chronic illness for preventive care. Referred patients get regular visits to make sure they're taking their medications, have their vitals checked, and are generally doing all they can to avoid needing that 100-plus mile trip to the nearest ER.

Perham says the ability to help people hands-on in a wide variety of cases and settings makes the job worth the 230-mile commute from his home in Reno. (He put 17,000 miles on his car the first year.)

"I love it," he says. "Getting out here, having to rely on really just myself and maybe one volunteer (EMT), and then having to take care of somebody and think through it for possibly hours, depending on how long it takes, it's been a real challenge."

CHAMBREA FOWLES

For this young mother, filling the healthcare gaps has meant a lot of driving

Vitals: Two-year Tonopah resident, sales manager at the Mizpah Hotel

History: Moved to Tonopah for husband's job in 2017, four months pregnant and with three kids in tow; delivered baby in Las Vegas, still sees pediatricians and OB-Gyn in Pahrump

Notes: A brief oral history of pregnancy and pediatric care in Tonopah:

Before we moved up here, I was kind of in and out of the hospital, dehydrated, and morning sickness was not morning sickness; it was all-day sickness. I would gain weight and then lose it all and more. It took a toll on my body. So, my pregnancy was really hard on me in general, and then when we moved up here, thankfully, it kind of slowed down a little bit, but we still had to travel three-and-a-half hours to the doctor. That was really hard. ... I actually had a cesarean with all of my kids, thankfully, because it was scheduled. Everything went fine. She is perfect — happy and healthy. ...

In January, right after New Year's, my now-4-year-old got sick. Like, really sick. I honestly thought she had the flu, but it was not the flu. So, I, of course, did the typical daily routine as a mother, and rotated her medication between Tylenol and Motrin, and water, and cool rags on her forehead, and you know, I did what I could. Then I took her to the local (Renown) clinic here, to see what they could do, if they could tell me what was going on. She had a fever of, like, 104.5. That's borderline seizure. You know what I mean? It was scary. ... When I went in there, we didn't actually see a doctor. It was telemed. I don't think I would have cared so much at the time if things had actually gone differently. And by that, I mean, the connection was terrible. It was in and out, you know, glitching. I couldn't understand this lady that was on the other end, and here I am, my daughter's flailing and screaming, and she's just miserable, and they have an assistant who comes in and tries to do their best to check the temperature, check the blood pressure and all that. And, it's just — it was chaotic. And we went through all that trouble for them to tell me to basically keep doing what I was doing, and I had to wait it out. ... Aside from my pregnancy, that was the worst. You know, that's my baby, and she's in pain. I'm trying to do what I can, and when I try to get that extra peace of mind, it almost seemed worthless. ... It did take another day or two, but she eventually kicked her fever and got better. ***— Heidi Kyser***



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WINNER IS SERVED Some of our honorees: restaurateur Dan Krohmer, and exemplary dishes from Picasso, Hardway 8, Vetri Cucina, and Café Breizh









Desert Companion's 2019 Restaurant Awards

There's a wry adage that goes something like, "Stick around long enough and you become an institution." It has a particularly curious relevance in Las Vegas, a young city with lots of potential for getting in on the ground floor, so to speak. That spirit of building histories and establishing legacies figures significantly into 2019's Restaurant Awards. This year's winners include many longtime Strip restaurants that have only refined with time — but also relative newcomers whose devotion to a tradition of quality puts them on a path to great futures. Whether they're Vegas classics or new arrivals to Downtown, this year's honorees deserve to be culinary institutions for a long time to come.

BY JOHN CURTAS, JIM BEGLEY, MITCHELL WILBURN, LISSA TOWNSEND RODGERS, AND GREG THILMONT • PHOTOGRAPHY BY SABIN ORR & CHRISTOPHER SMITH

HIDDEN GEMS OF THE YEAR



HARDWAY 8

WHAT HAPPENS WHEN A SERIOUS CHEF CRAFTS A MENU FOR A SPORTS BAR?

Fried bologna sandwich for the win! Fresh from launching Starboard Tack, a retro rum palace in central Vegas, Bryant Jane and Lyle Cervenka have taken their formidable F&B game to Henderson with Hardway 8, a lively sports bar with a championship-level menu designed by consulting chef Johnny Church. To complement a fantastic craft beer and cocktail program, the kitchen's bench is deep with savory creations such as zesty Buffalo-style fried oysters and umami-rich Jägerschnitzel, a succulent pork cutlet with mushroom sauce and sided with vibrant red sauerkraut and creamy potato salad. And yeah, that bologna sandwich (pictured)! Plenty of veggie-forward options are on the roster, too, like a gorgeous, Technicolor trio of hummus with toasted naan and a house salad bursting with Bibb lettuce, roasted tomatoes, and drunken onions. The decor scores, too. Taking its name from the superstar '77 Runnin' Rebels basketball squad, Hardway 8 is filled with Vegas athletic memorabilia, like a jai alai mural and a wooden bartop made from reclaimed stadium bleachers. Even better, it's a family-friendly, non-smoking, and laid-back establishment complete with open-air seating in front to take in the historic Water Street vibe outside. **Greg Thilmont**

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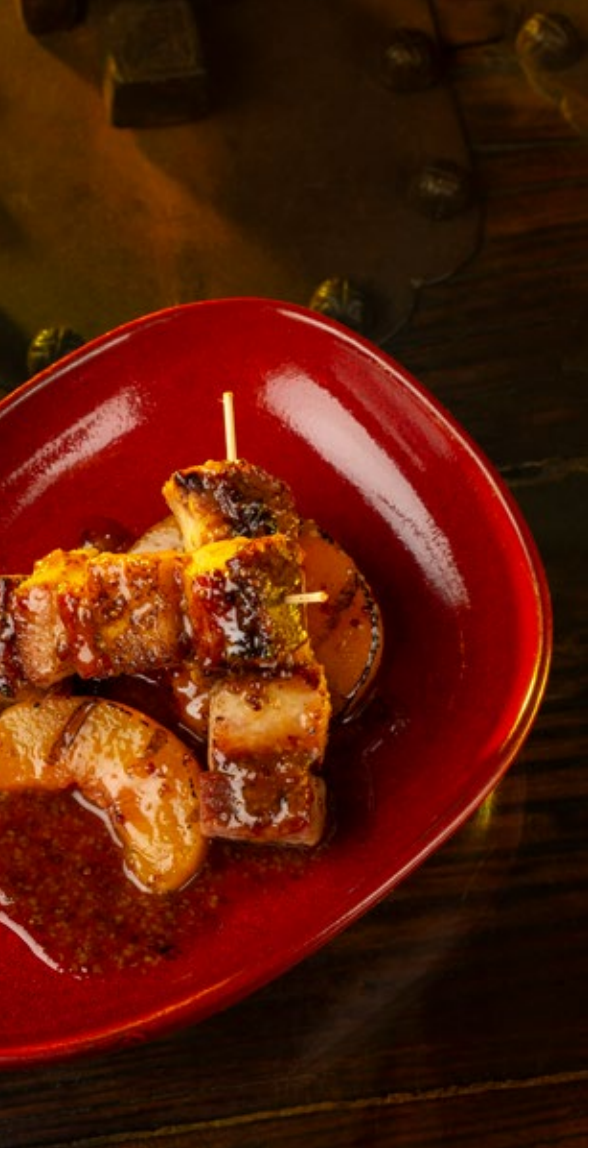
TRES CAZUELAS

WELCOME TO THE VALLEY'S BEST RESTAURANT YOU PROBABLY HAVEN'T BEEN TO

If you're looking for a literal hidden gem, then Tres Cazuelas definitely fits the bill. A labor of love by former Marché Bacchus GM Angelo Reyes, the intimate Latin American restaurant is innocuously tucked away in the same Polaris strip mall as the Sand Dollar Lounge. And while the area bustles with the denizens of late-night Las Vegas, it's a bit sleepier during daylight hours unless you're in the know.

Tres Cazuelas is an amalgamation of cuisines from Reyes' youth, beginning with housemade chips and salsa typical of Mexican restaurants, served with a chipotle aioli more akin to Spanish



cuisine. Southern American influences appear in the sharp Peruvian ceviche and smoky churrasco Argentino short rib skewers, while more Spanish influences arise with sweet-and-savory Ibérico dates and pork belly *pintxos* (both pictured). (Better yet, the handpicked wine selection is just as eclectic as the menu.) And don't forget the decidedly Mexican *cazuelas*. In this instance, *cazuelas* — a catch-all term for typically casual Spanish dishes cooked in a pot — refers to the rotating trio of weekday lunch dishes where you'll find some of the more intriguing items, including the complex, layered moles. Best of all, Tres Cazuelas' dynamic menu makes for a good excuse to return frequently — ideally with friends — to sample the many facets of this richly diverse restaurant. **Jim Begley**

- 3355 SPRING MOUNTAIN ROAD #35
- 702-370-0751
- TRESCAZUELAS.COM

DAN KROHMER

OTHER MAMA, HATSUMI, LA MONJÁ

In a mere four years, he's become a respected fixture — and restless innovator — in the dining scene

It seems like restaurateur/chef Dan Krohmer has been a Vegas fixture forever, but it was only four years ago when the Morimoto alumnus opened his Japanese raw bar-slash-modern American brasserie Other Mama in a nondescript westside strip mall. With clean presentations, an intriguing cocktail list, and a welcoming vibe, it immediately became a darling of valley dining.

Only recently did Krohmer venture away from the sanctity of his Durango Drive flagship to pursue other projects. Earlier this year, the proudly mulleted chef opened two venues with Downtown Project at the newly remodeled Fergusons Downtown on East Fremont. And with these openings, he's truly proven himself adept at adaptation. The first, Hatsumi, is a Japanese robatayaki venue with outrageously addictive okonomiyaki and groundbreaking gyoza to go along with a selection of skewers. The other, La Monjá (moan-ha), is his elevated nod to Mexican street food, ranging from chicken taquitos with a complex, layered mole to a variety of sharp, citric ceviches. Seeing great chefs seamlessly transition between cuisines is a joy to witness — but seeing a great chef seamlessly transition between entire, distinct restaurants is even better. **Jim Begley**

RESTAURATEUR OF THE YEAR



ASIAN RESTAURANT OF THE YEAR

TATSUJIN X

THIS ASIAN GEM TAKES TYPICALLY THEATRICAL TEPPANYAKI TO NEW HEIGHTS OF SUBTLETY AND REFINEMENT

- 4439 W. FLAMINGO ROAD
- 702-771-8955

Nestled modestly in a strip mall across from the Palms, Tatsujin X is a showcase for teppanyaki, a traditional form of Japanese flattop cooking in which chefs prepare the food in front of diners with a bit of flair. While most Americans are familiar with this (Benihana, anyone?), Tatsujin X has more in common with elevated *edomae* sushi destinations such as Yui and Kabuto than with the acrobatic shrimp emporium. It's a unique representation of an authentic dining style not seen elsewhere in the valley.

So it should come as no surprise that Las Vegas' most renowned Japanese chef — Mitsuo Endo of Aburiya Raku and Raku Sweets fame — is involved. The opening of Raku (a 2017 *Desert Companion* Restaurant Awards Hall of Fame honoree) marked a seismic shift in the dining scene that inspired waves of innovative chefs and restaurateurs from Japan to look West for new horizons. As with most successful Japanese restaurants, Tatsujin X's focus on quality ingredients and clean preparations is paramount. Menu highlights include *dashimaki tamago*, a savory Japanese omelet saddling a mix of king crab and uni, and a Brobdingnagian grilled oyster bathed in ponzu situated atop edible marinated kombu and savory *okonomiyaki*, a thick Japanese pancake. But these dishes are just a precursor to the crescendo in which lightly seasoned cuts of steak (or buttery fish, if you're so inclined) are painstakingly seared with surgical precision. The accompanying trio of dipping sauces is practically unnecessary, as the simply prepared meat itself is the star (although a pairing with the namesake Tatsujin fried rice laden with shiso is a must). Very much like the sleek, contemporary restaurant itself, Tatsujin's presentation is strikingly simple, eschewing adornment in favor of showcasing the ingredients themselves. It's never ostentatious or showy, yet it's dazzling in a way that makes Tatsujin X right at home in Las Vegas. **Mitchell Wilburn**





SIMPLE TREASURES
From left, dashimaki tamago (Japanese omelet with king crab and uni), and dessert plate with dorayaki (red bean pancake)







PASTRY CHEF OF THE YEAR

PIERRE GATEL

CAFÉ BREIZH

He's chef and owner of his own café. But his main role: artist

You might be excused for wondering what all the shouting is about when you roll up to Café Breizh for the first time. It sits toward the far end of one of those generic strip malls that are as Las Vegas as slot machines in a grocery store. But do not be deterred, for once inside you'll find the best French pastries in town. The selection is small, but the craftsmanship, artistry, and intense flavors will grab you from the first bite. There is no better croissant in Vegas, on or off the Strip; the chocolate éclair is so packed with custard it threatens to burst its pastry case, and the picture-perfect tarts do that tri-level taste thing (crusty, creamy, and fruity) that the French perfected around the time the Musketeers were buckling their swashes. Pierre Gatel is the chef, owner, and hand-maker of each of these, and from the day he opened three years ago (after a stint at the Wynn), Francophiles, Napoleon addicts, and Danish devotees have made a beeline here for his creations. He also does a limited number of baguettes every day, which sell like hotcakes, so go early if you want to grab a loaf and feel like les Français on your way home. Las Vegas is blessed with a wealth of pastry talent, but most of it stays in the hotels. Now we have one of them staging his magic right on south Fort Apache, in a spot that feels like a slice of Paris, and the alchemy he performs daily with butter, flour, cream, and sugar is something to behold. **John Curtas**

- 3555 S. FORT APACHE ROAD #141,
- 702-209-3472
- CAFEBREIZH.COM

NEW RESTAURANT OF THE YEAR



VETRI CUCINA

IN THE PALMS

UNCOMPROMISING SOPHISTICATION REIGNS IN THIS HIGH-RISE SHRINE TO MODERN ITALIAN CUISINE

Vetri will take your breath away — if you let it. That qualifier is important because, magnificent as it is, Vetri isn't for everyone. Crowd-pleasing isn't in its vocabulary, and pizza and chicken parm are nowhere to be found on the menu. This is sophisticated Italian fare, the kind well-heeled northern Italians eat. All of it is served in a nonpareil setting — 56 floors up, without a doubt the most spectacular of any Italian restaurant in the country — a location that disproves the cynical adage that the higher you get off the ground, the worse the food is. Marc Vetri made his name in Philadelphia, running what many consider the best Italian spot in America. With this offshoot, he's bestowed upon Las Vegas a jewel box of a restaurant loaded with Piemonte gems that may seem foreign to many — *casoncelli*, foie gras pastrami, *tonnarelli cacio e pepe*, and Swiss chard gnocchi, not to mention smoked roasted goat — all of it unique, and every bite a revelation in modern Italian cooking. No restaurant enhanced Vegas' foodie cred more than Vetri did in the past year and, at a time when everyone is announcing the death of fine dining, The Palms brought a dose of big-city sass to our scene. You don't have to get dressed to the nines to go to Vetri, but the food on your plate — and the view — will make you feel like a million. Quite a splash for something residing so high in the sky. **John Curtas**









TASTEFUL VIEWS
From left, Vetri's Swiss chard gnocchi, smoked roasted goat with polenta, and saffron fusilli with lobster



COCKTAIL BAR OF THE YEAR

THE SAND DOLLAR

The storied blues bar's latest incarnation is its best

Las Vegas has been lifting glasses at The Sand Dollar Lounge for more than four decades. The bar's seen more alterations and asterisks than a reunion tour lineup, but its dedication to live music and strong drinks has remained the same. The most recent revamp has remodeled the bar and restocked it with a mix of high-concept cocktails and craft drafts — but, fear not, you can still sip a $5 domestic while listening to a blazing Chuck Berry cover. That's why this latest incarnation of The Sand Dollar is its best.

The cocktail menu is packed with elaborate concoctions that shift with the seasons. This summer featured the Black Magic Woman, a mix of mezcal, aloe liqueur, bitters, and pepper for a spicy, slow-heating sipper. The cooler weather has brought out drinks such as the Legalize It (pictured), a blend of Ketel One orange vodka, Cachaca, Amaro, horchata and matcha, creating a drink that's creamy, yet not cloying. There's also a stash of personal whiskey bottles behind the bar, which owners decorate with their own artwork. ("Some people make something really nice out of it, some people just draw dicks all over it," quips a bartender, an observation that could be applied to life in general.) If that's too posh, help yourself to the beer vending machine, stocked with cans of chilled brew, including a "mystery beer" that could be Colt 45 or White Claw, depending on your luck. Another lure is the pizzas, which come loaded with offbeat toppings, like the Frank's Red Hot-doused Buffalo Soldier or the Boars on Parade, with pepperoni, sausage, and salami.

- 3355 SPRING MOUNTAIN ROAD #30
- 702-485-5401
- THESANDDOLLARLV.COM

One constant through the years: live music every night. Much has been made of long-ago visits from Muddy Waters and the Rolling Stones, but the usual acts lean toward local blues, rockabilly, and classic rock. And if there's a bar whose story is a blues song, it's The Sand Dollar. Its history is a zigzag of zeniths and nadirs — legendary visits from Prince and B.B. King, as well as a dramatic Bar Rescue fail — but The Sand Dollar's latest iteration is breathing new life into a Vegas classic. **Lissa Townsend Rodgers**



HALL OF FAME AWARD

PICASSO

IN BELLAGIO

IN A CITY KNOWN FOR IMITATIONS AND KNOCK-OFFS, PICASSO REMAINS AN INDISPUTABLY ORIGINAL WORK OF ART

There are very few restaurants in the world that truly can be called unique, and Las Vegas — spiritual home of the absentee celebrity chef — is not the first place you'd expect to find one-of-a-kind dining. Picasso gave the lie to this reputation from the beginning. It wasn't an offshoot of anything, and from the moment it swung open its doors at Bellagio in 1998, it offered something no other eatery in the world could match: a gallery of masterworks from Pablo himself hanging on the walls and filling the spaces — a mini-museum, if you will, where the art matched the food and vice versa. Those paintings and sculptures proved to be the perfect backdrop for Julian Serrano's cuisine, and night after night the room is filled with knowledgeable patrons dividing their time between gazing at the art or becoming absorbed in the beauty on their plates. Serrano has always been the antithesis of the gallivanting media star, and his Spanish-inflected Mediterranean menu is as eye-catching as the cubism on display. Whatever alchemy brought him and those paintings together was sheer wizardry, and for 21 years it's given Las Vegas a restaurant experience unlike any other, anywhere. **John Curtas**

EXCELLENCE IN SERVICE AND MANAGEMENT



ART YOU CAN EAT
Clockwise from left: Picasso's milk-fed veal chop, pistachio soufflé, and foie gras with candied walnuts and pear chutney



MICHAEL MINA

IN BELLAGIO

You won't notice the brisk clockwork behind the experience — which is exactly how it should be

Perfect service should be not too fast, not too friendly, and almost invisible. Think of it as the inverse of pornography — you know it when you *don't* see it. A great restaurant operates with the concealed efficiency of a fine-tuned watch, every joint, mechanism, and movement dependent upon the other, coiling and uncoiling every second, seamlessly sweeping you through the time spent enjoying your meal. Time spent at Michael Mina has always been a good investment, and one of the reasons is its unfailingly great service. Since 1998, it has held down its corner of Bellagio as a bastion of seafood and San Francisco-inspired elegance. The food and decor have always been stars in their own right, but the unsung heroes at work every night are the management and staff, who seat the customers, mix drinks, pour the wines, and toss the tartares. Holding them all together is General Manager Jorge Pagani (pictured below with Executive Chef Nick Dugan and Sommelier Kayla Krause). Pagani is a maestro who performs in the lowest key, quietly charming a steady stream of customers while keeping his troops in shape. Chefs and sommeliers have come and gone, but Pagani has been a constant since 2002. From the moment you approach the hostess stand until you pay your bill, you sense the quiet hum of a restaurant that is doing everything right. The way his staff slips from kitchen to table to table, filleting fish, unveiling pot pies, and carving and mixing is nothing less than symphonic. Michael Mina makes you feel as cosseted and cared for as any restaurant in Las Vegas, and like all real pros, they make it look effortless. **John Curtas**



STRIP RESTAURANT OF THE YEAR

MOTT 32

IN THE PALAZZO

QUINTESSENTIALLY HONG KONG, MOTT 32'S LUXURIANT ECLECTICISM HAS A PERFECT HOME IN THE NEON PASTICHE OF THE STRIP

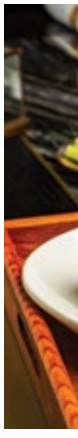


This jewel of Hong Kong cuisine shines brightly in the Palazzo, and stepping inside is akin to being in a place out of time. Any moment feels equally like being in a century gone by and yet to come, bathed in neon and brocade, with a menu that uses traditional Chinese dining techniques as a broad palette. They rose from a warehouse, up a spiral staircase, in the Hong Kong Standard Chartered Bank building. Now, surrounded by opulence in the Entertainment Capital of the World, they're among a greater pantheon, working such miracles as their Peking duck program. These behemoth ducks are selected in their prime, dry-aged and marinated for 48 hours, roasted in an applewood-fired brick oven, and finally carved tableside with all manner of accoutrements. This is, by far, the most lovingly, obsessively prepared (and quite possibly the largest) duck that money can buy.

Mott 32's cocktail menu takes just as much precedence as the desserts or wine, each of them being an expertly curated dive into a Chinese apothecary's cabinet. Ginseng, *shiso*, tonka bean, osmanthus honey, and cǎoguǒ give the drinks soul. The wine program is developed by accomplished sommeliers, and boasts a curated list of bottles heavily drawing from Bordeaux and Burgundy.

Our city's Chinese fine-dining scene has been middling for years, with many four-dollar-sign spots on Yelp being not much more than a patronizing tour through some Beijing-style basics and Imperial cuisine standards that substitute rarity over sensory pleasure. Mott 32, being quintessentially Hong Kong, distills many different styles and creates dishes that have elements of high and low, East and West. For example, the hot-and-sour soup dumplings combine a Szechuan-style soup, a Shanghai-style dumpling, and the vaunted Spanish Iberico pork to make a bite that pales all previous experiences of *xiaolongbao*. Just about every dish has something unique that makes Mott 32 different than the cavalcade of predictable high-end Chinese places. You could say Las Vegas is the Hong Kong of the West and, as such, we now have a port of entry for taking a culinary journey to the East. **Mitchell Wilburn**









TASTE OF THE EAST
From top: Mott 32's Bamboo Green Forest dessert, applewood-roasted Peking duck, and hot and sour dumpling

MATTHEW HURLEY

CUT BY WOLFGANG PUCK IN THE VENETIAN

Hurley has transformed this destination steakhouse into a personal expression of culinary mastery

In the past few years, it's become obvious that Wolfgang Puck's CUT ought to be re-named Matthew Hurley's CUT. We're kidding, of course, because Puck's gastronomic gravitas is what enables Las Vegas to host one of the world's greatest steakhouses in the first place. But calling CUT just another celebrity chef beef boutique does it a grave injustice because, by flexing his own talent, Hurley has taken CUT to a level few fine steakhouses could dream of. No doubt his creations are highly vetted by the corporate masters, but they give him more than a little latitude to play with his food, and what he's done with that freedom — with all the top-shelf ingredients at his disposal — is stunning. Hurley uses CUT like a painter uses a palette, gliding back and forth between the raw and the cooked like no steakhouse you've ever seen. Pulling off inventive vegetables, a cheese cart, a raw bar, world-class steaks, seafood, and pastas, is something few chefs have the chops for. The elegant fish preparations alone would be right at home in a fine French restaurant, and he and his colleagues are equally adept at slicing high-grade sashimi or various Italian carpaccios. If those aren't enough, and you've got a craving for *yukhoe* (Korean steak tartare) or some maple-glazed pork belly, well, he's got you covered there, too. It would be all too easy for a CIA graduate like Hurley (who's been at the restaurant since its opening in 2008) to simply go through the motions and rake in the dough. Instead, his restless spirit has transformed CUT Las Vegas into an epicurean dreamland, and one of the best restaurants in America.
John Curtas

CHEF OF THE YEAR



RESTAURANT OF THE YEAR





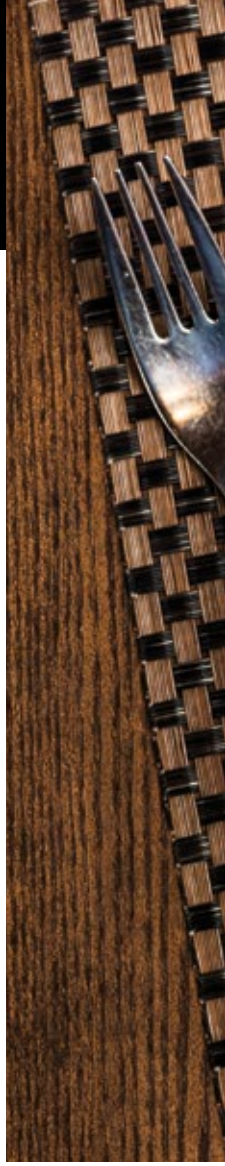


LOTUS OF SIAM

AT ITS GLAMOROUS NEW HOME NEAR THE STRIP, LOTUS NOW HAS A WORTHY STAGE FOR ITS SHOWSTOPPING NORTHERN THAI CUISINE

When the roof literally caved in on Lotus of Siam two years ago after a deluge, many feared it would be the death knell for Las Vegas' most famous restaurant. The previous 17 years had seen the Chutima family build an obscure Thai kitchen in a run-down shopping center into a Las Vegas institution. It had already been named "The Best Thai Restaurant in America" for more than a decade when Saipin Chutima won her James Beard Award in 2011, and once the recession subsided, it was the restaurant on every foodie's lips the minute they landed at McCarran. Instead of throwing in the towel after that flood, the family quickly found a new location on East Flamingo, and faster than you can say *koong char num plar*, what had been a hole-in-the-wall was transformed into a sleek, modern restaurant that was suddenly as on-fire as one of Chutima's roasted chili dips. Being closer to the heart of the Strip brought in a flood of new customers, and the new digs provided a fabulous, more fitting backdrop for this award-winning cuisine. What distinguishes Lotus from its competitors are its refined northern Thai dishes that retain the soulful authenticity (and pungent, pulsating electricity) that more Americanized Thai places sacrifice to please mainstream palates. Be it *khao soi* or *koi soi*, these recipes crackle with the energy (and chilies) for which Siamese food is known. (It's a crime to order anything here below "medium spicy.") Lotus' grander stage seems to have inspired the whole operation to snap to attention, and it also befits the elegance of one of America's greatest white wine lists. Maybe it was the flood, or the excitement of a new home, but everything from the service to the spicing is crisper and more consistent. Sometimes it takes a disaster to bring out the best in us. Because of one, Saipin Chutima finally found a space to match her transformative, one-of-a-kind cooking. It was the late, great Jonathan Gold who first bestowed "the best" accolades upon Lotus of Siam — and now, finally, it looks the part. **John Curtas**

- 620 E. FLAMINGO ROAD
- 702-735-3033
- LOTUSOFSIAMLV.COM











FLOWERING FLAVOR
Top, Lotus of Siam's khao soi (crispy duck on rice noodles in curry); left, koi soi (Northern Thai steak tartare)

FOCUSED ON WHAT MATTERS

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MGM Resorts International has announced a bold new social impact and sustainability plan — setting goals to donate five million meals, one million volunteer hours and raise $100 million in employee donations by 2025. By being Focused on What Matters, Embracing Humanity and Protecting the Planet, MGM Resorts is committed to making a difference in the lives of our employees, guests and communities where we operate. Learn more at MGMRESORTS.COM/FOCUSED.



MGM RESORTS INTERNATIONAL®

IN THE SPIRIT OF GIVING 2019

While "'tis the season for giving" may have joined the ranks of cliché holiday sayings quite some time ago, the concept still resonates loud and clear with many Las Vegas businesses and organizations that work tirelessly to improve the quality of life for the metropolitan area's 2 million-plus residents. Through efforts that range from offering various forms of assistance and support, to programs that empower less-fortunate individuals and families with the capabilities necessary to successfully engage in everyday life, to providing opportunities for educational and career advancement and success, philanthropy surely is alive and well in Las Vegas.

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The Howard Hughes Corporation® is proud to sponsor for the fifth year, "In the Spirit of Giving," a testament to the rich tradition of philanthropy in Southern Nevada. Thanks to our community's many nonprofits and corporate partners that understand the value of supporting initiatives and organizations that make our world better, we enjoy a culture of giving in Las Vegas that extends well beyond the holiday season.

For more than four decades, The Howard Hughes Corporation is proud to have played a role in the growth of Southern Nevada, particularly through the development of Summerlin®, soon moving into its 30th year and home to more than 100,000 residents. As a builder of community, we understand and appreciate the value of access to quality education and healthcare services, a healthy environment, the uplift of culture and arts, and a robust network of social services that improve the lives of all who call our valley home.

ENVIRONMENT

Even before Summerlin began, The Howard Hughes Corporation established a growth and sustainability plan that would develop the community as a partner to the environment, protecting natural habitats and wildlife while building neighborhoods that enhance the natural desert landscape. Our 2019 support of organizations dedicated to protecting the environment includes long-time beneficiaries of The Howard Hughes Corporation including Get Outdoors Nevada, as well as funding for school farms and gardens at multiple schools in Summerlin through organizations such as Green Our Planet. Additionally, we have long supported the efforts of the valley's Christmas Tree Recycling Committee with community-wide promotion and a drop-off site in Summerlin.

EDUCATION

Education is also a long-time focus of The Howard Hughes Corporation as we have strived to provide unequaled educational opportunity in Summerlin while doing our part to uplift education valley-wide. Among those entities we supported this year are Clark County School District and its School Community Partnership Council, the UNLV Foundation and Roseman University of Health Sciences which is establishing a campus in Summerlin. We continue to provide annual college scholarships to deserving students in our community through our own nonprofit, The Summerlin Children's Forum.

CULTURE AND THE ARTS

Recognizing the significant social impact and uplift culture and arts have on community, we continue to support Nevada Ballet Theatre, which makes its home in Summerlin and enriches the entire valley through its beloved annual productions like The Nutcracker. We are also proud to support Vegas PBS which provides educational outreach programs for learners of all ages; professional development services for teachers; educational workshops for families and individuals with special needs; and 24/7 online access to informative and creative content via an array of devices and media.

On behalf of The Howard Hughes Corporation, we acknowledge the hard work and success of our community's many nonprofits that are tirelessly dedicated ensuring our city remains #VegasStrong.

Happy holidays, Las Vegas! Thanks for making our city such a great place to live, work, play, learn and grow.

Sincerely,

Kevin T. Orrock
President, Summerlin
The Howard Hughes Corporation

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CONTACT:

The Christmas Tree
Recycling Committee
702-895-3760
Tara.Pike@unlv.edu
springspreserve.org/education-conservation/christmas-tree-recycling.html

MISSION:

The Christmas Tree Recycling Committee, established in 1995, is a partnership of dozens of Southern Nevada cities and municipalities, community partners and sponsors. Today, the Committee is overseen by UNLV Rebel Recycling and secures more than 30 Christmas tree drop-off sites each year. Since the Committee started tracking trees in 2001, Las Vegas valley residents have recycled more than 243,000 trees, creating thousands of tons of mulch. Last year, more than 16,000 trees were recycled, chipped, and turned into nutrient-rich mulch used for landscaping projects and dust control throughout our valley.

GET OUTDOORS NEVADA

Discover. Experience. Connect.

CONTACT:

Get Outdoors Nevada
919 E. Bonneville Ave., Suite 200
Las Vegas, NV 89101
702-997-3350
info@getoutdoorsnevada.org
www.getoutdoorsnevada.org

MISSION:

Get Outdoors Nevada connects people of all backgrounds and ages to Nevada's diverse outdoor places through education, service, community engagement and collaboration. We envision a community that discovers, experiences and connects to our state's many natural environments, from wild landscapes and recreational areas to urban trails and parks. To this end, we pursue a three-fold approach of education, service, and community engagement. Many of our programs focus on the needs and lives of families and school children, especially those have limited opportunity to experience the great outdoors. We are also honored to serve as the non-profit partner for the Las Vegas Community Healing Garden.

CCSD
CLARK COUNTY
SCHOOL DISTRICT

CONTACT

Clark County School District
4601 W. Bonanza Road
Las Vegas, NV 89107
702-799-6560
bmason@interact.ccsd.net
www.partnership.ccsd.net

VISION

The mission of the School Community Partnership Program is to improve academic achievement, foster successful individuals and enrich student experiences by connecting schools with business and community resources. The program began in 1983, as a pilot program of seven schools partnered with seven businesses.Since that time, it has grown to hundreds of partnerships with programs that range from kindergarten to 12th grade, from tutorial programs 10 scholarships, from science activities to line arts programs. Partnership ventures are designed to support, supplement and complement the curriculum of the Clark County public schools.
For good news about CCSD visit PledgeOfAchievement.com

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IN THE SPIRIT OF GIVING 2019

ROSEMAN UNIVERSITY COLLEGE OF MEDICINE

CONTACT

Roseman University
College of Medicine
10530 Discovery Drive
Las Vegas, NV 89135
702-802-2873
speralta@roseman.edu
medicine.roseman.edu

MISSION

The Roseman University College of Medicine was established to address Nevada's need for primary care and physicians in all specialties. Its mission is to educate a new generation of competent, caring and ethical physicians, conduct biomedical, translational and clinical research that advances solutions to the healthcare challenges in our communities, and provide high-quality, patient-centered care and service to our neighborhoods. A private, not-for-profit institution – not supported by Nevada taxpayers – Roseman University has invested more than $30 million in creating the College of Medicine, helping it take important steps in its development. The College is currently raising $66 million of its $150 million campaign to achieve accreditation.

UNLV FOUNDATION

CONTACT

UNLV Foundation
4505 S. Maryland Parkway
Box 451006
Las Vegas,NV 89154-1006
702-895-3641
unlvfoundation@unlv.edu
www.unlv.edu/foundation

MISSION

The UNLV Foundation raises and manages private funds for the University of Nevada, Las Vegas. These funds help UNLV and its diverse faculty, students, staff and alumni promote community well-being and individual achievement through education, research, scholarship, creative activities and clinical services. In fact, 75-percent of UNLV's 30,000 students rely on some form of financial aid.

We also stimulate economic development and diversification, foster a climate of innovation, promote health and enrich the cultural vitality of the community we serve. Through the UNLV Foundation every charitable dollar UNLV receives has an exponential impact, as it helps us leverage UNLV's most valuable skills – research, teaching and community service – for the benefit of all Nevadans.

A PARTNERSHIP OF COMMUNITY AND KIDS • SUMMERLIN CHILDREN'S FORUM •

CONTACT

Summerlin® Children's Forum
10845 Griffith Peak Drive, Suite 160
Las Vegas, Nevada 89135
702-791-4000
Randy.Ecklund@HowardHughes.com
summerlin.com

MISSION

The Summerlin® Children's Forum (SCF) is a nonprofit organization established in 1997 by leaders of the Summerlin master-planned community and its developer, The Howard Hughes Corporation®. The organization is dedicated to recognizing academic excellence. Since inception, the Summerlin Children's Forum has provided college scholarships and school enrichment grants totaling nearly $650,000. Today, Summerlin Children's Forum is focused on its annual college scholarship program that is open to all graduating high school seniors who reside in Summerlin.

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Vegas PBS

CONTACT

Vegas PBS
3050 E. Flamingo Road
Las Vegas, NV 89121
702-799-1010
membership@vegaspbs.org
vegaspbs.org

MISSION

Dedicated to enriching lives in Southern Nevada, Vegas PBS uses television and other technologies to educate and empower individuals and to amplify the effectiveness of community organizations. Vegas PBS Channel 10 is one of America's most-watched PBS stations and offers five unique secondary channels: Create, VEGAS PBS KIDS, Worldview, Rewind and Jackpot! Vegas PBS also collaborates with strategic partners to create content that examines current and historic regional issues.

Vegas PBS provides outreach programs to assist students of any age, from childhood through adulthood; professional development services for teachers; literacy and educational workshops for families; educational materials for the deaf, hard of hearing, blind or vision impaired; and 24/7 online access to content via an array of devices and media.

green our planet — Creators of America's Largest School Garden Program

Garden Farms Foundation

CONTACT

Green Our Planet
702-624-8912
sponsors@greenourplanet.org
greenourplanet.org

MISSION

The Howard Hughes Corporation®, developer of the Summerlin® master-planned community, actively supports the creation of teaching gardens at schools in the community through donations to organizations like Green Our Planet and The Garden Farms Foundation, which provide expertise and know-how to make school gardens a reality. As students care for school gardens and farms, they are learning math, biology and environmental sciences in a hands-on and meaningful way. Plus, the produce yielded from the gardens is invaluable in teaching the benefits of a healthy diet and lifestyle. To date, Hughes has helped to establish gardens at three Summerlin community schools, with more on the way.

NEVADA BALLET THEATRE
NBT

CONTACT

Nevada Ballet Theatre
1651 Inner Circle
Las Vegas, NV 89134
(702) 243-2623
NevadaBallet.org

MISSION

Now in its 48th Season, Nevada Ballet Theatre (NBT) continues to bring the Las Vegas community closer to the art form of dance. With professional Company productions at The Smith Center for the Performing Arts, where it is the Resident Ballet Company, an affiliated Ballet and Dance Academy, as well as numerous Education and Outreach programs that serve over 20,000 students a year, NBT is at the heart of Las Vegas' cultural landscape. With an eye on the future, and a reverence for its past, NBT looks ahead to its 50th Anniversary and the continuation of presenting outstanding professional ballet and dance productions to the Las Vegas community.

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JDRF IMPROVING LIVES. CURING TYPE 1 DIABETES.
Nevada Chapter

CONTACT

JDRF
5542 S. Fort Apache Road, Suite 100
Las Vegas, NV 89148
702-732-4795
nevada@jdrf.org
jdrf.org/nevada

MISSION

Improving lives today and tomorrow by accelerating life-changing breakthroughs to cure, prevent and treat type 1 diabetes (T1D) and its complications.

Type 1 diabetes is an autoimmune disease that has nothing to do with diet or lifestyle; it cannot be prevented, and there is no cure. JDRF works every day to fund research, advocate for government support, ensure new therapies come to market, and connect with the T1D community. There are many ways to join the JDRF family, but for 50 years there has been one reason—because JDRF is the organization that will turn Type One into Type None.

THE neon MUSEUM Las Vegas

CONTACT

Neon Museum
770 Las Vegas Blvd., North
702-387-6366
Las Vegas, NV, 89101
development@neonmuseum.org
neonmuseum.org

MISSION

Founded in 1996, the Neon Museum is a non-profit 501(c)3 organization dedicated to collecting, preserving, studying and exhibiting iconic Las Vegas signs for educational, historic, arts and cultural enrichment. On its 2.27-acre campus, the Neon Museum houses an outdoor exhibition space known as the Neon Boneyard and the North Gallery which is home to the immersive audiovisual spectacle “Brilliant!” which uses technology advances to re-illuminate more than 40 non-operational signs. The museum collection also includes nine restored signs installed as public art throughout downtown Las Vegas.

EYE CARE 4 KIDS

CONTACT

Eye Care 4 Kids Nevada
6150 West Smoke Ranch Road
Las Vegas, NV 89108
702-727-3525
Stephanie@EyeCare4Kids.org
EyeCare4kids.org

MISSION

One in four children need corrective lenses. Eye Care 4 Kids exists to meet that need by providing professional eyecare to low-income, visually impaired children and underserved families. The organization was founded in Utah in 2001 by Joseph Carbone, a Board-Certified Optician. Since that time, the organization has expanded to eight clinics covering Nevada, Arizona and New Jersey and has served over 300,000 individuals. The organization provides vision screenings, comprehensive eye exams and eyeglasses at little to no charge. In addition to three school-based clinics, there is also a mobile vision clinic, affectionately referred to as SeeMore, which visits a different Title 1 school within the Clark County School District each day.

SPONSORED BY

WELLS FARGO

CONTACT

Nevada Chapter of the National Hemophilia Foundation
222 South Rainbow Blvd., Suite 203
Las Vegas, NV 89145
702-564-4368
bvandeusen@hemophilia.org
www.hfnv.org

MISSION

We work to improve the quality of care and life for Nevadans affected by hemophilia, von Willebrand disease and other inherited bleeding disorders through education, peer support and advocacy. Donations stay right here in Nevada, providing family services, youth development, and emergency funds to help patients reach a productive, pain-free and independent future. Over 300 volunteers annually support more than 30 programs and events like Camp Independent Firefly and the Unite for Bleeding Disorders Walks. Thank you to the Nevada community for supporting those living with bleeding disorders and making bright futures possible!

CONTACT

Club Christ
3243 E. Warm Springs Road, Suite 118
Las Vegas NV 89120
702-530-3141
info@clubchrist.org
clubchrist.org

MISSION

To empower urban youth to transform their communities for Christ.

ABOUT US:

We know how to meet the needs facing the youth of Las Vegas because since 2004, Club Christ's tutoring and mentoring programs have delivered. Our students typically see up to two times more growth in their reading scores than their peers. Each child also develops a robust Biblical worldview with the help of our fun and engaging Bible lessons.

When students attend Club Christ with your support, they get the best in teaching and mentoring— right where they live. Uniquely based out of apartment complexes, our programs are accessible to at-risk youth to help them achieve their dreams of attending college. Donate and find volunteer information at *www.clubchrist.org.*

CONTACT

Rise Family Services
P.O. Box 91462
Henderson, NV 89009
702-701-4256
risefamily.org

MISSION

At Rise Family Services, we believe that every child has the right to a safe childhood. That is why we build healthy communities free from child abuse. Through education we empower professionals, volunteers, and families to protect children, as well as intervene when they suspect a child is being harmed. Children are also equipped with essential safety skills. Our services are here to serve your organization whenever and wherever is best for your schedule. Contact us today at *kendra@risefamily.org* to learn more.

SPONSORED BY

WELLS FARGO



CONTACT

Olympia Companies
SH Charitable Foundation
11411 Southern Highlands Pkwy.
Suite 300
Las Vegas, NV 89141
702-220-6565
info@olympiacompaniesfoundation.org
olympiacompaniesfoundation.org

MISSION

The mission of the Olympia Companies SH Charitable Foundation is to improve the quality of life for women and children in Southern Nevada. The Foundation supports local charities and organizations that address personal, financial, and educational enrichment programs, assistance programs for the intellectually disabled, as well programs for the needs and issues of critically ill women or children and their families.

SERVICES:

Entering its milestone 20th anniversary year, Olympia Companies SH Charitable Foundation (formerly the Southern Highlands Charitable Foundation) is a non-profit organization founded by Garry Goett, CEO of Olympia Companies, and Guy Inzalaco, Executive Vice President. Since its inception, the Foundation has raised more than $20 million, which has been distributed to numerous local charities and their beneficiaries including; Andson, Assistance League, Boys & Girls Club, Candlelighters, The Caring Place, Children's Heart Foundation, Discovery Children's Museum, Folded Flag Foundation, Nevada Childhood Cancer Foundation, Operation Warm Heart, and Opportunity Village.

Olympia Companies SH Charitable Foundation strives to strengthen the Southern Nevada community by providing support for many amazing local charities and donating monies from its various fundraising events and numerous philanthropic endeavors.

VOLUNTEER:

Volunteers are often needed to support and assist in staffing at marquee events, which include the annual Governor's Black-Tie Invitational Golf Tournament, Memorial Day BBQ, Fall Festival, and Winter Festival and Tree Lighting.

Additionally, the beneficiary organizations that the Foundation supports often seek volunteers for a variety of functions including event support, educational programs, staffing, administrative assistance, program facilitation, and more.

GIVING:

Participation and attendance at the various fundraising events are the most impactful ways to help Olympia Companies SH Charitable Foundation raise funds and fulfill its ongoing mission to support children, teens, and women in need throughout the Las Vegas community.

The Governor's Black-Tie Invitational Golf Tournament: This event, supported and endorsed by the Governor of Nevada, is an affair held annually in April at the Southern Highlands Golf Club. Activities include three days of golf, a black-tie formal where a Philanthropist of the Year Award is presented, silent and live auction opportunities, a ladies' day luncheon, and an evening concert with chart topping entertainment.

Memorial Day BBQ: The annual Memorial Day Celebration is a perennial favorite held at Olympia Sports Park. Highlights of this family friendly event include live entertainment, face painting, bounce houses, water slides, rock wall, games galore, BBQ, raffle, and a fabulous fireworks finale.

Fall Festival: This family-focused annual festival is held at Goett Family Park in October. The event features a pumpkin patch, field games, bounce houses, slides, rock wall, carnival games, local vendor fair with booth trick-or-treating, food & drinks, raffle, costume and coloring contest, entertainment, and more.

Winter Festival and Tree Lighting Event: This yearly occasion is held at the Southern Highlands Corporate Center on Giving Tuesday. Fun festivities to herald the holiday season include photos with Santa, fun holiday photo booth, Christmas Caroling, and complimentary hot cocoa and cookies. Monetary and toy donations are collected to assist local military families.

SPONSORED BY

Olympia Companies℠
CHARITABLE FOUNDATION

CONTACT

Trauma Intervention Program
of Southern Nevada, Inc.
500 N. Casino Center Boulevard
Las Vegas, NV 89101
702-229-0426
info@tipoflasvegas.org
tipoflasvegas.org

MISSION

The Trauma Intervention Program (TIP) of Southern Nevada, Inc.'s mission is to ensure that those who are traumatized in emergency situations receive immediate emotional and practical assistance. To accomplish this goal, TIP partners with emergency response agencies in Clark County (police and fire departments, hospitals, coroner's office, etc). These agencies request TIP's specially-trained volunteers to respond to emergency scenes where the volunteers are able to assist victims, families and witnesses with emotional and practical support during the investigative process. In 2018, volunteers responded to nearly 1,600 scenes of tragedy where they supported over 8,000 individuals in crisis. IN 2019, TIP is celebrating it's 25th year in serving Clark County.

CONTACT

The Unforgettables Foundation
of Southern Nevada
702-626-0380
unforgettables.org

ABOUT US:

For many families, the anguish and heartbreak of a child's death is accompanied by the additional burden of financial incapacity. The simple truth is that many families are unable to afford a dignified, respectful burial for their beloved child.

The Unforgettables Foundation of Southern Nevada is a 501c (3) non profit organization established in 2015 in an effort to carry on the mission of the first chapter which was established in 1999 in Southern California. The mission of The Unforgettables Foundation of Southern Nevada is to assist financially challenged families who are faced with the death of a child to provide a dignified funeral or cremation. The mission further continues to be proactive with programs that work to avoid deaths that are preventable. As a local charity, all monies raised in Southern Nevada are solely used to assist Southern Nevada families.

To learn more or to donate please visit *unforgettables.org* or contact us at 702-626-0380.

CONTACT

The Just One Project
702-462-2253
info@thejustoneproject.org
thejustoneproject.org

ABOUT US:

The Just One Project is Nevada's largest Mobile Food Pantry giving 250,000+ pounds of food monthly and providing groceries to over 14,000 residents monthly. We are a Vegas born, grassroots Non-Profit Organization mobilizing more than 450 volunteers monthly.

Our programs include: Pop Up & Give Mobile Food Pantry; Senior Focused Food Pantry; Emergency Food Assistance; The Smile Project; and Senior Grocery Delivery. Our NO COST Community Marketplace specializing in senior nutrition opening January 2020!

Customized, innovative, and impactful Community Partnership opportunities available!

Our volunteer opportunities with NO age requirements.Get involved with us through: Corporate team building; Weekend/Weekday volunteer opportunities.

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HALLE HEWETSON ELEMENTARY

CONTACT

Halle Hewetson Elementary School
701 N. 20th Street
Las Vegas, NV 89101
702-799-7896

MISSION

Giving back is one of our core values at Brownstein Hyatt Farber Schreck and we are committed to our Las Vegas community. Since 2014, Brownstein has adopted Halle Hewetson Elementary, a neighborhood title 1 school, by providing school uniforms, holiday gifts, food, monetary donations and hosting multiple volunteer projects each year through Brownstein's Karma Committee. Recently Brownstein worked in conjunction with Green Our Planet to construct two outdoor classrooms complete with murals, outdoor seating, vegetable gardens, a harvesting table and a commercial grade composter to reduce food waste. This partnership supports Halle Hewetson student participation at the largest student-run farmers market in downtown Las Vegas, where students have the opportunity to sell the produce they grew in their school garden to the community at large and re-invest the proceeds at the school.

SPRINGS™ PRESERVE

CONTACT

Springs Preserve
333 S. Valley View Boulevard
Las Vegas, NV 89107
702-258-3258
Lisa.Windom@springspreserve.org
springspreserve.org

MISSION

Our mission is to create a visitor experience that builds culture and community, inspires environmental stewardship and celebrates the vibrant history of the Las Vegas Valley. Listed on the National Register of Historic Places since 1978, the Springs Preserve is a 180-acre cultural institution designed to commemorate Las Vegas' dynamic history and provide a vision for a sustainable future.

The Preserve features museums, galleries, outdoor events, colorful botanical gardens and an interpretive trail system through a scenic wetland habitat.

CANDLELIGHTERS

CHILDHOOD CANCER FOUNDATION OF NEVADA

CONTACT

CandleLighters Childhood Cancer Foundation of Nevada
8990 Spanish Ridge Ave., Suite 100
Las Vegas, NV 89148
702-737-1919
info@candlelightersnv.org
www.CandleLightersNV.org

MISSION

For over forty years our mission has been to provide emotional support, quality of life programs and financial assistance for children and their families affected by childhood cancer. Approximately 80 families each year in Southern Nevada hear the words "Your child has cancer". We are there for those families when they receive this devastating news. We help alleviate the isolation many families feel at the time their child is diagnosed by offering a variety of services which are available at no cost to the families. Candlelighters offers support through all the different stages of cancer treatment the families may experience: diagnosis, treatment, recovery, potential relapse, residual medical issues and at times, death. With donations from generous people like you, families can continue to receive the help and hope they need to bravely fight their battle with childhood cancer. Please help light the way for these families by donating, volunteering or participating in an event.
...because kids can't fight cancer alone.

SPONSORED BY

Brownstein Hyatt Farber Schreck

REISMAN SOROKAC

CONTACT

Adam's Place
Group and Training Center
2820 W. Charleston Blvd., Suite 40
Las Vegas, Nevada 89102
702-202-3891
adamsplacelv.org

ABOUT

No child should grieve alone, and this drives our mission of providing education, peer support groups and resources at no charge to Southern Nevada children, teens and families coping with the death of a parent, caregiver or sibling. By empowering them with healthy coping skills, they'll heal, move forward and make positive choices that'll last a lifetime. The first to create an open-ended, ongoing program of this type in Las Vegas, our 501(c)(3) nonprofit organization was established by funds from the Tony and Renee Marlon Charitable Foundation. It continues today through gifts and donations – large and small. Your investment helps add staff, build infrastructure and launch on-site school groups needed to grow our program to capacity, and to meet the current and future needs of Southern Nevada's children.

CONTACT

Assistance League of Las Vegas
6446 W. Charleston Blvd.
Las Vegas, NV 89146
702-870-2002
AssistanceLeagueLV@gmail.com
allv.org

ABOUT

Assistance League of Las Vegas has been serving Southern Nevada for over 40 years by providing goods and services to children in need. As an all-volunteer organization, every donation benefits our programs. **Operation School Bell®**, our signature program, annually provides over 8,000 Clark County School District students with new clothes, shoes, and school supplies, creating an enhanced self-esteem for learning.

Our new **Scholarships** program awarded scholarships to 32 local students to attend Nevada universities and trade schools. Some of these scholarships are designated for students excelling in high school programs for dropout intervention.

We are committed to serving and enriching the lives of children in need. You can help with a tax-deductible donation or by donating and shopping at our volunteer staffed Thrift Shop. We are the best Thrift Shop in town!

CONTACT

Klai Juba Wald Lecture Series
Architecture Studies Library
ARC Building
4505 S. Maryland Pkwy.
Las Vegas, NV 89154
unlv.edu/architecture

ABOUT US:

Introducing our Spring 2020 Klai Juba Wald Lecture Series at The UNLV School of Architecture. Founder Klai Juba Wald architecture + interiors is proud to continue its sponsorship, begun in 1997, as this prestigious series enters its 23rd year. Lectures are free and open to the public Mondays at 5.30pm. Spring 2020 will feature another line-up of distinguished speakers:

Alvin Huang, Synthesis Architects, Los Angeles *January 27, 2020*

Neil Denari, Neil Denari Architects, Los Angeles *February 3, 2020*

Brigitte Shim and **Howard Sutcliffe**, Shim & Sutcliffe Architects, Toronto, *March 9, 2020*

Michelle Delk, Snöhetta. Oslo/New York, *April 27, 2020*

James Trahan, 180 Degrees Design+Build, Phoenix *May 4, 2020*

For more information contact Professor Iman Ansari at *iman.ansari@unlv.edu* and stay tuned for timely messaging on KNPR's News 88.9 for the spring offerings.

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architecture + interiors

IN THE SPIRIT OF GIVING 2019

The Public Education Foundation

Because young minds matter

CONTACT

The Public Education Fund
4350 South Maryland Parkway
Las Vegas, NV 89119
702-799-1042
info@thepef.org
thepef.org

MISSION

Inspired by a belief that improving our public schools was too big a task for a school district to undertake alone, community leaders established The Public Education Foundation in 1991. The Foundation drives transformational change in teaching, learning, and education leadership for Nevada's public school students.

We directly support the needs of public schools while also pushing for new thinking and improvements throughout our school system. At any given moment, thousands of children, families, and educators are benefiting from resources that The Foundation has strategically invested in schools, classrooms, and communities.

The Foundation assists Nevada's public schools meet the needs of a dynamic and diverse population, and has worked collaboratively over the past three decades with five Nevada Governors and seven Clark County School District Superintendents.

the SHADE TREE

SHELTERING WOMEN, CHILDREN & THEIR PETS

CONTACT

The Shade Tree
1 W. Owens Ave,
North Las Vegas, NV 89030
702.385.0072
info@theshadetree.org
theshadetree.org

MISSION

The Shade Tree is Southern Nevada's only 24-hour accessible emergency shelter for women and children in crisis, servicing many who are homeless, victims of domestic violence and/or human trafficking. The Shade Tree Shelter offers up to 364 permanent beds, provides over 100,000 nights of shelter and over 165,000 meals every year. On average, The Shade Tree provides assistance to 15 new families each day and helps over 6,000 women and children annually. The Shade Tree facility offers residential areas with sleeping rooms, libraries, training rooms, children's playrooms, meals, and laundry services. Additionally, the shelter offers a variety of programs and services designed to promote stability, dignity and self-reliance including: life skills; workforce readiness; health services; housing assistance and more. The Shade Tree has been providing these services since 1989.

the animal foundation

All of us for all of them.®

CONTACT

The Animal Foundation
655 N. Mojave Road
Las Vegas, NV 89101
702-384-3333
donations@animalfoundation.com
animalfoundation.com

MISSION

The Animal Foundation is a private, 501(c)(3) nonprofit organization dedicated to saving the lives of all healthy and treatable animals in the Las Vegas Valley. The Animal Foundation operates one of the highest volume single-site animal shelter in America, saving more than 21,000 pets every year. Founded in 1978, The Animal Foundation's lifesaving programs are designed to address the root causes of pet overpopulation and homelessness and include: adoptions; low-cost spay/neuter, microchipping and vaccination services; lost & found pets; Community Cats; and more. In June 2015, The Animal Foundation announced Mission: Possible 2020, a strategic initiative to save the lives of all healthy and treatable animals that come to them in need by the end of the year 2020. To learn more about The Animal Foundation or view adoptable pets online, visit *animalfoundation.com.*

SPONSORED BY

COX

CONTACT

American Red Cross
444 East Warm Springs Road, Suite 110
Las Vegas, Nevada 89119
702-791-3311
redcross.org

MISSION

The American Red Cross prevents and alleviates human suffering in the face of emergencies by mobilizing the power of volunteers and the generosity of donors.

HOW TO HELP

Disasters can happen anytime, anywhere. In Las Vegas, the Red Cross responds to home fires on average every eighteen hours. This year we have also taken part in wildfire responses regionally, and nationally we sent people and supplies to people affected by Hurricane Dorian.

This holiday season, the American Red Cross asks you to "give something that means something" by donating at *RedCross.Org/Gift*. Your financial support can provide comfort and care such as hot meals and blankets for families in need here in Nevada and across the country.

For more information about ways to give, volunteer opportunities, military engagement, blood donations, local preparedness classes and more, please visit *redcross.org* or contact our office at 702-791-3311.

CONTACT

The Wishing Place
9950 Covington Cross Drive
Las Vegas, NV 89144
702-212-9474
snv.wish.org

A wish experience can be a game-changer for a child with a critical illness. Founded in 1996, Make-A-Wish® Southern Nevada has granted more than 2,100 wishes to children in Clark, Esmeralda, Lincoln and Nye counties. The chapter hosts wish kids and families, volunteers, and community supporters at The Wishing Place, a unique and inspirational headquarters located on Allegiant's Summerlin campus.

MISSION

Together, we create life-changing wishes for children with critical illnesses. Our mission is our common starting point and ending point. It's what unites us, what we strive for, and ultimately what we do – every single day.

VISION

To grant the wish of every eligible child. We're on a quest to bring every eligible child's wish to life – a goal born from the idea that a wish is an integral part of a child's treatment.

HOW TO HELP

The Las Vegas population is growing at an incredible pace along with the number of children diagnosed with a critical illness. As a result, the number of wishes we need to grant each year is increasing. Learn more about the many ways you can help us transform lives, one wish at a time, at *snv.wish.org/GetInvolved*.

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allegiant®

BOYS TOWN Nevada

CONTACT

Boys Town Nevada
821 N. Mojave Road
Las Vegas, NV 89129
702-642-7070
boystown.org/locations/nevada

MISSION

To change the way America cares for families.

SERVICES

Boys Town is one of the largest child and family service organizations in the United States, and has been providing services in various parts of the country since 1917. In 1989, community leaders requested that Boys Town bring its high-quality programs to Nevada. Since opening in 1991, Boys Town Nevada has been providing programs that utilize best practices and employ the highest standards of care for children and families. Boys Town Nevada directly serves more than 2,500 children annually, and has trained over 300 teachers over the past two years, impacting an additional 4,000 students in Las Vegas.

Our primary goal is to secure the safety, stability, and total health of the children and families in our care. In addition, we promote a research-based model for improving child welfare. Our preventive services, including parenting classes and family consulting, reach into the neighborhoods, schools, and homes where families need the most help. Our specialty is helping both parents and children build healthier family relationships!

HOW TO HELP

Boys Town Nevada is able to offer services to children and their families free of charge due to support from individuals and partner organizations in our community. That support comes in many forms, from volunteer support to sponsorships and donations. With additional support, we will be able to help even more children and their families for years to come.

WANT TO GET INVOLVED?

Donate: Make a monetary donation to support the work that Boys Town Nevada does in Southern Nevada. Know that your contribution directly supports our efforts to save children and heal families.

Sponsor: You or your company can sponsor one of our outreach, fundraising, or community events in 2020!

Join Us: New to Boys Town and want to learn more? Attend one of our outreach events this coming Spring to hear more about the clients we serve and the services we provide in the community. Visit our website to see our upcoming events.

Volunteer: If you are looking for a rewarding experience that makes an impact in your community, we would love to hear from you. Boys Town Nevada has volunteer opportunities throughout the year for individuals and groups.

To make a donation, sponsor an event, or learn more about volunteer opportunities, please visit *www.boystown.org/locations/nevada* or call 702-724-8406

LUTHERAN SOCIAL SERVICES OF NEVADA

CONTACT

Lutheran Social Services
4323 Boulder Highway
Las Vegas, NV 89121
info@lssnv.org
www.lssnv.org

MISSION

For nearly 25 years, Lutheran Social Services of Nevada has been expressing the love of Christ by serving and caring for people in need. We seek to serve through comprehensive, bold, and innovative programs that address three key areas: Community Nutrition Services, Senior Supportive Services, and Family Empowerment Services.

Our Community Nutrition Services empower clients through our DigiMart Food Pantry, the first client-choice online digital food pantry in the country, farmer's market-style food distributions called Open Air Markets, and weekly nutrition classes.

Our Senior Supportive Services provide case management for homebound seniors and free hot, nutritious meals for seniors at two locations every weekday.

Through our Family Empowerment Services, we provide short-term assistance to families to help them avoid homelessness and help families who have become homeless back into permanent housing so they can be stable once more.

Last year alone we served over 38,000 individuals in Southern Nevada!

For more information, please visit *lssnv.org*.

SERVICES

USO airport centers throughout the country offer around-the clock hospitality for traveling service members and their families. Our trademark USO tours bring America and its celebrities to service members who are assigned far from home, to entertain them and convey the support of the nation. And, our many specialized programs offer a continuum of support to service members throughout their journey of service, from the first time they don the uniform until the last time they take it off. In addition, we provide resources for service members, veterans and their military families who are transitioning (on average there are 200,000 transitioning each year) into civilian communities each year.

VOLUNTEER

Join a group of nearly 30,000 passionate individuals who give more than 1.5 million hours each year to our nation's service members and their families. USO volunteers play a critical role in strengthening America's military service members by keeping them connected to family, home and country throughout their service to the nation. The USO has more than 230,000 locations worldwide. There are countless ways volunteers support the USO, but they are all unified in their dedication to our service members and their families. Whether it's helping at a special event, greeting and cheering at homecomings, working the front desk or providing a listening ear, our volunteers are the reason service members know they can count on the USO. Become a Force Behind the Forces® today!

GIVING

Give back to the service members who protect us every day. Your support provides critical support for 4.9 million service members and their families. The USO is not part of the federal government. A congressionally chartered, private organization, the USO relies on the generosity of individuals, organizations and corporations to support its activities, and is powered by a family of volunteers to accomplish our mission of connection. Supporters like you enable us to fund the programs that make the biggest difference for those who serve.

The USO appreciates all contributions that help make the lives of our service members and their families better. Tax-deductible donations to the USO Nevada can be made online: *nevada.uso.org*

See our website for more information: nevada.uso.org or contact our Nevada Center Director Keri Serrano at *kserrano@uso.org*.

CONTACT

5757 Wayne Newton Blvd.
Las Vegas, NV 89111
kserrano@uso.org
nevada.uso.org

MISSION

For over 77 years, the USO has been the nation's leading organization to serve the men and women in the U.S. military, and their families, throughout their time in uniform.




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Vegas Valley Infusion Centers
Vegas Valley Infusion Centers is a premier destination for outpatient infusion services, PICC line placements, and infusion therapies. VVIC is also a wellness source for individuals interested in using infusion therapies as restorative and preventive measures.

8530 W. Sunset Rd. Ste. 330
Las Vegas, NV 89113
(702) 998-VVIC (8842)
www.vegasvalleyinfusion.com
Located in the Durango Medical Plaza, 1 block east from Ikea



Table 34
Featuring Chef Wes Kendrick's contemporary American cuisine including fresh fish, wild game, duck and lamb, Certified Angus Beef and comfort food classics.

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600 E Warm Springs Road
702-263-0034

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Advertisement

The Guide

ART

THROUGH DEC. 7

Block 17

The exhibition is a diaspora of sorts, showcasing the artists of African heritage living in the Las Vegas area. **Free. Donna Beam Fine Art Gallery at UNLV, *unlv.edu***

THROUGH DEC. 7

Through the Eyes of Hans Van de Bovenkamp

Renowned for his monumental sculptures, the artist's beautifully crafted bronze sculpture will wow the viewer. **Free. The Studio at Sahara West Library, *lvccld.org***

THROUGH DEC. 10

Pizzazz Art

The installation includes the bright and colorful abstract paintings created by retired musician and pit boss James Pakala. **Free. Spring Valley Library, *lvccld.org***

THROUGH DEC. 17

Suchness of Light

Artist Yasmina Chavez's exhibit is made of concrete photography, made with light directly touching the surface of photosensitive material. **Free. Summerlin Library, *lvccld.org***

THROUGH JAN. 11

Les Folies Bergère

An exhibit featuring photographs, artwork, documents, and costumes from the big stage show that debuted at the Tropicana in 1959. **Free. Charleston Heights Arts Center, 800 S. Brush St., *artslasvegas.org***

THROUGH JAN. 12

Through Her Lens

Women in Focus presents photo landscapes, portraits, architecture, and more by local female photographers. **Free. Sahara West Library, *lvccld.org***

THROUGH FEB. 22

Connective Tissue

The exhibition features large-scale murals and interactive installations enriched by renowned neuroscientist-turned-artist Amanda Phingbodhipakkiya's belief that power and impact are created through connections and networks. **Free. Marjorie Barrick Museum at UNLV, *connectivetissue.us***

MUSIC

DEC. 2–4

UNLV Jazz Festival

Enjoy exciting music from the UNLV Jazz Vocal Ensemble, Jazz Guitar Ensemble, and Jazz Ensemble III. 7:30P, $10; $8 for seniors, military, and UNLV faculty and staff; **free for UNLV students with valid ID. Black Box Theatre at UNLV, *unlv.edu***

DEC. 5

Fairies & Fairy Tales

The UNLV Opera Theater presents scenes from operas with fairies as characters , focusing on fairy tales. **7:30P, $10. Lee and Thomas Beam Music Center at UNLV, *unlv.edu***

DEC. 6

Las Vegas Philharmonic: A Baroque Holiday

The orchestra performs Christmas concertos by Manfredini and Corelli in addition to Handel's Messiah. **7:30P, Pre-concert conversation 6:30P, $30-$110. Reynolds Hall at The Smith Center, *thesmithcenter.com***

DEC. 6

Las Vegas Flute Ensemble

See the best local talent at this engaging concert. **7:30P, free. Lee and Thomas Beam Music Center at UNLV, *unlv.edu***

DEC. 6–7

Michael Grimm—It's a Grimm Christmas Full of Holiday Spirits

The America's Got Talent winner presents holiday favorites. **Fri.–Sat. 7P; Sat. 2P, $30-$49. Reynolds Hall at The Smith Center, *thesmithcenter.com***

DEC. 7

Las Vegas Philharmonic: A Classic Holiday

The orchestra and guest vocalists preform seasonal classics. **2P and 7P, $30-$110. Reynolds Hall at The Smith Center, *thesmithcenter.com***

DEC. 8

Deana Martin Holiday Cheers!

The popular vocalist and daughter of iconic entertainer Dean Martin presents holiday classics and swing standards. **2P and 6P, $39–$59. Reynolds Hall at The Smith Center, *thesmithcenter.com***

DEC. 8

Red Rock Wind Quintet

Oboe, flute, French horn, bassoon, and clarinet come together in this enchanting concert. **7:30P, free. Lee and Thomas Beam Music Center at *UNLV, unlv.edu***

DEC.11

The Composers Showcase of Las Vegas

Local performers from the Las Vegas theatre and music communities present works of local songwriters. **10:30P, $25–$30. Myron's Cabaret Jazz at The Smith Center, *thesmithcenter.com***

DEC. 13–15

Clint Holmes Holmes for the Holidays

The popular Vegas singer presents an evening of yuletide songs and classic hits. **Fri.–Sat. 7P; Sat.–Sun. 3P, $37–$59. Myron's Cabaret Jazz at The Smith Center, *thesmithcenter.com***

DEC. 16

Tyriq Johnson Presents A Taste of Christmas

The vocalist of Earth Wind & Fire tribute band Serpentine Fire presents an evening of holiday songs. **7P, $20–$35. Myron's Cabaret Jazz at The Smith Center, *thesmithcenter.com***

DEC. 17

Voctave: Spirit of the Season

Orlando-based, 11-member a cappella group Voctave helps celebrate the holidays with a program of holiday favorites. **7:30P, $20–$50. Artemus W. Ham Concert Hall at UNLV, *unlv.edu***

DEC. 21

Storm Large

Charismatic and engaging author-playwright-singer-songwriter and finalist on "Rock Star: Supernova", the gorgeous and talented Storm Large has captivated audiences across genres with leading rock bands and symphonies, as well as the fabulous Pink Martini. **5P and 8P, $39–$59. Myron's Cabaret Jazz at The Smith Center, *stormlarge.com***

DEC. 22

Michelle Johnson's Vintage Christmas

Holiday classics of legends Nat King Cole, Bing Crosby,

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Ella Fitzgerald, Rosemary Clooney, and many others are presented in a cozy Christmas setting. **3P, $25–$40. Myron's Cabaret Jazz at The Smith Center, *thesmithcenter.com***

▼

THEATER & COMEDY

THROUGH DEC. 8

Holmes and Watson

Sherlock Holmes has not been seen for more than three years and is presumed dead. Dr. Watson is called upon to disprove the many frauds, fakes, and charlatans who have popped up claiming to be Holmes. **Fri.–Sat. 7:30P; Sat. 2P; Sun. 5P, $25–$33. Art Square Theatre, 1025 S. First St., *theatre.vegas***

DEC. 6–15

The Lion, the Witch, and the Wardrobe

The classic novel by C.S. Lewis is brought to spectacular life as we follow Lucy, Edmund, Susan, and Peter into their adventures in Narnia. **Fri.-Sat. 7:30P; Sun. 2P, $28. Judy Bayley Theatre at UNLV, *unlv.edu***

DEC. 6–7

Sister's Christmas Catechism: The Mystery of the Magi's Gold

This interactive comedy show has been performed across America for over 20 years. **Fri. 7P; Sat. 2P and 6P, $40. Troesh Studio Theater at The Smith Center, *thesmithcenter.com***

DEC. 6–22

William Shakespeare's Long Lost First Play (abridged)

A 100-hour-long manuscript written by The Bard is found under a parking lot and condensed into 90 minutes of riffing on Shakespeare with tons of pop-culture references. **Thu.–Sat. 8P; Sun. 2P, $20. Black Box at Las Vegas Little Theatre, *lvlt.org***

DEC. 6–22

The Portuguese Kid

A romantic comedy about a habitually widowed woman and her second-rate lawyer, written by John Patrick Shanley (Moonstruck). **Thu.–Sat. 8P; Sat. Dec. 14, 2P; Sun. 2P, $22–$25. Las Vegas Little Theatre, *lvlt.org***

DEC. 14

Happy Merry Improv with LVIP

The Las Vegas Improvisational Players' family-friendly show is the only one of its kind in the valley. **7P, $10; $5 kids/military. Show Creators Studio, 4455 W. Sunset Road, *lvimprov.com***

DISCUSSIONS & READINGS

DEC. 27

Story SLAM

Decembers's theme is "Travel," but don't let the theme get in the way of a good story! Tell or listen to five-minute personal stories. **7:30P, free. The Center for Science & Wonder, 1651 E. Sunset Road, *lasvegasstoryslam@gmail.com***

▼

DANCE

DEC. 13–24

The Nutcracker

The Nevada Ballet Theatre presents Tchaikovsky's timeless classic. **Thu.–Sat. 7:30; Sat. 2P; Sun. 1P and 5:30P; Dec. 23–Dec. 24, 2P, $30.95-$189.95. Reynolds Hall at The Smith Center, *thesmithcenter.com***

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FAMILY & FESTIVALS

DEC. 6

First Friday

From crafts to food to everything in-between, this is the place to celebrate all things artsy. Cockroach Theatre offers 20-minute vignettes, multiple food trucks offer mouth-watering dining, and booths of all sorts offer one-of-a-kind items. **5–11P, free. 1025 S. First St., *fffIv.org***

▼

FUNDRAISERS

DEC. 7

Great Santa Run

Your registration for this fundraiser includes a full Santa suit, a medal, and the opportunity to be a part of the largest gathering of Santas in the world! The race benefits Opportunity Village. **8A, $40. Fremont Street, *raceentry.com***

DEC. 14

Jingle Bell Run

Raise funds and awareness for the Arthritis Foundation in the 5K, 10K , or 1-mile kids run. Runners receive jingle bells for their shoes and other goodies. **8A, $25–$75. Tivoli Village, *arthritis.org/Nevada***

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HOLIDAY HAPPENINGS

THROUGH DEC. 31

House on Robindale

The most deco-

rated house in the valley welcomes visitors from far and wide. Park across the street to take in the 95,000+ lights synchronized to Top-40 hits and holiday favorites. **6–10P nightly, free. 1420 E. Robindale Road, *houseonrobindale.com***

THROUGH JAN. 4

Fountains of Bellagio

The internationally renowned fountains present Christmas performances choreographed to holiday classics. **Free. The Bellagio, *bellagio.com***

THROUGH JAN. 4

Magical Forest

Celebrate the holidays with a cherished Southern Nevada tradition. The Magical Forest is a winter wonderland filled with millions of sparkling lights, nightly entertainment, delicious food, and endless holiday cheer. **5:30P, $15–$22. Opportunity Village, 6300 W. Oakey Blvd., *opportunityvillage.org***

THROUGH JAN. 5

Glittering Lights Las Vegas

Nevada's largest drive-through light show, this annual event showcases 1 million LEDs and more than 400 animated displays over 2.5 miles. **Sun.–Thu. 5:30–9P; Sat. and holidays 5–10P. $20–$75 per vehicle (season passes available). Las Vegas Motor Speedway, glitteringlightslasvegas.com**

THROUGH JAN. 5

Holiday Cactus Garden

More than 500,000 lights will be strung throughout the 3-acre garden. Stop inside for a chocolate sample! **5–12P, free. Ethel M Chocolate Factory and Botanical Garden, 2 Cactus Garden Drive, Henderson, *ethelm.com***

THROUGH JAN. 5

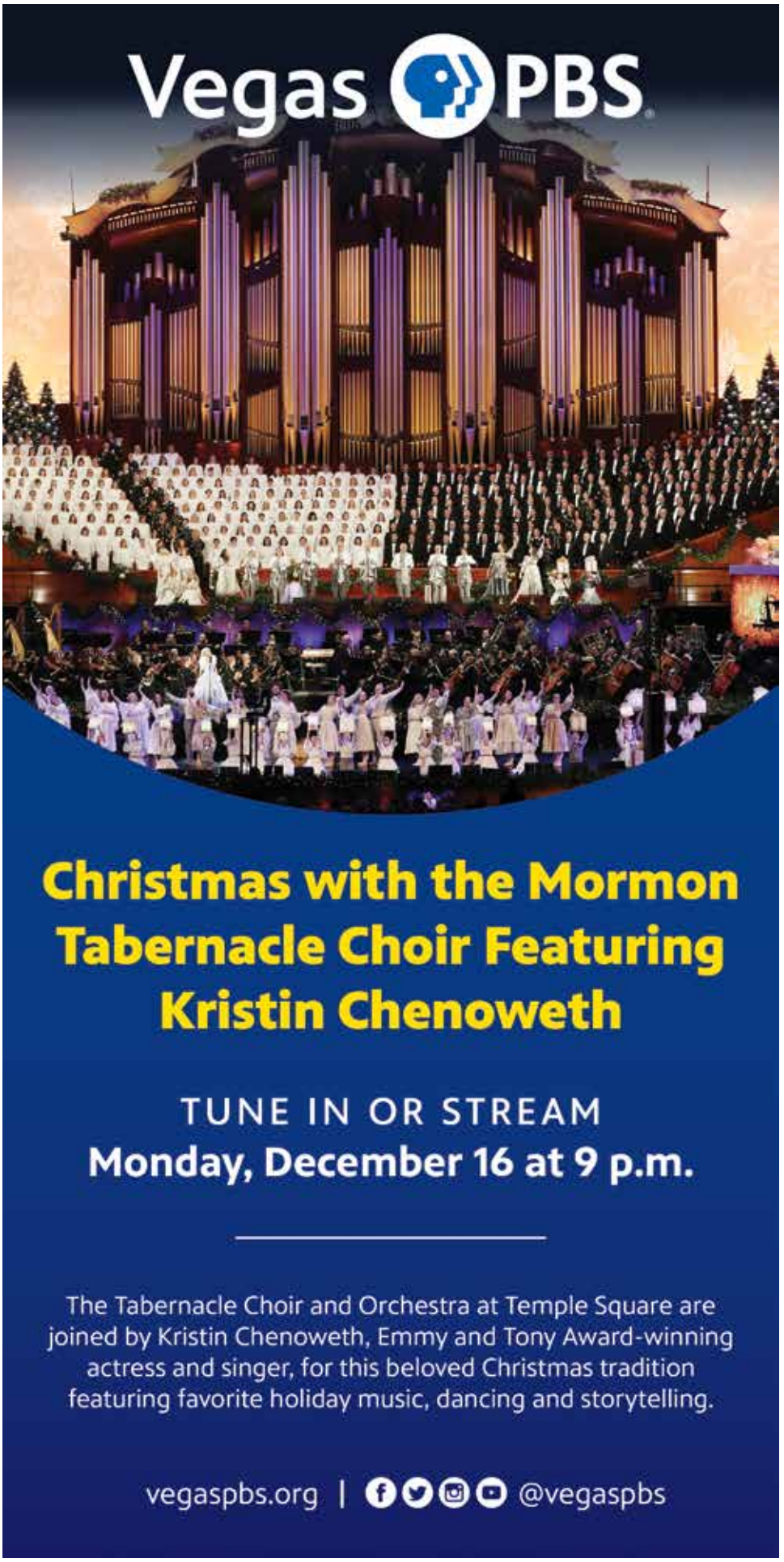
The Ice Rink

Enjoy old-fashioned ice skating right on the Strip. Light snow-showers happen every 30 minutes! **$25; $15 locals/military with ID. Dec. 1–20, Fri.-Sun. 7–11P; Dec. 21–Jan. 5, Wed.–Sun. 7-11P; Dec. 24-25, 7P–Midnight. The Cosmopolitan, *cosmopolitanlasvegas.com/ice-rink***

DEC. 5–15

Stetson Country Christmas Downtown

A mega-shopping event offering stage shows, live music, and awesome exhibitions. **10A–5P, free. The Rio, *countrychristmas.vegas***



DEC. 6–8, 13–15, & 20-23

Holiday Express

Embrace the holiday magic with train rides to Santa's magical village and festive activities including photos with Santa, holiday crafts, cookie decorating, holiday stories, a nutcracker display, and more! **Fri 2–6P; 11A–6P all other days, $10 members; $12 non-members; RSVP required. Springs Preserve, *springspreserve.org***

DEC. 6–21

Holiday Parade

The popular annual holiday parade at Downtown Summerlin offers a magical family-friendly spectacle of floats, toy soldiers, snowflake princesses, nutcrackers, dancers and characters through the streets of Downtown Summerlin - all set to joyful holiday music and maybe even a little snow!

DEC. 6–23

Santa Tram

Bundle up. Nestle up. The outdoor boarding area features festive decor, fun games, a train for the kiddos and plenty of family-photo selfie opportunies. **5–8PM, $20–$25. Las Vegas Motor Speedway, santatram. *glitteringlights.vegas***

DEC. 7

Christmas Parade of Lights on Lake Mead

Enjoy watching a fun-filled evening at Lake Mead as fully decorated boats float through for this holiday parade on the water. **5P, free. Lake Mead Resort Marina, 322 Lake Shore Road. *visitboulderci ty.com***

DEC. 7–JAN 4

Holiday Glamour

The Conservatory and Botanical Garden will be totally transformed into a magical holiday paradise. **24/7, free. The Bellagio, *bellagio.com***

DEC. 7–22

Santa Train

This 40-minute ride along the Boulder Branch Line features a toy train exhibit, Santa's sleigh for photos, North Pole mailbox, and depot gift store. Six runs, **10A–3P Sun–Sat, $10. Nevada State Railroad Museum, 601 Yucca St., Boulder City, *nevadasouthern.com***

DEC. 13–14

WinterFest

Their special holiday presentation of WinterFest includes a variety of family-friendly activities including the official tree-lighting ceremony with Mayor Debra March and Santa on Friday night. Saturday's festivities conclude with the fabulous Evening Light Parade. Tree lighting: **Fri. 6P; festival: Sat. 2P; parade: Sat. 5P, free. Henderson Convention Center and Events Plaza, 200 S. Water St., *Henderson, cityofhenderson.com***

DEC. 14

Ugly Sweaters Wine Walk

Stroll the historic downtown Boulder City streets and shops while sampling a variety of wines along with tasty bites. **4–8P, $25. Historic Boulder City, *bouldercitychamber.com***



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VOCTAVE: Spirit of the Season

Tuesday, December 17, 2019 • *7:30 p.m.*
$50 · $40 · $30 · $20

The chart-topping, Orlando-based, 11-member a cappella group Voctave helps start the holiday season with a program of season faves!

RUSSIAN NATIONAL BALLET: *Cinderella*

Saturday, January 25, 2020 • *7:30 p.m.*
$50 · $40 · $30 · $20

Start 2020 with Prokofiev's music, the Russian National Ballet, and the heartwarming story of Cinderella and the prince, complete with her ugly-step family!







SÉRGIO & ODAIR ASSAD

Thursday, February 13, 2020 • *7:30 p.m.*
$35 · $25

The Grammy®-winning Sérgio & Odair Assad return to UNLV to help us celebrate 15 years of guitar artisty. *The Washington Post* writes that the brothers perform like "a sort of 'uber-guitar,' two instruments and one brain."

NEW YORK GILBERT & SULLIVAN PLAYERS
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Sunday, March 8, 2020 • *7:30 p.m.*
$50 · $40 · $30 · $20



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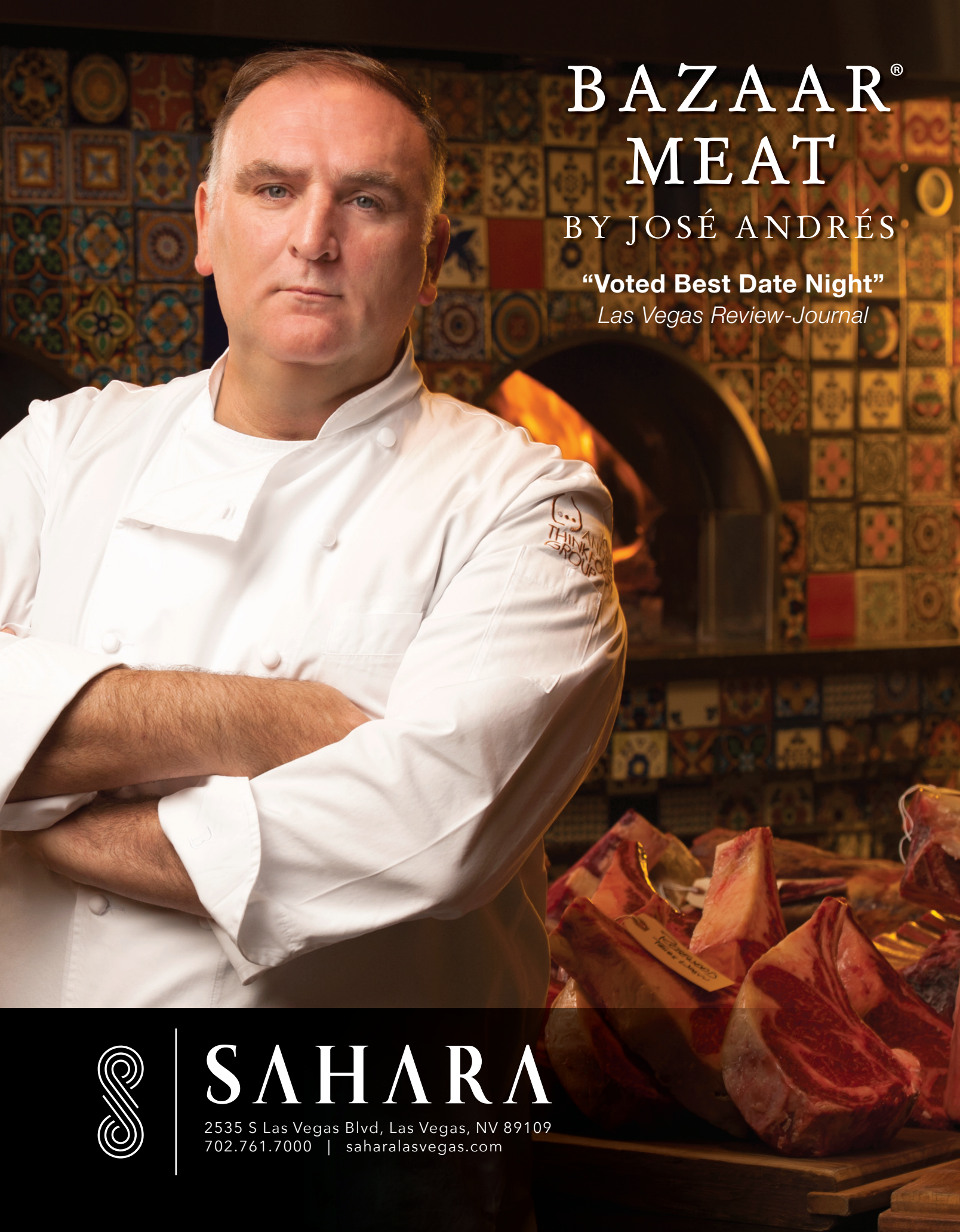
Although unanticipated, artists, dates, and times are subject to change without notice.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