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Sunset

LIVING IN THE WEST

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UNDER \$100!
50 BEST BARGAIN HOTELS

Leakside Camp, San Juan County, NM

See what's shopping

DAY TRIPS FOR DESIGN HOUNDS

The new cheese capital of the West is ... p. 55

MAY 2011



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Spanish accent

Forget going overseas to fulfill your fixer-upper farmhouse fantasies. Do what Celia Tejeda did, and create Europe north of Napa.

ON MOST WEEKENDS, you'll likely find several members of Celia Tejeda's family at the Northern California retreat that she owns with her brother, Leo, and husband, Mike. Please don't call it a second home, because by all appearances it isn't. For one thing, there are homes, and how many second homes keep folks? For another, no one will bat an eyelash if you decide to bring your guitar along or wear a marmite



Their original goal was to create a community space for people to enjoy the outdoors. The building was designed by architect [Name] and is a prime example of sustainable design. The building is made of recycled materials and is energy efficient. The building is a great example of how to create a sustainable building.







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Modeling
Acting out John's
story with dolls and
props is chosen all to
be outside lessons.
Tom, Anna, and
John, 10, are
shown in a
modeling lesson.

» THE PERFECT TAPAS

Serves 4 as an appetizer or 2 as a main course | 25 minutes
This tortilla Española is Cuba's mother's recipe.

4 large Yukon Gold potatoes (about 2½ lbs.), peeled and cut into ½-in. cubes

2 medium yellow onions, chopped

3 egg whites with an ice salt

2 cups extra-virgin olive oil

4 large eggs, beaten in a bowl

2 tbsp chopped flat leaf parsley

1. **COOK** potatoes, onions, and salt in a bowl. Set aside.

2. **COOK** oil in a large frying pan over high heat until very hot but not smoking. Spoon potato mixture into oil, spreading evenly. Cook until at least half the potatoes are browned, using a slotted metal spoon to turn potatoes occasionally. 20 minutes.

3. **ADD** a streamer egg to bowl and pour in potatoes. Let drain. Remove 1 tbsp oil.

4. **POUR** egg into potato mixture in a large bowl. Mix in parsley.

5. **COOK** reserved 1 tbsp oil in a 10-in. nonstick frying pan over medium heat. Pour egg mixture into pan, spread evenly. Cook, lifting edges to check color. When eggs are medium brown, remove from heat. Set a large plate upside down over pan. Invert tortilla onto plate, then slide back into pan. Cook over medium heat until bottom is browned, about 8 minutes.

6. **TRANSFER** to a plate, cut into wedges.

SEE OUR OTHER RECIPES ON PAGE 104. FOR THE FULL STORY ON THIS DISH, VISIT www.fox.com.





There was a party, with a chalkboard that we had tapes being around, like there was and there is. I think that's what it is, a party, and they make it about a



scarfiness. That's because the *Tejadas* have tried to recapture the rural lifestyle of their boy-home village of Buzanos, in Spain near Basque Country. The property that they purchased in 1999 in California's Lake County had the bones the brother and sister were looking for: a farmhouse, a waterfall, and a walnut grove. So built living quarters to connect to the farmhouse, which also created a courtyard. They also added Tempranillo and Grenache grapes, Colla says, which thrived and allowed them to found a winery, *Tejada Vineyards* (TejadaVino.com). (Doing the planting as a family, she says, roots them to the land. "We wake up to see how the vines are doing. The wine it comes into the DNA of our lives.")

It's the informality of this working ranch that attracts friends and families, who come to play on the outdoor patio, stum a guitar, and get a taste of Spain, evident in the deep red walls, steer-head decor, tapas served around the clock, and...lamas? (He admits that there are no lamas in their home country—the family added them because “the more the merrier.”)

Outside on the ranch

1 The vineyard is about one fourth from the ranch. Colla, wearing a traditional Spanish outfit, encourages those up and keeps essential equipment (lawnmower, chainsaw, straw hats, and cones on hand for guests). **2** They get chickens for the ranch so the kids could learn where eggs come from. **3** The white ibex is the gunnison, formerly wild ibex. For the *Tejadas*, lullabies are a special meaning: “a way to reach the stars,” Colla says.



► A SPANISH FLOOR PLAN

The built additions in a U shape to form courtyard. **1** = KITCHEN, BREAK ROOM, AND BATH WITH TERRAZZO FLOOR (REPLACES EXIST. KITCHEN) **2** COLLA'S WINE COUNTRYHOUSE **3** PORCH + COURTYARD



IN WHICH RED IS BEST?

Trade Spanish, red together: "Question for life, love, creativity, food, wine, and people." Color says.



SPANISH RED
 (aka) **PIG** by
 Roger L. Scott, Paris,
 red/white/cream, and
 the wine. **Beauty**



SPANISH RED
 (aka) **PIG** by
 Benjamin Moore,
 Benjamin Moore,
 the wine. **Beauty,**
 offering, and go



SPANISH RED
 (aka) **PIG** by
 Benjamin Moore,
 the wine. **Beauty,**
 wine, and embracing



Inside the home

1. **Inside** who was right in the library that someone getting friendly with Caroline, the chef.

2. **Spice** parts yellow and white fill the ready yellow are

ready moved to wherever the party is. 3. **The** photo on display of Color is and the kids, one year at the next a decade ago.

