



LAT: 35° 40° N LONG: 105° 57° W DESTINATION: SANTA FE

# on tour in santa fe

SANTA FE IS HOME TO MORE WRITERS PER CAPITA THAN ANY OTHER U.S. CITY, AND WE'RE NOT TALKING ABOUT BLOGGERS. IT seems virtually impossible to go 20 minutes without meeting someone involved in the arts here. But that story's already been told. What most don't know about Santa Fe, though, is how to get the insider's experience without actually knowing anyone there or paying big bucks for a private concierge. So we've put together a short list of ways to experience Santa Fe with expert guides at the helm, and none of it will cost you a fortune.

# SEE

When friends came through town, Emily Kimball noticed she was always taking them to artist's studios for behind-the-scenes tours and private showings of new works. So she decided to buy a van and charge people. Now, she runs Emily's Artist's Studio Tour (505.984.TOUR, emilysarttour.com), a service that puts clients in front of art before it hits the gallery and in touch with the artist who made it. You might hear artist Stacey Neff (staceyneff.com) explain the tools behind her accomplished glass-blowing technique or visit live/work spaces of people who dropped everything in corporate America and jumped head-first into the Santa Fe art scene.

If self-guided wandering is more your style, get yourself to the Railyard District, where Santa Fe's contemporary art galleries have clustered together and infiltrated a stock of old warehouses. Don't miss a stop by Zane Bennett Contemporary Art (zanebennettgallery.com) where a light, bright, double-height space is owned by Sandy Zane, a friendly daredevil who flies planes and urges guests to walk the steel and glass catwalk upstairs to access more art. SITE Santa Fe (sitesantafe.org) is a collaborative show space designed by Todd Williams and Billie Tsien (also designers of Phoenix Art Museum's newest expansion) that acts like the big-name anchor for the galleries that surround it. One of those galleries in the neighborhood has a sister gallery in Old Town Scottsdale-Gebert

Contemporary. Here, Gebert uses its gigantic space for large-scale installations and more ambitiously sized wall hangings.

# FAT

Before you book a single reservation at a restaurant, sign up for a walking tour with the folks at that Santa Fe School of Cooking (santafeschoolofcooking.com). You'll begin with a quick orientation at the school, learning the lay of the culinary landscape before heading off for private tastings in some of the city's best restaurants. Each stop includes a private tasting, often with a wine pairing, as chefs and owners explain not just what you're eating but how the restaurant fits into the overall scene. You might sit at the bar of Coyote Café and chall

with new chef/owner Eric DeStefano who shares the history of this great restaurant while serving up something spicy and slow cooked. You might also stop by Amavi to hear about their fusion of Italy, Spain, and France; or Tom Kerpon, the executive chef of Rio Chama, might set up a table in the kitchen where you'll eat while the lunch is prepared for other guests.

### 14063

Even the outdoor-phobic would enjoy a day with Santa Fe Mountain Adventures (santafernountainadventures.com) during their revolutionary geocaching hikes. Hikers form groups and explore the Sangre de Cristo Mountain trails with a GPS and scavenger hunt for pre-planted clues and prizes, learning about the terrain from guides as they go. SFMA also offers cultural geocaching through the city, as well as more rigorous adventures, handling required gear, transportation, and food.

### STAY

The Inn of the Anasazi (innoftheanasazi. com) is located mere steps from Santa Fe's main square, where shops, independent vendors, restaurants, and galleries surround a grassy courtyard for lazy-day lounging and the other small fairs. The Inn itself is just that—a boutique hotel that operates with the attentiveness of a much larger property. Drop in for a margarita at the street-facing patio after check-in and make a dinner reservation for The Anasazi Restaurant, where Chef Oliver Ridgeway's seasonal American fare is a favorite among locals and even visitors from other nearby hotels.

