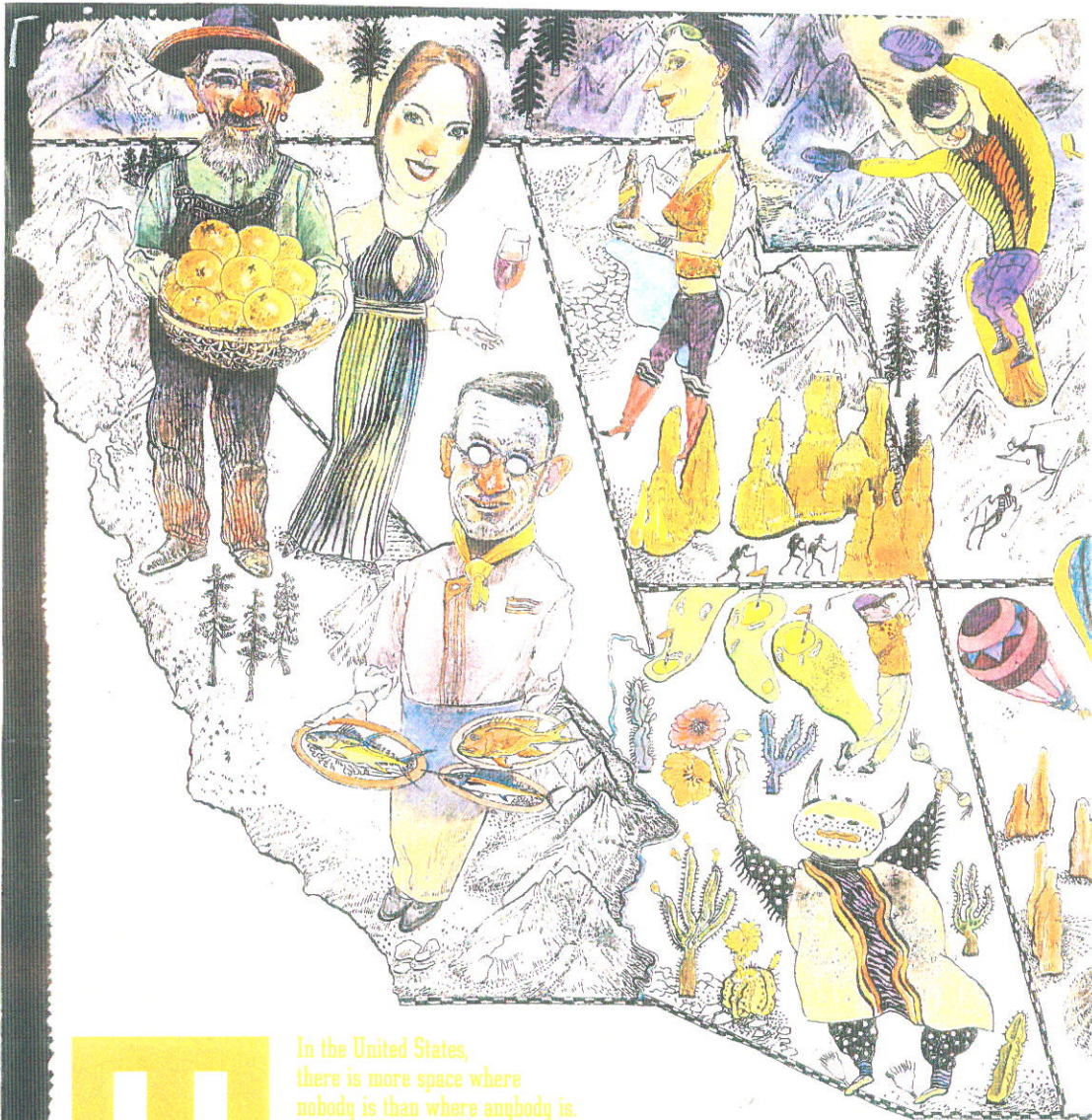


AMERICANWAY

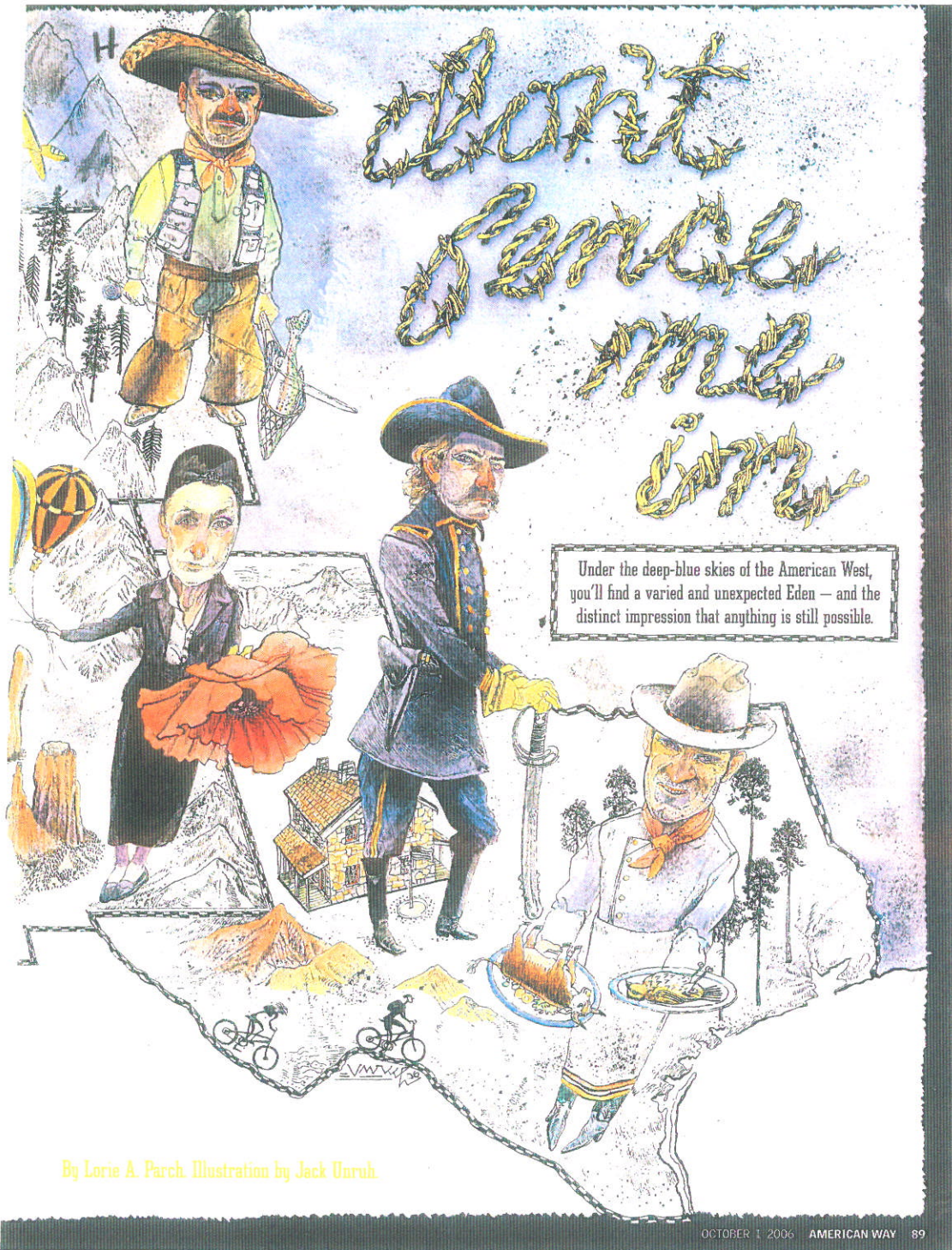


In the United States,
there is more space where
nobody is than where anybody is.

— Gertrude Stein

The historic American West calls to mind lonesome cowboys, sun-roughened pioneers traversing inhospitable country, deadly poker games in seedy saloons, gunfights at sundown across dusty streets. A difficult life, to be sure. What could have drawn so many for years? "Number one is the openness of the area, that there are actually spaces that are unfettered with human population, where there is a little bit of breathing room," says Michael Duchemin, senior curator at the Autry National Center, Museum of the American West, in Los Angeles. "The second thing that's associated with the West is opportunity. Because there are wide open

spaces and fewer people, there is opportunity there, and that's what historically directed migrant and immigrant populations to move to those areas." The argument could be made that these very things continue to draw legions westward even today, and that the unsurpassed scale and variety of nature's beauty here elicits the same emotions it always has: a sense of unlimited possibility and a standing invitation to test your mettle against the elements. ♣ These six states, each with more than its share of Mother Nature's gifts, invite you to sample the best of the old and new West — naturally.



Don't Fence Me In

Under the deep-blue skies of the American West, you'll find a varied and unexpected Eden — and the distinct impression that anything is still possible.

By Lorie A. Parch. Illustration by Jack Uruh.

NATURAL WONDERS | CALIFORNIA

National Orange Show Festival, San Bernardino, March 28 to April 5, 2014. www.noshow.com | The annual U.S. for western produce and farm.

Gilroy Garlic Festival, 400 E. First St., Gilroy, CA 95020. www.gilroygarlic.com | The annual festival for garlic and related products. See the online calendar.

Lemon Fest, 10000 S. Bascom Ave., San Jose, CA 95128. www.lemonfest.com | Free admission.

California Avocado Festival, 10000 S. Bascom Ave., San Jose, CA 95128. www.caavocado.com | Free admission.

Indio International Tamaie Festival, 10000 S. Bascom Ave., San Jose, CA 95128. www.indiofestival.com | Free admission.

Temecula Olive Oil Company, 13507 S. 25th St., Temecula, CA 92592. www.temeculaoliveoil.com

Rusty Acres Herb Farm, 10000 S. Bascom Ave., San Jose, CA 95128. www.rustyacres.com | Free admission.

The Vegetable Shop at the Chino family farm, 10000 S. Bascom Ave., San Jose, CA 95128. www.thevegetableshop.com

The Carneros Inn, 10000 S. Bascom Ave., San Jose, CA 95128. www.carnerosinn.com

Boon Fly Café, 10000 S. Bascom Ave., San Jose, CA 95128. www.boonflycafe.com

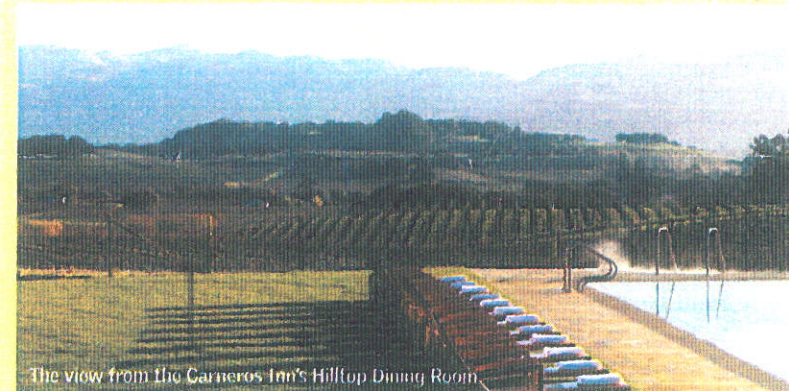
Ferry Building Marketplace, 10000 S. Bascom Ave., San Jose, CA 95128. www.ferrybuildingmarketplace.com

Culinaire, 10000 S. Bascom Ave., San Jose, CA 95128. www.culinaire.com

The Slanted Door, 10000 S. Bascom Ave., San Jose, CA 95128. www.slanteddoor.com

NEW WEST

The Carneros Inn in Napa Valley is serenely luxe and pays tribute to the bounty of the wine country with its restaurants. The Boon Fly Café (simple, delicious comfort food; don't miss the devil's food cake) and Hilltop Dining Room (French cuisine) offer some of the best fare in the area. Even the inn's spa uses local produce, incorporating crushed olive stones, local olive oil, black perlette grapes, and goat butter into its sybaritic offerings. You'll find the wealth of California's fields in one spot at San Francisco's historic Ferry Building Marketplace. There you'll find, indoors and out, locally made olive oils, cheeses, chocolates (tip: stop by Recchiuti Confections), bakeries, flowers, and even an antiques store, Culinaire, which carries only wares to do with food and cooking. Don't miss Slanted Door and its excellent Vietnamese cuisine. Surrounding the landmark building is the outdoor farmers' market run by CUESA (Center for Urban Education about Sustainable Agriculture) on the Ferry Plaza. Bustling Saturdays at the market include the 10 a.m. "meet the farmer," a half-hour interview with a local farmer or artisan followed by a cooking demonstration using in-season foods. For the past three years, late October has brought the Marketplace's annual Harvest Festival, with pumpkin carving, wool spinning, butter churning, olive oil and honey tastings, a petting zoo, and the pièce de résistance: wine and beer tastings with more than two dozen wineries and breweries, all California certified organic. Ferry Plaza Farmers Market is open Tuesdays and Saturdays year-round, and on Sundays and Thursday evenings (inside) May through October.



The view from the Carneros Inn's Hilltop Dining Room.