

YOUR GUIDE TO LIVING IN SOUTHERN NEVADA

# desert

C O M P A N I O N<sup>®</sup>

JULY/AUGUST 2010

## DEALICIOUS MEALS

75 scrumptious, savory, spicy and sweet meal deals that'll fill your belly – without draining your wallet

### PLUS

OUR INSIDER GUIDE TO FINE DINING ON A SPARE-CHANGE BUDGET



### EXTREME HAUTE ADVISORY

If you must wear clothes this summer, read this

### THE MAN WITH 1,000 SPINES

Wild tales of a rare book dealer

### IT ONLY HURTS WHEN I BEEP

Meet tomorrow's doctors training on today's robots

Wichcraft's BLT >

[ FOOD ]

## When breakfast isn't loud enough

**Julie Hession, the brain behind Julie Anne's Granola**, is a tough interview. Oh, she's pleasant and engaging enough — imagine Swiss Miss with an MBA from Duke. But how is a journalist supposed to stay on task when three generous sample bags of her sweet, crunchy, all-natural, locally and lovingly handmade granola are staring him in the taste buds the whole time?

“Granola still has this reputation of being bland and dry, with no personality or flavor,” says Hession. When she owned a gourmet food store in Henderson, customers raved about her granola. So it makes sense that when Hession closed up shop in 2006, her next venture focused on making the best granola on the planet. (Informal taste test results: She's dangerously close to succeeding.)

“Part of the secret to great granola is having a balance between the crunchy clusters and the loose, more cereal-like elements,” Hession says. Another part: dreaming up recipes that jibe with memories of home and childhood. Take her Sweet Citrus Granola. “I was inspired by the classic Creamsicle,” she explains. “It's a refreshing classic, and you don't often see citrus in granola.” Other flavors include Berry Yummy PB & J, Tropical Bliss and Maple Blueberry, inspired by her childhood summers in New Hampshire.

And the canard that granola is solely a breakfast food? Crunch that noise. Hession reminds that you can sprinkle it on yogurt, ice cream, mix it into cookie dough or pancakes — or just snack old-school, straight from the bag. Pick one up at a Whole Foods or online at [www.julieannes.com](http://www.julieannes.com). — *Andrew Kiraly*



Julie Hession shows off her breakfasts of champions.



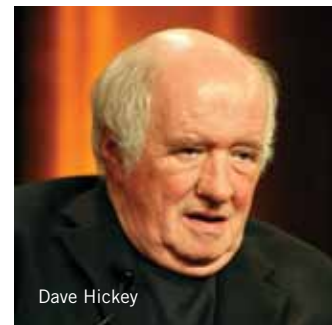
A fuzzy and unblinking Sarah Flake creation

[ BUSINESS ]

## Unassuming crafters, unite!

**Etsy.com is wonderful**, but there are only so many tea cozies and cutesy fridge magnets you can take before needing some Vegas sizzle — see page 18 to read about Etsy artisans selling wares with Sin City flavor. Now local Etsians are getting crafty offline too. Handmade in Vegas is a group of 200-plus local Etsy artisans pooling their power to weave a stronger craft culture in the Las Vegas Valley.

“It started off as a little idea, but it soon became this amazing beast,” says founder Sarah Flake, who launched the group in May. Its next craft fair and meetup is 10 a.m.-4 p.m. Aug. 8 at the Resort on Mount Charleston. Info: [www.HandmadeInVegas.com](http://www.HandmadeInVegas.com). — *A.K.*



Dave Hickey

[ INTERVIEW ]

## Exit the loudmouth

**Dave Hickey is outta here.** The author of *Air Guitar*, ex-UNLV art prof, MacArthur Fellowship recipient and irascible public intellectual took a teaching gig at the University of New Mexico. You know what that means: parting shots.

**What will you miss most about Las Vegas?** “The fact that Las Vegas is a 24-hour town makes moving to a new town difficult. Also, there's an institutional civility here that comes from its tourist roots.”

**What won't you miss?** “UNLV. Generally speaking, the university system is the handicapped parking of intellectual life.”

**What's the economic future of Southern Nevada?** “About a decade of bleakness, I fear.”

**How do you think Albuquerque will influence your work?** “I need to work where people work. People work in Vegas. Albuquerque will be harder because it's a ‘softer’ environment, which might make my work harder.”

**Will your departure leave a hole in Las Vegas?** “Not really, I'm just a fish moving through the water.”

**Parting thought?** “I learned a lot here. It cost too much.”

— *Molly O'Donnell*