

Cowtown Cool

Fort Worth blends the Old West with the new

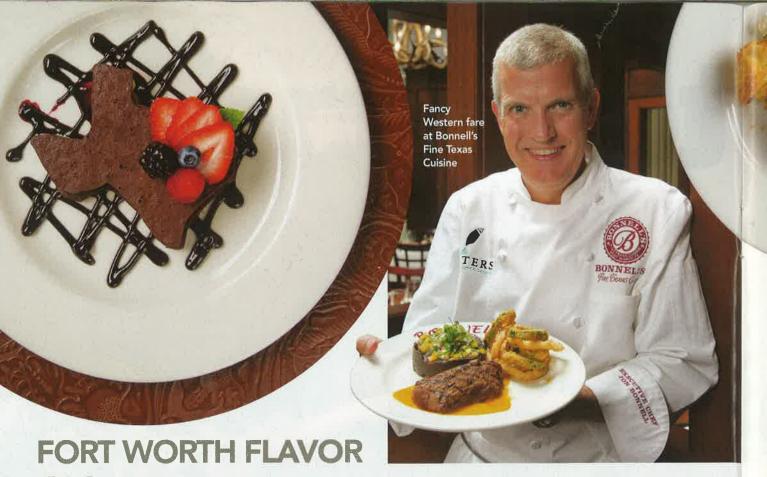
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Potally Story By Kate Parham Photographs By Evans Caglage Old West meets New West in this vibrant city. Choose your own adventure here can you watch a cattle drive and listen to a world-class symphony orchestra, all on the same day? Or peruse a modern art gallery, then line dance the night away at a honky-tonk? The answer is Fort Worth, where folks have a special way of carrying on the spirit of the Old West while embracing a burgeoning modern vibe. Enjoy this taste of both sides. **QUINTESSENTIAL COWTOWN** The Stockyards National Historic District (817-624-4741; fortworthstockyards.org) is the center of Fort Worth's Western heritage, with its saloons, Texas Cowboy Hall of Fame, and twice-daily longhorn cattle drive along the main drag. "As the herd passes, a bygone era comes to life before your eyes," says Kristin Jaworski, trail boss for the Fort Worth Herd program. Visitors get a glimpse of what the scene might have looked like when cattlemen arrived here after long months on the trail, albeit with much larger herds. Special programming allows a more immersive experience, including Cow Camp, a hands-on, hour-long activity on weekends (seasonally) that teaches about life on the trail. November/December 2013 | Texas Journey 29



The city's long history of cattle ranching translates into plenty of restaurants that serve tasty cowboy fare.

Reata Restaurant (817-336-1009; reata.net), a crowd-pleaser located downtown, blends Southwestern,

Southern, and Creole flavors in dishes such as tenderloin tamales with pecan mash. Over at Bonnell's Fine Texas Cuisine
(817-738-5489; bonnellstexas.com), popular entrées by chef Jon Bonnell include a build-your-own wild game plate with greenchile-and-cheese grits. Celebrity chef Tim Love's Lonesome Dove Western Bistro (817-740-8810; lonesomedovebistro.com) is
a polished, yet come-as-you-are tavern where exotic meats reign supreme: rabbit-rattlesnake sausage anyone?

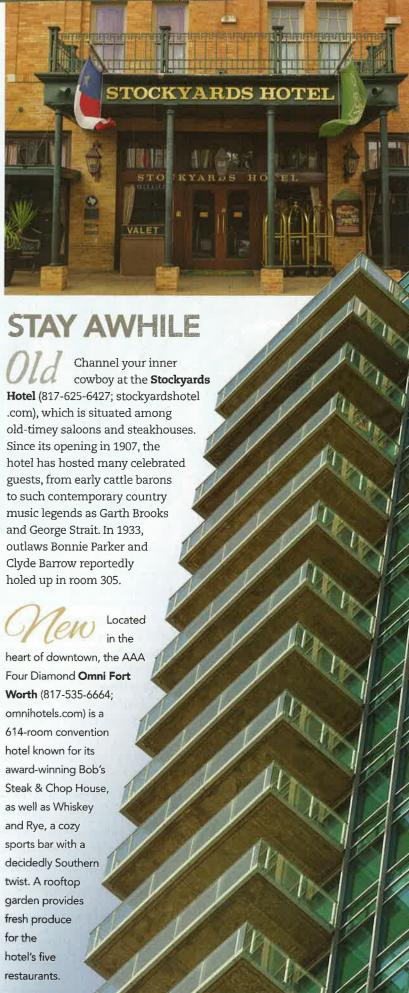


CAPTURE THE CULTURE

"Our history of the West is often told through men, with women relegated to the sidebar of a history text," says Diana Vela, associate executive director of exhibits and education at the National Cowgirl Museum and Hall of Fame (817-336-4475; cowgirl.net). The institution aims to right that imbalance with exhibitions dedicated to female pioneers of the American West. But it's not only the traditional cowgirl who takes center stage here. Visitors learn about writers, entertainers, rodeo athletes, and others who've contributed to shaping the Old West.

Fort Worth's Cultural District is home to five top-notch museums. Among them is the **Amon Carter Museum of American Art** (817-738-1933; cartermuseum.org), known for its extensive collection of works by Frederic Remington and Charles M. Russell, both of whom captured the formative years of the American West in paintings and sculpture. View Michelangelo's first painting, *The Torment of Saint Anthony*, at the **Kimbell Art Museum** (817-332-8451; kimbellart.org). Fast-forward in time at the **Modern Art Museum of Fort Worth** (817-738-9215; themodern.org), where contemporary representations radiate an otherworldly vibe.

(Above) Scott Farm Tomato Salad from Ellerbe Fine Foods Earlier this year, Bonnell opened a second restaurant, this one in the trendy West 7th District. "Fort Worth didn't have a seafood-focused fine dining spot, so I decided to jump on something fresh," he says of his latest project, Waters (817-984-1110; waterstexas.com). Bonnell isn't the only one catering to ever-evolving tastes. In his company are Ellerbe Fine Foods (817-926-3663; ellerbefinefoods.com), which sources local and regional ingredients to craft seasonal menus that showcase farm-fresh veggies; and Grace (817-877-3388; gracefortworth.com), an upscale, yet comfortable restaurant where the requisite steaks can be dressed up with toppers such as cognac peppercorn marrow or chimichurri. For a culinary detour out east, try Grace's Maine diver scallops entrée, which comes with a shallot potato cake and caviar butter sauce. Fort Worth







THE LOOK

Get legit Western duds at shops in Stockyards Station, the retail section of the Stockyards District. Leather Trading Co. (817-624-4993; stockyardsstation.com) and Maverick Fine Western Wear (817-626-1129; maverickwesternwear .com) both sell clothes and accessories. M.L. Leddy's (888-565-2668; leddys.com) makes a fine boot.

The West 7th District (west-7th.com), a five-block area between downtown and the Cultural District, is fast becoming a shopping and dining destination. Check out Flirt Boutique (817-744-7250; flirtboutique.com) and Lane-Knight (817-731-4002; laneknight.com) for contemporary women's clothing, and Wrare (817-885-8881; wrareonline.com) for vintage home goods and eclectic gifts. O

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