

Issue 87

www.rockonmagazine.com

ROCKon

MAGAZINE

PIONEER CENTER
FOR THE PERFORMING ARTS



BROADWAY
COMES
TO RENO

FROM MONGOLIA TO THE WORLD

*The HU redefine what
global rock sounds like*

"PUNK ROCK SAUTÉ CRASHES THE COVER"

*Jonathan Chapin & Daryl Butterfield
bring the heat*

LEADERSHIP EDIT EXCLUSIVE

Morgan Massie interviews Katey Roshetko

TRUCK ENVY BREAKDOWN

*Spring & summer truck accessories
you need now*

PEPTALK WITH REVENGE MD

*The new science of peptides &
GLP-1s for real weight loss*

RENO'S PATIO SEASON,

through the lens of LaDonna Michelle

THE PULSE OF THE HIGH SIERRA

Rock On Magazine is the definitive print and digital heartbeat of the Reno-Tahoe region. We are more than a publication; we are a community-driven platform for the creators, risk-takers, and voices that define our unique **Great Basin and Tahoe spirit**.

From Reno's music scene and culinary rebels to interviews with international artists and the rugged regional history that anchors us, we capture real culture as it unfolds. **Rock On** is the headquarters for the writers and artists who don't just cover this community—they are woven into its **DNA**.

THE VOICES

Editorial Contributors



Bill Kopp: Award-winning music journalist, author, and preeminent cultural critic.



Morgan Massie (The Leadership Edit): Forbes Coaches Council member, TEDx speaker, and executive strategist bringing high-performance mindset and professional evolution to the forefront.



Jonathan Chapin & Daryl Butterfield (The Punk Rock Sauté): Delivering the raw, unfiltered flavor of the region through local recipes and culinary storytelling—where high-end technique meets punk rock grit.



LaDonna Michelle (Booked & Outside): Lifestyle curator uncovering the hidden gems and local secrets of the Reno-Tahoe region.



Kel Rush: Exploring the intersection of food, music, and the authentic stories that drive our community.

AT THE HELM

Five years ago, Gina Adams took the helm of Rock On Magazine, steering it with a razor-sharp vision and uncompromising grit. She brings a sophisticated editorial sensibility that bridges the gap between high-end lifestyle and raw local culture.

A champion of meaningful community connection, Gina is dedicated to spotlighting the people and sounds that give this region its soul.

When she isn't at the editorial desk or collaborating with local creators, Gina is often found fishing the Truckee River, staying deeply connected to the landscapes and lifeblood of the region she calls home.

Gina Adams
Publisher & CEO



THE VISIONARIES

Design & Photography

Design Director:

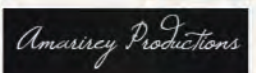
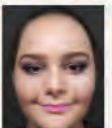
Rob Williams – Applying a sophisticated editorial lens to craft the clean, modern spirit of Rock On.

Contributing Designers:

Margie Enlow (Elevated Layouts)
Chloe Hull (Visual Storytelling)

Contributing Photographers:

Jason Kincade (Stink Eye Images)
Tony Contini (Endless Vision Productions)
Alita Rey (Amarirey Productions)





Cold Drinks ● Gaming ● Delicious Food
Your home away from home



775-800-9711

info@redrocksportsbar.com

210 Silverlake road, Reno, NV 89508

Monday- Friday 11am -9pm

Saturday 7:00am - 9pm

Sunday 7:00am - 8pm

RENO RECIPES

Fire, Noise, and Redemption:

The Chefs Who Brought a Little Rock 'n' Roll
Back to Reno's Kitchen Scene

By Kel Rush

There are polished dining experiences, and then there are nights that feel like a backstage pass. This particular night at Marcolino's Italia was a little bit of both. The room was packed; the energy was high, and somewhere between the clatter of plates and the low hum of anticipation. Two chefs moved through the kitchen like long-time band mates stepping back onto a stage they never really left. No flash, no dash, just talent.

Jonathan Chapin and Daryl Butterfield, the duo behind Reno Recipes Personal Chefs & More, didn't show up to play. They showed up to plate. And if you've spent any time around kitchens, music venues, or the kind of people who've lived a few hard chapters, you know the difference immediately. This was more than a wine dinner. It was a statement.

"They're doing something right here," Chapin says. "The flavors, the wine, the way it all lines up. It just works."

That word keeps coming up with these two - "works." Because their story, on paper, shouldn't. They've worked their asses off on multiple levels, and it shows. They've known each other for about 25 years, tracing back to the Tahoe party scene in the late 80s and early 90s. Back when kitchens were rougher, nights were longer, and the line between culinary culture and music culture was basically nonexistent.

Daryl was deep in it. Restaurants, sound engineering, and production work. Originally from the Portland area, he journeyed through the Reno/Tahoe region, Jackson Hole, Wyoming, and eventually Los Angeles, where he opened and operated multiple high-profile spots, including a top-ranked restaurant in Santa Monica called Mercado. He worked alongside names like Top Chef winner Brooke Williamson and Eric Greenspan, building concepts, scaling operations, and playing at the highest level of the industry. And then it broke him.

"I lost my mind pretty much," he says, laughing in that way people do when they've already survived it. "I was burnt out." So he walked. Stepped away. Semi-retired. Slowed everything down.



**"Giving is contagious," Chapin says.
"The more you do it, the more it spreads."**

Chapin's path is certainly not quieter. It was just different. A longtime presence in the local scene, he co-owned The Alley in Sparks with Jeremy Abts, a spot that carried its own kind of gritty, loyal following before closing in 2014. Like a lot of people who come up through bars, kitchens, and music-adjacent worlds, Chapin lived hard. Addiction was part of the story.

Recovery became the turning point. Not the pretty, polished, social media version. The real deal. The kind that forces you to rebuild your entire life from the inside out. Somewhere in that rebuild, food became more than a profession. It ignited a passion. So when Daryl eventually resurfaced and the two reconnected, it wasn't about nostalgia. It was about alignment.

"A big part of it was giving back," Butterfield says. "You can cook anywhere. That doesn't mean you're making a difference."

That IS the difference, because Reno Recipes isn't just a personal chef business. It's a platform. One that quietly intersects food, recovery, community outreach, and real-world survival skills in a way that feels almost subversive in today's culinary landscape.



Their cookbook, for example, didn't come out of a branding meeting. It came out of classes at the Elks Lodge. Seniors, foster youth, people transitioning out of recovery or incarceration. People who need structure, not soufflé. Then there are the Tuesday KOLO Cooks episodes with Katey Roshetko which will be the foundation of another recipe book soon!

"We're teaching people how to eat well on a fast-food budget," Chapin says. "How to organize their life. Mise en place isn't just cooking. It's everything."

It sounds simple, but it isn't because what they're actually teaching is agency. How to stop the cycle of "I'm broke, so I eat like crap, so I stay stuck." How to build something that resembles stability, one meal at a time. And they're not just talking about it. They've raised roughly \$200,000 through their efforts to support those programs. Unlike "influencers," these men have REAL influence on real lives. No Reels or rah rah needed.

"Giving is contagious," Chapin says. "The more you do it, the more it spreads."

You can see that mindset in how they run a kitchen. If you're expecting screaming, ego, and Gordon Ramsay theatrics, you're about 20 years too late.

"We're not here to control anyone," Daryl says. "We're here to help them do their job better."

That's coming from guys who were trained in an era where chefs threw plates, broke people down, and called it discipline.

"I had a chef throw my plate against the wall and ask if I was going to quit," Butterfield recalls. "That was normal."

Now, their approach is different. Direct. Focused. No bullshit. But human. Because they've both lived what happens when the system burns you out or spits you out. So they built something better. And then there's the food. Because let's be honest, you can have the best story in the world, but if the food doesn't hit, none of this matters.

Oh, it hits. Hard.

Chapin spilled the tea on some future menu plans that are bold, technical, and just rebellious enough to keep things interesting. Candied bacon shrimp. Salmon mousse layered with caper and citrus brightness. And the standout, a dish that sounds like it shouldn't work until it absolutely does, Cowboy Nigiri. Get this, a meat-and-potatoes reinterpretation of sushi, built with chicharrónes, potato, bacon, ginger, and chili heat!

"That came to me in a dream," Chapin says, dead serious.

Of course it did. These guys cook the way musicians write. Pulling from memory, instinct, chaos, and experience, then shaping it into something cohesive on the fly. They don't even keep a traditional menu.

"You can look at our social media," Daryl says, shrugging. "Or just tell us what you want. We'll build it."

That kind of confidence doesn't come from hype. It comes from decades of doing hard things. And still choosing to do them. That might be the most interesting part of this whole thing. They've already done the high-level restaurant grind. The TV appearances. The industry climb.

Both have been featured on Food Network. Chapin on Battle of the Decades. Butterfield on Worst Cooks in America with Anne Burrell. They've checked the boxes. And then they walked away from the version of success most people are still chasing.

"We've been offered money to open restaurants," Daryl says. "We just don't want to do it."

Not because they can't. Because they don't want the baggage that comes with it. The politics. The burnout. The revolving-door staff. The chaos that isn't creative, just exhausting. Instead, they've built something flexible. Intentional. Mobile. And they're not done.

The long-term vision is bigger than pop-ups and private dinners. They want a space. A hybrid kitchen and training ground where people coming out of recovery, foster care, or unstable environments can learn real skills and get a real shot at something different. The ideal hand up, not a handout, coupled with training.

"If you need help, we're going to help you," Chapin says. "That's it."

Neither of these men is religious but together they embody the epitome of Biblical principles and the Golden Rule - not giving a man a fish, but teaching him how, loving and serving their neighbors, showing how to be like them, not follow them. I honestly wouldn't be surprised if they turned water into wine.



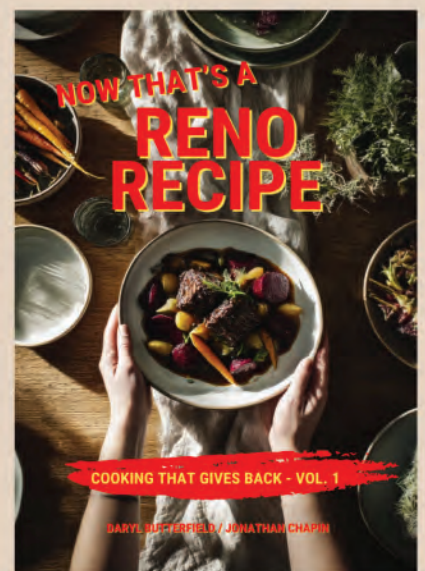
By the end of the night at Marcolino's, the room felt different than when it started. People weren't just full, they were lit up and the community comradery was electric. That's not an accident. That's what happens when the people behind the food have actually lived through it all. When they've burned it down, rebuilt it, and decided to bring others with them this time around.



Chapin pauses at one point, reflecting on where they are now. "We're lucky," he says, then shakes his head. "It's earned luck."

Yeah. You can taste that, too.

Reno Recipes is available for custom catering gigs, be it large scale galas, concerts, weddings, meetings, dinners, or even personal chef nights in your own home. This writer did that a few years ago and it was beyond the beyond! Highly recommended.



Contact them at renorecipes.com or catch Chapin at 775.771.6923, chapinsinner@gmail.com or Chef Daryl Butterfield at 530-263-1726, daryl.butterfield@gmail.com



DUNCAN
GOLF MANAGEMENT



Duncan Golf Management is a family owned and operated business. Offering 6 premier semi private golf course offering daily tee times and a competitive membership along with excellent food and terrific service-a proven winning combination. We offer competitive Group and Tournament Packages along with full planning of Special Events/Weddings!

Call us TODAY!

775-851-3301
DuncanGolfReno.com

Scan to join our Loyalty Program and start earning point to redeem for drinks, golf balls, and green fees!



0% APR FOR 72 MOS

on All New 2025 Crosstrek & Outback!



VIN JF2GUABC9S8342889. New 2025 Subaru Crosstrek Model code SRA. MSRP \$28,578. 3 at this price. VIN 4S4BTAAC6S3318281. New 2025 Subaru Outback Model code SDB. MSRP \$32,033. APR: For example: With a down payment acceptable to lender, 72 monthly payments of \$13.89 for every \$1000 financed at 0% APR, on approved credit. Min finance FICO, 800. ALL OFFERS: Price does not include \$599 Dealer doc fee, taxes and license fees. Offer expires 11/03/2025.

If you're looking for Safety, reliability, resale value in an AWD vehicle, you need a Subaru from Lithia Reno Subaru!

New 2025 Subaru **CROSSTREK**
Lease for AWD
\$179 Per mo. for 36
mos. \$2,995
due at signing

VIN JF2GUABCXS8342285. New 2025 Subaru Crosstrek Model code SRA. MSRP \$28,578. LEASE: 36 monthly lease payments of \$179. Total due at lease signing, \$2,995 customer cash, which includes first month's payment and \$695 acquisition fee. \$0 security deposit. Option to purchase at lease end, \$17,433. Based on 10,000 miles per year, excess miles charged at \$0.1500 cents per mile. Lease end termination fee, \$300. On approved credit. Price does not include \$599 Dealer doc fee, taxes and license fees. Offer expires 11/03/2025.



LITHIA RENO SUBARU  **SUBARU**

www.LithiaSubaruReno.com

2270 Kietzke Ln, Reno, NV 89502 | 775.284.8000

LOCAL MATTERS.

We believe in local.

We believe in our neighbors. We believe in Nevada. We believe in you.

That's why we grow our own plants, the way nature intended, organically and fueled by the generous Nevada sun.

Growing in house allows us to control quality, producing amazing custom strains. Awards and local feedback seem to agree.

Free concerts by local bands, classes for the community, and annual events are just some of the ways we like to give back. Supporting local charities is another.

Local is important. Local matters. You matter.
Washoe Valley, Nevada.

Heart & SOL
Locally Owned. Organically Grown.



SOL
cannabis

275 US-395 ALT, New Washoe City, Nevada
775.451.7290 | solisbetter.com



— snap a pic.

The Leadership EDIT

by Morgan Massie

On Air, On Point: What the Newsroom Teaches Us About Curiosity and Connection

Featuring Katey Roshetko, Anchor/Producer, KOLO 8 News Now, *Morning Break*

Hi there—I'm Morgan Massie.

Welcome to the very first edition of The Leadership Edit.

If you're familiar with *Rock On*, you already know the magazine celebrates the creative energy fueling Northern Nevada—music, art, culture, performance, and the people behind it all. What I've always loved about this community is that many of those creators are also leaders in their own way.

In this column, I'll sit down with people leading our community in interesting and often very human ways—artists, entrepreneurs, journalists, performers, and community builders. My goal with this column is simple: to pull back the curtain a little and explore the everyday leadership lessons behind the work people are doing.

For this first Leadership Edit, I sat down with someone many of you may recognize from your morning television routine. Katey Roshetko, anchor of *Morning Break* on KOLO 8 News Now, spends her days interviewing local leaders, small business owners, artists, authors, and community advocates across Northern Nevada—making the show a hub for stories happening right here in our region.

Behind the camera-friendly energy, though, is something deeper: a leadership style rooted in curiosity and connection, qualities that show up both on air and off.

The Zoom call had barely begun when a tiny voice chimed in from somewhere just off camera.

"Mommy!"

Katey Roshetko smiled without missing a beat. A small hand appeared first, then the determined face of her nearly two-year-old daughter, Elsie, climbing into view, clearly intent on competing for attention with the interview. Katey gently redirected her, and within seconds, we were back to talking about journalism, storytelling, and leadership.

It was the kind of moment that rarely makes it onto television. But it was also the perfect introduction to Katey Roshetko.

If you've watched *Morning Break* on KOLO 8, you already know Katey as the energetic

presence guiding conversations with local leaders, small business owners, authors, chefs, and community advocates across Northern Nevada. What you might not see is the leadership skill behind it.

Because the same qualities that make Katey a strong broadcaster—curiosity, adaptability, and genuine interest in people—are the same qualities that define strong leadership anywhere. And in many ways, the newsroom is one of the most intense leadership environments there is.

Katey's journey into broadcast journalism didn't start in a newsroom.

It started in a McDonald's parking lot.

She was a college junior, sitting with her then-boyfriend—now husband—trying to figure out what came next. She had been pursuing theater but was beginning to realize that the path might not be the right fit.

"I loved theater," she chuckled. "But I realized two things: I didn't have the talent for it, and I didn't have the stamina for the rejection."

Still, something about storytelling and performance kept pulling at her.

A close friend asked a question that changed everything.

"If you love storytelling and performance," her friend said, "have you ever thought about broadcast television?"

The idea clicked instantly.

Katey pivoted her academic focus, earning a degree in public broadcasting with a minor in theater. Later, she would go on to earn a master's degree in strategic communication—an experience that helped shape how she approaches leadership and collaboration inside the newsroom today.



"Great leaders don't have to know everything. They just have to keep asking good questions."

— Morgan Massie

Broadcast journalism offered something theater never could: the opportunity to combine storytelling with public service.

"I grew up in a family very connected to church and mission work," she said. "So being able to serve the public through journalism felt like a natural extension of that."

Like many journalists (and, let's be honest, many of us!), Katey's path wasn't linear.

Her career began behind the scenes, producing news segments before eventually moving on air as a reporter and weekend anchor. Along the way she worked at stations in Quincy, Illinois, and Roanoke, Virginia.

And like many professionals working toward leadership roles, she faced her share of setbacks.

"I got passed up a lot," she said candidly.

But those experiences built resilience and perspective.

Eventually, an opportunity brought her west. In 2021, Katey and her husband Sam—also a broadcasting professional—began applying for positions across stations west of Denver.

Reno was the place where everything aligned. KOLO 8 offered Katey an anchor role, and Sam joined the station as the morning show director. Today they work on the same show.

"He's the first mate," Katey joked. "But I'm the captain."

The couple moved to Reno in November 2021, and just a few months later in January 2022, Morning Break officially launched.

Drawing on ideas she had tested while working in Virginia, segments with local authors, cooking demonstrations, and small business spotlights, Katey began shaping a show focused on community stories and everyday life.

But first, she had to build a network in a city where she knew almost no one.

"I started posting in Facebook groups introducing myself," she said. "I was like, 'Hi, I'm Katey, I just moved here, and I'm launching a new morning show.'"

At first, guests trickled in—two interviews a day, then three, then four. Soon the show was booking four or five segments per day, with reporters conducting interviews across the region.

Cooking segments became a staple. Local authors began



"Just make people feel like they're having a better day because they talked to you."

— Katey Roshetko

appearing regularly. Entrepreneurs, nonprofits, and community advocates filled the green room.

The show had found its rhythm.

One of the defining elements of Morning Break is Katey's open-door approach to guests.

In an era where many media platforms curate voices carefully, Katey embraces a different philosophy.

"As a journalist and gatekeeper of who comes on the show, I'm terrible at gatekeeping!" she laughed.

"Everyone can come on."

For her, the role of the host isn't to judge whether a topic aligns with her personal interests, beliefs, or expertise. Her role is to facilitate conversation for viewers.

"I don't have to be interested in it," she explained. "I don't have to be an expert. My job is to help our viewers understand why it might matter."

That philosophy attracts an eclectic mix of guests. One day it might be a local author launching their first book. The next might feature a nonprofit director, a chef, a theater performer, or a drag queen preparing for an upcoming show.

The variety is intentional. And powerful.

When I asked Katey how she manages to show up so consistently upbeat, engaged, and prepared—even when interviewing guests outside her own areas of expertise—her answer was surprisingly simple.

Curiosity.

"I'm a passion leech!" she said with a laugh.

"If someone is passionate about something, I can get on board really fast."

Rather than trying to know everything, Katey lets curiosity guide her conversations.

Sometimes a guest arrives with a technical topic—like a complex medical device—but if they're excited about it, Katey leans into the enthusiasm.

"I let curiosity fuel me," she said. "Suddenly I'm learning something new and I feel smart for understanding it."

That mindset creates an important leadership shift. Instead of needing to be the expert, she focuses on asking the right questions.

"I don't have to have the answers," Katey said.

"I just have to ask the questions."

This year marks Katey's ten-year anniversary in broadcast journalism. (Congrats, Katey!)

Over the past decade, she has interviewed an astonishing range of people: CEOs, political leaders, nonprofit founders, artists, and everyday citizens sharing their stories on the street.

"Every interview builds on the last one," she said.

The more conversations you have, the easier it becomes to connect with someone new. And that lesson extends far beyond journalism.

Katey believes one of the best ways to grow as a leader is to practice conversation itself.

"Go out and talk to someone you don't know," she said.

"See what you learn."

Katey credits much of her leadership philosophy to the book *Creativity, Inc.* by Pixar co-founder Ed Catmull.

The book emphasizes two key qualities: curiosity and collaboration.

Those ideas resonate deeply with how Katey approaches both



television and community engagement.

Curiosity creates space for people to share ideas and collaborate in ways that might not happen otherwise. That spirit shows up daily on Morning Break.

In the green room, guests from different worlds sit side by side—performers next to business owners, nonprofit leaders next to chefs. Sometimes those conversations spark collaborations long after the cameras stop rolling.

I've seen it firsthand. A few of my Reno connections started in Katey's green room, bonding over those familiar pre-on-air jitters.

Katey believes great conversation is both an art and a skill. And like any skill, it improves with practice.

"It's easy to get stuck thinking about what question you'll ask next," she said.

"But the real magic happens when you're listening."

Her advice is refreshingly simple. Ask someone about their passion. Listen closely. You don't need to plan every interaction or chase some monumental connection.

"Just make people feel like they're having a better day because they talked to you," she said.

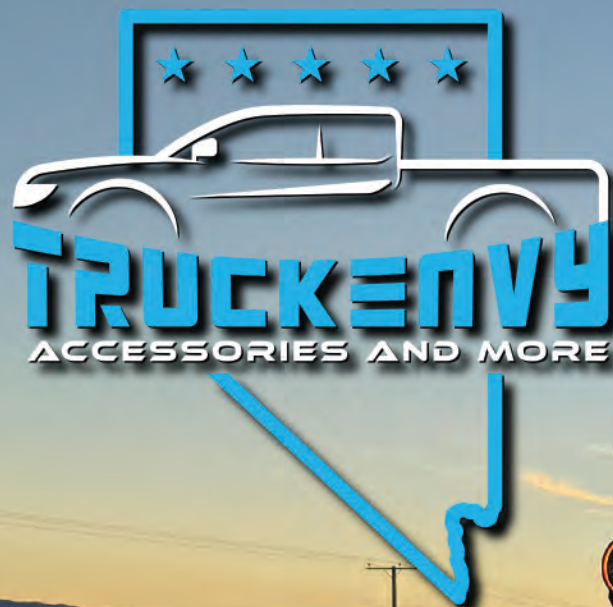
Near the end of our interview, Elsie returned to the frame again, climbing happily into mom's lap. Katey smiled, adjusted the toddler gently, and continued the conversation without missing a beat.

Leadership, it turns out, doesn't only happen in boardrooms or newsrooms. Sometimes it happens in those unscripted moments—balancing professionalism with parenthood, curiosity with chaos, and connection with responsibility. And maybe that's the real lesson from the newsroom. Great leaders don't have to know everything. They just have to keep asking good questions.

Until next time... lead with curiosity and keep the conversation going.

Morgan Massie

The Leadership Edit – Real conversations. Everyday leadership.



GEAR UP
for Spring & Summer
with *Truck Envy!*



Warmer Weather Means More
ADVENTURES!

75 E Patriot Blvd Unit 13 Reno, NV 89511

775.993.3700

TruckEnvy.com



Chinese Cuisine • Seafood • Bar
Dine-In • Take-Out • Catering



Business Hours:

Monday: Closed

Sunday – Thursday: 11:00 AM – 8:30 PM

Friday – Saturday: 11:00 AM – 9:00 PM

Lunch Special:

Tuesday - Friday: 11am - 3pm

Happy Hour:

Tuesday - Friday: 4pm - 6pm



A HUGE

Thank You

to our Team and Wonderful Community
for Making SoL Cannabis the

BEST DISPENSARY IN NORTHERN NEVADA



STILL

Locally Owned

ALWAYS

Organically Grown

FOREVER

Grateful

SoLisBetter.com 775.451.7290

275 S. Hwy. 395, beautiful Washoe Valley

Keep out of reach of children. For use only by adults 21 years of age and older. Marijuana is legal under Nevada law; however it is prohibited under federal law. NV License No. D057



About The Owner

Andy Henry, owner of Truck Envy, has brought 16 years of professional truck accessory experience and has built his business around one simple principle: take care of people, and the rest will follow.

With a deep passion for trucks and the lifestyle they enable, Andy understands that for many owners, their vehicles are more than transportation. It is an investment, a statement, and often a reflection of who they are. That mindset drives the level of detail and service for which Truck Envy is known.

Andy takes pride in helping customers build trucks that are both functional and head turning. From lift kits and tires to bed protection and custom upgrades, he and his team focus on quality products, honest advice, and work done right the first time.

His hands on approach and commitment to the local community have made Truck Envy a trusted name for truck owners who want it done right.



Common Questions We Hear

What's the best spring upgrade for your truck?

Towing season has arrived, and performance matters. For anyone hauling a trailer, including a travel trailer, airbags are a smart upgrade. They provide the support needed to manage added weight, keeping your truck and trailer level, stable, and smooth on the road.

How can Truck Envy help you get ready for spring and summer adventures?

Adventure starts with the right setup. Whether you're heading off-road or exploring beyond the pavement, Truck Envy can outfit your vehicle with a lift or leveling kit to accommodate larger tires and increased ground clearance. The result is a more capable, confident ride wherever the season takes you.

What are the must-have accessories for spring hauling and camping?

Rooftop tents continue to redefine the camping experience. Paired with racks or camper shells, they offer a streamlined setup that's both practical and elevated. Easy to install and effortless to break down, they provide a comfortable sleeping space above the ground, away from the elements.

What's trending in truck looks this spring?

Function meets style with the rise of racks. Bed racks, bike racks, and kayak racks are not only practical, but they also give trucks a more refined, adventure-ready aesthetic. This season, it's all about versatility with a polished edge.

775.993.3700 • 75 E Patriot Blvd Unit 13 • Reno, NV 89511

Make Your Next Event Unforgettable at South 40 Reno!

EAT DRINK CELEBRATE PLAY

We host an incredible variety of events, including:

Choose the Perfect Space for Your Group:

Private Banquet Room — Completely private, seats up to 100 guests

The Niche — Cozy semi-private room, holds up to 30 guests

The Indoor Backyard — Massive flexible space for up to 680 guests. Features a full stage, big-screen projector + TVs, two full bars, and built-in fun: axe throwing, bowling, cornhole & more. Reserve exclusively for your private party or enjoy as a vibrant shared space.

Outdoor Patio — Relaxed open-air extension, perfect for up to 300 guests.

Customizable layouts, In-house catering from casual bites to full dinners and Full bar service

No need to hire extra entertainment — the fun is already built in!



SOUTH -40-

1445 South Meadows Parkway, Reno, NV 89521
Call or visit today to start planning your event!
Phone: (775) 800-9070
Website: www.south-40-reno.com/parties-events

South 40 Reno — Where Every Gathering Feels Like Home

PIONEER CENTER FOR THE PERFORMING ARTS

Broadway Comes to Reno

by Bill Kopp

Reno's Pioneer Center has been a hub of the region's performing arts scene since its opening in 1968. And for more than 30 years, Pioneer Center has been home to a popular performance series, Broadway Comes to Reno. The 2026-27 season kicks off October 20-25 with *Water for Elephants*. Other shows in the series include *Elf: The Musical* (November 17-22), *The Outsiders* (January 12-17, 2027), *Jersey Boys* (February 9-14), *The Bodyguard: The Musical* (March 9-14), *Maybe Happy Ending* (May 25-30), and *Hamilton* (July 20-25).

Pioneer Center CEO Dennyse Sewell and Director of Community Engagement Adam Cates spoke with *Rock On* about the origins of Broadway Comes to Reno, the work involved to bring the series to the Pioneer Center, the ongoing challenges of mounting such an ambitious program, and the qualities that make the Pioneer Center an ideal venue to host Broadway Comes to Reno.

When did the Broadway Comes to Reno series begin?

Dennyse Sewell: It started in 1995; that was the first official full season. When the Pioneer Center opened in 1968, touring productions now had somewhere to stop in Reno. And we hosted some amazing productions here. But over the years, those sorts of one-off opportunities became less and less likely to sustain themselves. Yet by 1995, there was a viable market being proven around the country: Broadway shows could tour successfully across America. And cities could start to put together series lineups and sell subscription packages with a fair bit of success.



The gentleman who was running the Pioneer Center at the time created a relationship with a company called Jam Theatricals. They said, "Let's create a Broadway series here in Reno, booking anywhere from five to seven touring shows every year." We believed our community had grown to the point to sustain something like that. And, boy, were they right, because every year since 1995, Broadway Comes to Reno has been the biggest thing that we do here at the Pioneer Center.

Adam Cates: That first year's series had seven performances, and the first one was the tour of *Cats*. And now, all these years later, we've had *Cats* six or seven times. There are definitely some shows that people want to see again and again. But also, the series is an opportunity to bring new musicals and plays to Reno that are making their premiere in the state. We get to bring those titles here for the first time.



"We want to put together a season every year that offers a little taste of something for everybody: something for families, something for date night, girls' night out, and a classic that people saw when they were young."

What challenges have you faced in building and sustaining the Broadway Comes to Reno series?

Dennyse: Reno is a relatively small market in the touring landscape, and we know we can't really punch above our weight at the level of Chicago or Los Angeles. So for Reno to carve out a consistent reputation in the touring Broadway market took many years.

And the reason that it happened is that the community in Reno supports the arts; we have such a dedicated patron base. The people who live in this region are accustomed to world-class arts and culture; we kind of insist that it's part of our daily lives.

And because people have felt that way for 30-plus years, they've believed in the series, and they've purchased tickets year over year. That is the main reason that we've been able to grow the footprint to where it is now, the reason that we're getting first-run national full-equity tours straight off of Broadway right to the Pioneer Center stage.

But every single aspect of it is spectacular and excitingly complicated: What dates are those shows available? What time of year are they even going to be coming over to the West Coast? We want to put together a season every year that offers a little taste of something for everybody: something for families, something for date night, girls' night out, and a classic that people saw when they were young. And we want to feature new, interesting, boundary-pushing, provocative works alongside familiar classics.

If you want a season like that – one that spans all of those genres – you have to make offers to a wide variety of shows. You try to lure them to Reno during the right time of year to create a series arc where the shows are at the right date for people in Reno to be able to come to them. None of it is certain until all the contracts are signed and all the marketing materials are out in the world. So it's a constant puzzle.

How far in advance do you plan each season of the series?

Dennyse: We are constantly looking about two years in advance of what's going to be coming down the pike. Sometimes we'll build a future season around a title, and then, alas, if that doesn't come true, we need to reconfigure that season.

We will continue to present familiar titles that we know people love and trust and believe in, but we will always throw a curve ball. One of our biggest points of pride with this series is that when we present shows that Reno may not be as familiar with, they trust the Pioneer Center. Over the 31 years that we've been sustaining our relationship with our patrons, they have come to trust that if we bring it here, there's a reason. There's some talent; there's some story to be told. There's something interesting, and you can definitely count on that.

What are the advantages of a subscription to the Broadway Comes to Reno series?

Adam: There are so many advantages to getting a subscription! You're guaranteed seats to all of the shows that are coming. And subscription pricing is the base level ticket pricing, so you are getting the best value for each show.

Beyond that, we treat our subscribers like VIPs. You get presale access to additional tickets before they go on sale to the public. If subscribers like their seats, they're guaranteed those same seats year to year. And we love to invite our subscribers to other special community events that we produce here. So it's really a way to stay well connected to the Pioneer Center.

What makes Pioneer Center an ideal venue for touring Broadway shows?

Adam: We're intimate. While a Broadway house in New York has around 1200 seats, a typical touring house around the country has 2500 to 3000 seats. We're a 1500-seat venue. So at Pioneer Center, you're as close to the show as you would be if you saw it in New York.

A promotional poster for the "Broadway Comes to Reno 26/27 Season". At the top left is a stylized yellow star logo. To its right, the text "BROADWAY COMES TO RENO" is displayed in large, bold, white letters, with "COMES TO" in smaller text between "BROADWAY" and "RENO". Further right, "26/27 SEASON" is written in large, bold, white letters. Below this, "SPONSORED BY PLUMAS BANK" is written in small white text. The center of the poster features six show posters arranged in two rows of three. The top row includes "Water for Elephants", "Elf: The Musical" (labeled "LANDS ON THE VERY, VERY NICE LIST!"), and "The Outsiders" (labeled "TONY AWARD WINNER! BEST MUSICAL"). The bottom row includes "Jersey Boys" (labeled "WORKING THEIR WAY BACK TO YOU"), "The Bodyguard" (labeled "THE TONY-WINNING BEST MUSICAL"), and "Maybe Happy Ending" (labeled "THE TONY-WINNING BEST MUSICAL"). At the bottom center, a large yellow banner displays the word "HAMILTON" in a serif font, with a star replacing the letter "A".

How is the series changing this season?

Dennyse: This may seem small, but it's really big for us: we are moving all of the evening start times to 7 pm, and the matinees will be at 1 pm. So we'll have consistency across the board for the entire week for all of the shows.

It used to be that an 8 pm start time felt normal for theater, but it has really been trending earlier and earlier, both on Broadway and around the country. So we sent a survey to our patrons, and we're thrilled that they overwhelmingly agreed with us that 7 pm is a sweet spot. And we'll continue to listen to the community and adapt to the series based on what Reno wants it to be. We'll keep making sure that what we do is rooted in our community.

"Over the 31 years that we've been sustaining our relationship with our patrons, they have come to trust that if we bring it here, there's a reason. There's some talent; there's some story to be told. There's something interesting, and you can definitely count on that."

Pep Talk with **Revenge MD**

"I no longer recognize my body—it's time to try something new."

For many patients walking through the doors of Revenge MD, that statement feels all too familiar. The clinic is seeing a significant rise in individuals seeking modern solutions to weight management—particularly GLP-1-based treatments that are reshaping the conversation around health, metabolism, and long-term results.

Who's Seeking GLP-1 Treatments?

Approximately 90% of patients are women, many navigating menopause. Despite maintaining healthy diets and consistent exercise routines, they're experiencing stubborn abdominal weight that feels both new and frustrating.

GLP-1s—short for glucagon-like peptide-1—are naturally occurring gut hormones that play a key role in regulating blood sugar and appetite. By slowing digestion and increasing feelings of fullness, these treatments help patients regain a sense of control over their bodies.

"The future of weight loss is more effective and sustainable."

What's Next in Medical Weight Loss?



The field continues to evolve rapidly. One of the most anticipated developments is the expected FDA approval of retatrutide, a triple-agonist medication designed to target

multiple metabolic pathways at once.

In addition, oral GLP-1 options are on the horizon, offering more flexibility for patients. Clinics are also embracing personalized protocols that incorporate supportive peptides to enhance results. The focus is shifting beyond simple weight loss toward improved body composition, metabolic health, and sustainable outcomes.

"Patients feel full faster and crave less."

Why Are GLP-1s Different?

Unlike older weight-loss medications, GLP-1s work by mimicking the body's natural hormones that regulate hunger and metabolism. This leads to more intuitive eating patterns rather than forced restriction.

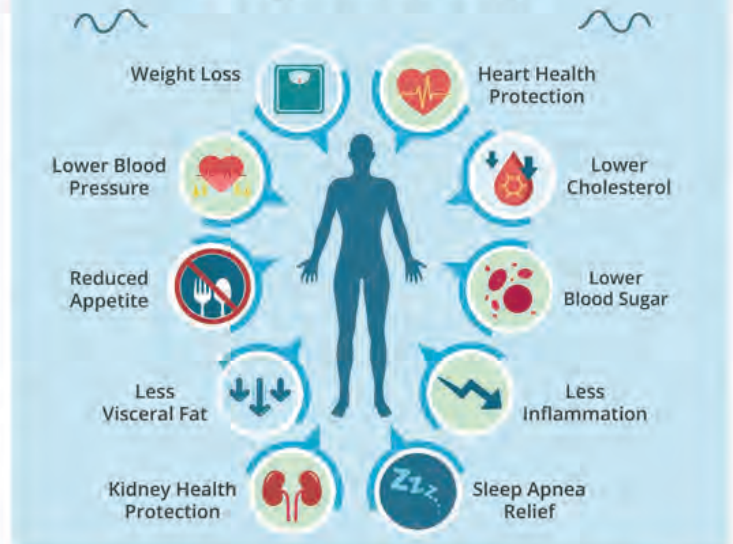
Emerging research also points to additional benefits, including reduced inflammation and improved insulin sensitivity—key factors in overall health and longevity.

"Peptides help the body function at its best."

What Are Peptides?

Peptides are short chains of amino acids that act as signaling molecules within the body. They support a wide

The Benefits of GLP-1 Drugs for Obesity



range of functions, including tissue repair, fat metabolism, inflammation control, and energy production.

Some of today's most well-known medications, including semaglutide and tirzepatide, are peptide-based therapies that harness these natural processes to optimize results.



"Health, longevity, and results you can see."

Why the Surge in Popularity?

Peptides and GLP-1 therapies have become more accessible than ever. At the same time, their visibility has skyrocketed through social media and biohacking communities, bringing once-niche treatments into the mainstream.

For many patients, the appeal lies in a combination of science-backed effectiveness and a more holistic approach to health—one that prioritizes not just weight loss, but long-term vitality.

As medical weight loss continues to advance, one thing is clear: patients are no longer settling for one-size-fits-all solutions. They're seeking smarter, more personalized approaches—and finally finding options that work with their bodies, not against them.

**Revenge
MD**

10605 Double R Blvd, Reno, NV 89521
www.revengemd.com | (775) 983-5630



LITHIA

HYUNDAI OF RENO

(775) 447.9111

Pre-Owned
2025 HYUNDAI KONA
SE AWD SPORT UTILITY

#SU246680U

\$28,475



Pre-Owned 2020 Ram 1500 Laramie
Lar4WD Crew Cab Pickup **\$30,793**
#LN280731A



Pre-Owned 2018 Hyundai Sonata
SE FWD 4DR CAR **\$11,975**
#JH598906



Pre-Owned 2017 Chevrolet Sonic
LS FWD 4DR Car **\$9,993**
#H4103925



Pre-Owned 2023 Nissan Rogue
SV AWD Sport Utility **\$22,293**
#PC794351



Pre-Owned 2020 Hyundai Elantra
Value Edition FWD **\$13,693**
#LU941488A



Pre-Owned 2011 Acura MDX
AWD Sport Utility **\$11,893**
#BH531504



Pre-Owned 2017 Hyundai Tucson
SE AWD Sport Utility **\$13,975**
#HU481809



Pre-Owned 2022 Toyota Corolla Cross
LE AWD Sport Utility **\$23,793**
#NV018428A



Pre-Owned 2023 Genesis G70
2.0T AWD 4dr Car **\$25,293**
#PU125952



Pre-Owned 2021 Hyundai Elantra
SEL FWD 4DR CAR **\$18,285**
#MH029010B



Pre-Owned 2012 Jeep Wrangler
Unlimited Sahara 4WD Sport Utility **\$15,393**
#CL322972



Pre-Owned 2023 Hyundai Venue
Limited Fwd Sport Utility **\$21,993**
#PU228769A



Pre-Owned 2020 Hyundai Santa Fe
LIMITED AWD Sport Utility **\$26,867**
#LH246992A



Pre-Owned 2018 Subaru Outback
Premium AWD Sport Utility **\$15,593**
#J3232960



Pre-Owned 2017 GMC Sierra 2500HD
Denali 4WD Crew Cab **\$40,993**
#HF233281P



Pre-Owned 2024 Hyundai Palisade
SEL AWD Sport Utility **\$35,993**
#RU737466



Pre-Owned 2023 Volkswagen Taos
SE AWD Sport Utility **\$22,993**
#PM328871



Pre-Owned 2024 Hyundai Santa Cruz
XRT AWD Crew Cab **\$34,337**
#RH083762A



Pre-Owned 2024 Hyundai Palisade
Calligraphy AWD Sport **\$41,993**
#RU715389



Pre-Owned 2014 Jeep Wrangler
Sport 4WD Sport Utility **\$16,347**
#EL121018

Prices include \$998 High Desert Protection Package. Price does not include \$599 Dealer doc fee, taxes and license fees.

LITHIA

HYUNDAI OF RENO

2620 Kietzke Ln. Reno NV 89502

LithiaHyundaiReno.com | (775) 447.9111



Northern Nevada's #1
Upgrade & Exchange Dealer
 (775) 447.9111



Pre-Owned 2024 Hyundai Elantra
 SEL FWD 4DR Car **\$22,903**
 #RU843695SC



Pre-Owned 2017 Nissan Murano
 S AWD Sport Utility **\$16,505**
 #HN167011



Pre-Owned 2020 Hyundai Kona
 Ultimate AWD Sport Utility **\$22,975**
 #LU565803A



Pre-Owned 2023 Nissan Murano
 SV AWD Sport Utility **\$23,293**
 #PC127404



Pre-Owned 2013 Jeep Wrangler
 Unlimited Sport 4WD Sport Utility **\$17,946**
 #DL518390



Pre-Owned 2019 Hyundai Santa Fe
 Ultimate AWD Sport Utility **\$23,496**
 #KH118485



Pre-Owned 2022 Volkswagen Tiguan
 SE AWD Sport Utility **\$23,893**
 #NM126162



Pre-Owned 2024 Hyundai Kona
 SEL AWD Sport Utility **\$23,893**
 #RU070764



Pre-Owned 2024 Hyundai Kona
 SEL AWD Sport Utility **\$24,473**
 #RU164821



Pre-Owned 2019 Toyota Highlander
 Limited AWD Sport Utility **\$30,906**
 #KS992185



Pre-Owned 2023 Nissan Rogue
 S AWD Sport Utility **\$20,693**
 #PC782263



Pre-Owned 2022 Dodge Challenger
 GT AWD 2dr Car **\$24,993**
 #NH23887



Pre-Owned 2022 Audi Q3 S line
 Premium AWD Sport Utility **\$25,293**
 #N1120812A



Pre-Owned 2011 Ford F-150
 Lariat 4WD Crew Cab **\$20,993**
 #BFA63056A



Pre-Owned 2023 Hyundai Palisade
 LIMITED AWD Sport Utility **\$39,993**
 #PU570645P



Pre-Owned 2005 Chevrolet Corvette
 RWD Convertible **\$26,993**
 #55115893P



Pre-Owned 2021 Chrysler Voyager
 LXI FWD Mini-van **\$22,202**
 #MR533895



Pre-Owned 2022 Honda Civic
 Hatchback Sport FWD 4dr **\$27,487**
 #NE015937A



Pre-Owned 2024 Ford Bronco Sport
 Big Bend 4WD Sport Utility **\$27,393**
 #RR25208



Pre-Owned 2019 Kia Sorento
 SX Limited V6 AWD Sport Utility **\$21,693**
 #KG439339A

Prices include \$998 High Desert Protection Package. Price does not include \$599 Dealer doc fee, taxes and license fees.



2620 Kietzke Ln. Reno NV 89502
 LithiaHyundaiReno.com | (775) 447.9111

PATIO SEASON IS NOT A JOKE AND I NEED YOU TO TAKE IT SERIOUSLY

Every summer I say I'm going to be an outside person and every summer Reno makes it easy to actually follow through. This city was built for the warm months. The patios, the rooftops, the river. Once the weather hits, there is no good reason to be inside and I'm not accepting excuses. Not from you and not from myself.



These are the spots I keep going back to. The ones I send when people ask me where to go. The ones I've actually sat at, eaten at, and stayed longer than I planned to.

Not just because they look good, but because they feel good. The kind of places where one drink turns into two, and "we're just stopping by" turns into the whole night.

You've been inside long enough. Let's fix that.

THREE SPOTS. EVERY VIBE. NO BAD CHOICES.

Screenshot it, send it to your group chat and to somebody who needs to get off the couch. And when you go, I want to know about it. Find me on Instagram at @i.am.ladonna.michelle and show me where you ended up because honestly that is the whole point of this column. We are out here. We are outside. And Reno is giving us every reason to be.

I will see you out there. Stick with me and I will make sure you stay Booked and Outside.

THE SPOTS



THE SHORE [RIVERFRONT PATIO]

SHOREROOM.COM

DOWNTOWN • TRUCKEE RIVER VIEWS

MEDITERRANEAN-INSPIRED • BOTTOMLESS MIMOSAS

This is where you go when you want to feel like you have your life together. Right on the Truckee River inside the Renaissance and that patio is everything. Wagyu gnocchi, pear

martini, \$2 oysters Monday through Friday 4 to 6 PM. Dinner for two \$60 Sunday through Thursday, two entrees and a bottle of house wine. Yes ma'am.

Real talk: make a reservation, dress smart casual. Not a suit, not sweats. Meet it halfway and it will meet you back. Patio seats go fast.

CHIHUAHUA'S CANTINA & GRILL [PATIO]

CHIHUAHUASGRILL.COM

SOUTH RENO • SPACIOUS PATIO

14 DRAFT BEERS • MARGARITA MONDAYS

Margarita Mondays, Taco Tuesdays, happy hour Monday through Friday 3 to 6 PM. That alone should have you on the way. Then there's the tower of margaritas (margarita tree) set right on your table so everyone just grabs one. The food is built on family

recipes from Chihuahua, Mexico and everything hits from the pineapple jalapeno wings, to the el dulce churro. **Real talk:** portions are GENEROUS. Come hungry.



LAKE TAHOE ALEWORX [ROOFTOP]

LAKETAHOEALEWORX.COM

BREWERY DISTRICT • NEXT TO ACES BALLPARK

20 ROTATING BEERS • LIVE MUSIC ON-SITE

You walk in and the vibe is already there, then you hit the rooftop and it just clicks. Fire pits, downtown views, twenty rotating craft beers brewed on-site and the wood-fired pizza is so

good. The \$40 bubbly brunch, two entrees and a bottle of bubbly on a rooftop, needs to be on your calendar. **Real talk:** closed Monday and Tuesday. Weekends open at 11 AM.

THE HU

Mongolian Rock: The Real Hu

by Bill Kopp

One of music's most unlikely genre mashups is also one of its most fascinating and compelling. Coined "hunnu rock," the combining of traditional folk music of Mongolia with modern hard rock/metal is the musical mission of the Hu. The quartet of musicians from the Asian country came together a decade ago with their pioneering hunnu rock, with a goal of bridging the gap – and erasing the lines – between ancient and modern.

Tuvan throat singing, folk instruments and power metal come together brilliantly on records and live performances from the Hu. Ahead of a worldwide tour in support of their upcoming third album *The Hun*, band member Nyamjantsan "Jaya" Galsanjamts spoke with ROCK ON – with the help of a skilled interpreter – about the group and its music.

Is it a challenge to apply traditional Mongolian instruments to metal?

Jaya: When the Hu started our music journey, we found that ancient Mongolian instruments like *tovshuur* and horsehead fiddle do fit into the tuning of classic rock music.

We talk extensively about how [the two styles of music] fit into each other greatly and really complement each other. That's why we have our own Hu style: hunnu rock. With hunnu rock music, we look for elements that give a grandiose feeling, of bigger-than-life energy to be received by the fans; that's the feeling that we go for.

Tell me about the message within the lyrics of the new single, "The Real You."

We're living in a time when people judge each other ruthlessly, not understanding where they're coming from. And that results in hate and division. The lyrics are a reminder for people to think internally, to see who you are and evaluate yourself before judging others.

If you really understand how you're making those decisions, then you will have empathy for others. It's a very simple and yet very big philosophy. Basically, we're saying, "Hey, are you that perfect? Are you divine yourself to be judging other people?"

We're trying to say that there is a version of you that's humble, divine and understanding of others, so try to find that.

"We're very spiritual people who understand that the words carry energy."

And we also feel that the energy actually transcends into our fans when we're performing and releasing our music."





Is the band going to be playing songs from *The Hun* live in concert before the album is released?

Our world tour schedule has a first run in North America in May, and then we're going to play Knebworth Park [in London] with the amazing Iron Maiden. Then we're going to come back for the Rob Zombie and Marilyn Manson tour in September. And then we're going to go back to headlining in Europe in October and November! So the schedule is fully packed.

We're going to start promoting and playing songs from our new album in May, and our fans are going to be delighted. We're going to bring in our new songs and we're going to rock together.

But [for now] we're going to keep the names of the songs to ourselves, because we want that to be a surprise.

Do you find that the Hu's messages come through in the music even though many listeners don't understand the words?

There are so many fans who are dedicated to understanding our lyrics; they are in tune with our spiritual messaging.

We're very spiritual people who understand that the words carry energy. And we also feel that the energy actually transcends into our fans when we're performing and releasing our music. So while [many listeners] don't understand the words at the moment they hear them, they are curious and want to understand. So they dig up [the information] by purchasing our vinyl where they get to see the translation, and they go onto our YouTube page.

And they remember all the meanings of the words; they're not going to listen and forget. What I have found is that dedicated fans love to understand the meanings in our music. They do research, and they carry on being our fans throughout the years. And we appreciate them.

"What we do is create songs dedicated to the wisdom of Mongolian traditions like family and Mother Earth."

That's the one track from the new album that we've heard so far. What can you tell me about the other songs on the upcoming album *The Hun*?

We do have songs that are very explosive and energetic; they have the hunnu rock genre elements, using traditional music as the base. But on top of that we also expand into songs that are very fast hard rock music.

What we do is create songs dedicated to the wisdom of Mongolian traditions like family and Mother Earth. On the new album we're going to have a slow song, if you will. So *The Hun* carries everything. It has one song that's dedicated to fathers; we're gonna have some songs that are mostly aligned with hard rock, and there are upbeat Mongolian rock songs as well.

Our fans are in for a surprise, because they're going to see how much the Hu's music has expanded.

The band was designated as a UNESCO Goodwill Ambassador. What does that mean to you?

We see it as a recognition of what we have done in terms of using historical instruments and making them popular again. That is aligned with the messaging of UNESCO.

The recognition came directly from their director; she was exploring through Mongolia, and we ran into each other at the Naadam Festival. Because of so many historical artifacts that they found in Mongolia, she was looking into a way of recognizing all of it.

She was looking for somebody to represent that, which was us. So first of all, it was a great recognition from the UN.

But then the second part of it is that it's a great responsibility. Because we use our instruments in their original form and also make it modern for the newer generation to enjoy. We're going to keep moving the needle inch by inch, bringing the traditional instruments to the world and continue inspiring artists around the world to do the same.

We have started doing that, and we're going to continue doing so.

Has the group's success around the world come as a surprise to you?

We feel very lucky. It's been seven years since we released our first single and started touring around the world. But it's been 10 years since the band started officially. But while we recognize that luck and appreciate the fans who are supporting us, we also feel very confident in what we do.

We're happy that we have started this journey of combining the East and West, bringing together the past and the present. In the Hu, we have that philosophy in all of us. We've stuck by that philosophy; we're stubborn enough to bring our own things into the music industry. It isn't necessarily our goal just to be as successful as possible; the most important thing that we're trying to do is to bring good music.

That's what keeps us united and moving together in this space. surprise.

The Hu is scheduled to perform in Reno on June 4, at the Grand Sierra Resort.

210 SILVERLAKE ROAD RENO, NV



Y[°]UR H[°]ME AWAY
FR[°]M H[°]ME
GAMING, FOOD,
BEER AND
EVENTS

Happy
Hour
2pm-6pm
DAILY



DJ
Triv^a
SIERRA NEVADA



GET
\$3000 GUARANTEED



ON ANY TRADE *

*Cannot be combined with any other offers. Offer valid against MSRP of any new car. Available with any new Reno Subaru vehicle purchase or lease. Trade-in vehicle may be any make, model, or year so long as it is in running condition, free of damage and excessive miles. Expires 12/31/25.

New 2025
Subaru **IMPREZA**
Lease for **AWD**

\$158 Per mo. for 36
mos. \$2,995
due at signing

VIN JF1GUABC1S8333432. New 2025 Subaru Impreza Model code SLA. MSRP \$25,964. LEASE: 36 monthly lease payments of \$158. Total due at lease signing, \$2,995 customer cash, which includes first month's payment and \$695 acquisition fee. \$0 security deposit. Option to purchase at lease end, \$15,578. Based on 10,000 miles per year, excess miles charged at \$0.1500 cents per mile. Lease end termination fee, \$300. On approved credit. Price does not include \$599 Dealer doc fee, taxes and license fees. Offer expires 11/03/2025.



LITHIA RENO SUBARU



SUBARU

www.LithiaSubaruReno.com

2270 Kietzke Ln, Reno, NV 89502 | 775.284.8000

PUNK ROCK SAUTÉ

From Punk Rock to Pop-Ups: The Chefs Feeding Reno's Music Scene

Hi, we're Chef Jonathan Chapin and Chef Daryl Butterfield, the team behind Reno Recipes.

If you're familiar with Northern Nevada's food scene, you may have seen us cooking at events, on TV, or even behind the scenes at a concert. What a lot of people don't realize is that our story doesn't just start in the kitchen—it starts in music.

For both of us, music and food have always lived in the same world. Whether we're cooking for a touring band or hosting a pop-up dinner here in Reno, it's always about creating an experience people remember.

From Stage to Kitchen

Before we built Reno Recipes, we both spent years in the music industry. That world shaped how we think, how we work, and ultimately how we cook.

Through those connections, we found ourselves in a unique position—feeding touring musicians and festival performers as they came through Northern Nevada and Lake Tahoe. Over the years, we've had the opportunity to cook for bands like NOFX, Devo, Bad

—Religion, Descendents, The Dwarves, and Yachtley Crew. When you cook for musicians, you learn quickly that a great meal can completely change someone's day on the road. After a long set or a long drive, a real meal matters. That idea creating something meaningful for people in the moment—has carried over into everything we do.

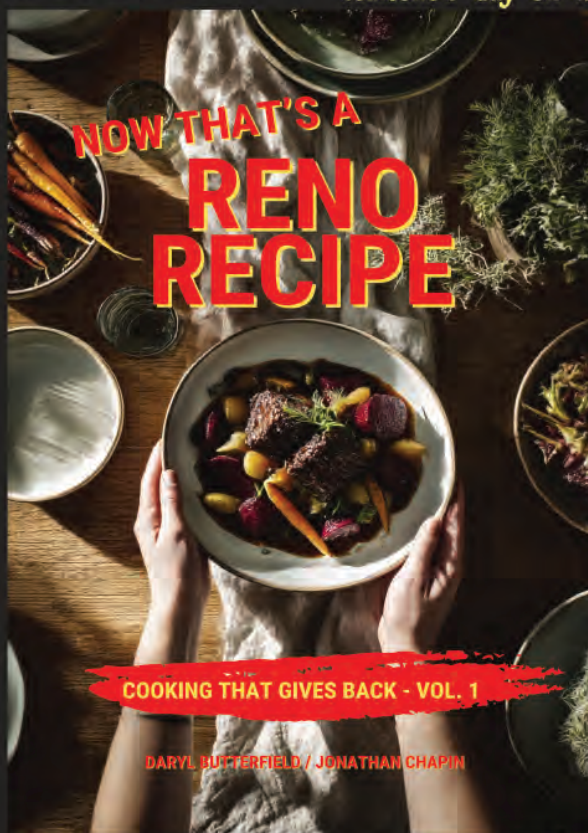
Building Reno Recipes

Reno Recipes started as more than just a business for us. It was a way to bring together everything we care about—food, creativity, and community.

Jonathan started in kitchens as a teenager before spending two decades running a music production company and live venue. When the pandemic hit, it became a turning point—a chance to return to cooking with a new purpose.

Today, you can catch him on Morning Break during the KOLO Cooks segment on KOLO-TV, sharing recipes with

viewers across Northern Nevada alongside Katey Roshetko. Daryl's path has been rooted in hospitality and restaurant development.



From co-founding Zenbu to helping open eleven restaurants in Los Angeles, his experience has always centered around creating spaces where people connect through food. Together, we built Reno Recipes to be a platform for storytelling—where every dish has a purpose and every event brings people together.

Cooking for Community

Some of the most meaningful work we do doesn't happen at large events—it happens in smaller, more personal settings.

We host hands-on cooking classes for youth and seniors, working with groups like the Boys & Girls Clubs of Truckee Meadows, foster youth, and local senior communities.

These classes are about more than just recipes. They're about building confidence, teaching life skills, and giving people a sense of connection through food.

We also invite the community to be part of it—whether that's attending a class, volunteering, or supporting the programs we're building.

Events like these are an opportunity not just to cook, but to connect with guests, other chefs, and the community that continues to support what we do.

From TV to Cookbook

Cooking for the community and being part of Morning Break has allowed us to bring our food into people's homes in a different way.

That experience led naturally to our first cookbook—a collection of the recipes from those community connections.



Our book, "Now That's a Reno Recipe, Vol. 1," is available now on Amazon, and we're already working on our second cookbook, which we're excited to release within the next year.



Featured Recipe

Cowboy Nigiri

Ingredients

Candied Bacon Mashed Potatoes

- 2 lbs Yukon Gold potatoes
- 4 tbsp butter
- ½ cup heavy cream
- 6 slices candied bacon, chopped
- Salt and pepper to taste

Ribeye

- 1 lb ribeye steak
- Salt and pepper to taste

Sweet Chili Soy Reduction

- ½ cup soy sauce
- ¼ cup sweet chili sauce
- 2 tbsp brown sugar

Instructions

1. Boil potatoes in salted water until tender. Mash with butter and cream until smooth, then fold in chopped candied bacon. Season to taste.
2. Season ribeye with salt and pepper and sear in a hot pan until medium rare. Rest, then slice thin.
3. Simmer soy sauce, sweet chili sauce, and brown sugar until slightly thickened.
4. Form small oval portions of mashed potatoes. Top each with a slice of ribeye and drizzle with sweet chili soy reduction. Serve warm.

From the Reno Food & Drink week by Chefs Jonathan Chapin and Daryl Butterfield.

A playful blend of comfort food and sushi inspiration, Cowboy Nigiri layers creamy candied bacon mashed potatoes with seared ribeye and a sweet chili soy reduction for a bold, savory bite.

♪
The idea that creating something meaningful for people in the moment—has carried over into everything we do. ♪

Events & The Growing Food Scene

Northern Nevada's food scene is growing fast, and we've been lucky to be part of it. You'll find us at events like:

Tahoe City Food & Wine Classic — June 5-6, 2026

Stay Connected

If you're interested in cooking classes, volunteering, private dining experiences, or upcoming events, we'd love to connect. DM us to get involved.

Reno Recipes

www.renorecipes.com

Instagram & Facebook: @renorecipes



Reno/Tahoe Things To Do



Annual Events 2026

January

New Year's Day
Brew Haha
Reno Onesie Crawl
Martin Luther King Jr. Day

February

Valentine's Day
Western Lights Festival

March

Home & Garden Show
St. Patrick's Day

April

Easter
Reno Earth Day
Reno Jazz Festival
Virginia City Grand Prix

May

Cinco De Mayo Festival
Memorial Day
Reno River Festival

June

Carson Valley Days
Reno Rodeo
Great El Dorado Bbq, Brews & Blue(Carson City)
Taste of Downtown(Carson City)
Street Vibrations Spring Rally

July

Artown(Reno & Surrounding Areas)
Lake Tahoe Shakespeare Festival
Star Spangled Sparks
American Century Celebrity Golf Tournament(Lake Tahoe)
Biggest Little Wing Festival
Hot August Nights

August

Northern Nevada Dragon Boat Festival
Tahoe Wine + Feast
Burning Man Festival

September

Labor Day
Best In The West Nugget Rib Cook-Off
Great Reno Balloon Races
Virginia City Camel Races
Street Vibrations Fall Rally
Genoa Candy Dance

October

Great Italian Festival
Nevada Day Celebration And Parade
Halloween

November

Veteran's Day Parade
Thanksgiving

December

Christmas on the Comstock
Reno Santa Pub Crawl
Christmas

SOUTH -40-

775.800.9070

BAR GAMING
VR ROOM
HAPPY HOUR

*Delicious Food • Arcade
Fine Wines • Specialty Beers
Live Sports*



www.south-40-reno.com

FOREVER GONE BUT NEVER FORGOTTEN



Eric Dane

November 9, 1972 – February 19, 2026

Eric William Dane was an American actor. After multiple television roles in the 1990s and 2000s, including his recurring role as Jason Dean on *Charmed*, he was cast as Dr. Mark Sloan on the ABC medical drama *Grey's Anatomy* (2006–2012; 2021). He went on to appear in films such as *X-Men: The Last Stand* (2006), *Marley & Me* (2008), *Valentine's Day* (2010), *Burlesque* (2010), and *Bad Boys: Ride or Die* (2024).



Jesse Jackson

October 8, 1941 – February 17, 2026

Jesse Louis Jackson was an American civil rights activist, LGBTQ rights activist, politician, and ordained Baptist minister. A protégé of Martin Luther King Jr. and James Bevel during the civil rights movement, he became one of the most prominent civil rights leaders of the late 20th and early 21st centuries and an ardent and early supporter of LGBTQ rights. From 1991 to 1997, he served as a shadow delegate and shadow senator for the District of Columbia.



Robert Duvall

January 5, 1931 – February 15, 2026

Robert Selden Duvall was an American actor, filmmaker, and producer. Duvall started acting professionally on the stage in 1952, performing in summer plays at the Gateway Playhouse in Bellport on Long Island. He continued there until 1959, with a one-year break serving in the U. S. Army. He made contacts there that then led to a career on television in the 1960s on shows such as *The Defenders*, *Playhouse 90*, and *Armstrong Circle Theatre*. He made his Broadway debut in the play *Wait Until Dark* in 1966, and, in 1977, he returned from screen acting to the stage in David Mamet's play *American Buffalo*, earning a Drama Desk Award for Outstanding Actor in a Play nomination.



Bradley Kirk Arnold

September 27, 1978 – February 7, 2026

Bradley Kirk Arnold WAS AN American singer-songwriter and musician. In 1996, he co-founded the rock band 3 Doors Down with Todd Harrell and Matt Roberts, serving as its lead vocalist. The band rose to prominence with their 2000 single "Kryptonite", which Arnold wrote when he was fifteen years old.



Catherine O'Hara

March 4, 1954 – January 30, 2026

Catherine Anne O'Hara was a Canadian and American actress, comedian, and screenwriter, whose career spanned over 50 years. O'Hara started in sketch and improvisational comedy in film and television before taking dramatic roles to expand her career. She received various accolades including two Primetime Emmy Awards, a Golden Globe Award, and two Screen Actors Guild Awards. Her films have grossed more than US\$4.3 billion worldwide. She was appointed an Officer of the Order of Canada in 2017.



Rob Reiner and Michelle Reiner

March 6, 1947 – December 14, 2025 / March 3, 1955 – December 14, 2025

Robert Reiner was an American filmmaker and actor. He directed a series of acclaimed studio films in a career that spanned comedy, drama, romance, and documentary.

Michele Reiner (née Singer; March 3, 1955 – December 14, 2025) was an American photographer, political activist, and film producer. She was the wife of filmmaker and actor Rob Reiner.



Diane Keaton

January 5, 1946 – October 11, 2025

Diane Keaton Hallwas an American actress. Her career spanned more than six decades, during which she rose to prominence in the New Hollywood movement. She collaborated frequently with Woody Allen, appearing in eight of his films. Keaton's accolades include an Academy Award, a BAFTA Award, and two Golden Globe Awards, along with nominations for two Emmy Awards and a Tony Award.



Jane Goodall

April 3, 1934 – October 1, 2025

Dame Valerie Jane Morris Goodall was an English primatologist and anthropologist. Regarded as a pioneer in primate ethology, and described by many publications as "the world's preeminent chimpanzee expert", she was best known for more than six decades of field research on the social and family life of wild chimpanzees in the Kasakela chimpanzee community at Gombe Stream National Park in Tanzania.



Robert Redford

August 18, 1936 – September 16, 2025

Charles Robert Redford Jr. an American actor, director and producer, celebrated for his magnetic presence as a leading man during the American New Wave. Across a career spanning more than six decades, Redford earned widespread recognition and numerous awards, including an Academy Award, a BAFTA Award and five Golden Globe Awards, (including a Cecil B. DeMille Award in 1994).

ROCKOn MAGAZINE

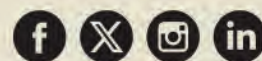
**5 YEARS OF SETTING
THE RHYTHM IN RENO-TAHOE**



**ALIGN YOUR
BRAND WITH
RENO/TAHOE'S
DNA.**

Whether you're a local business, venue, festival, outdoor brand, restaurant, or anyone who lives and breathes this region, Rock On puts your message in front of the people who matter most — the passionate community that makes Reno-Tahoe unique.

REQUEST A MEDIA KIT
GET A CUSTOM PROPOSAL



gina@rockonmagazine.com
www.RockOnMagazine.com
949.337.0246