

TRAVEL

# The Lights Shine Bright – Deep in the Heart of Dallas

If you've watched the new "Dallas" TV show, the opening sequence features the new Omni Dallas, with its colorful neon lights.



Mira Temkin

The hotel truly represents the spirit of Dallas – bold and brash. Opened in 2011, the certified Gold LEED Dallas Omni is actually owned by the city of Dallas, connecting directly via skybridge to the Dallas Convention

Center.

The hotel is ultramodern with all the latest amenities, and a showplace of Texas cuisine, art and sophistication. We had a chance to stay here and discovered a whole new side of Texas to love.

Lunch at Texas Spice was amazing. This farm-to-table restaurant boasts a sumptuous buffet filled with Long Horn favorites, emphasizing local ingredients and southern-style cooking. Dallas is a big sports town with five pro sports teams, so it's only right they have a state-of-the-art sports bar that was as big as, well, the state of Texas! I also had a chance to peruse their Collections Gift Shop – a one-of-a-kind showplace featuring Texas' best retailers, artisans, local foods and wine.

But would I be able to see those glorious lights from the hotel? You bet. The view from the Uptown Terrace, the urban pool deck, provided views of the changing lights as well as the glittering Dallas skyline. Sitting there at night – warm breezes blowing, sipping a cocktail – was nothing short of spectacular.

The Omni caters to children and I had one

in tow. Their Omni Sensational Kids program – which included a Discovery welcome backpack – helped keep my Riley busy with crayons, a magnifying glass and lots more fun stuff. It was easy to see why they were included in "Parents" magazine's "10 Best Hotel Chains for Families." As a member of their Select Guest program, I also enjoyed special privileges, such as complimentary wi-fi and a free morning beverage delivered to my door. If you're headed to Dallas for either business or pleasure, put the Omni at the top of your list. [Omnidallashotel.com](http://Omnidallashotel.com); 214-744-6664.

**Perot Museum Rocks**

Ross Perot did more than run for the U.S. presidency; he donated funds to create the Perot Museum of Nature and Science. This exquisite building, exhibits and spectacular children's museum uses hands-on discovery to serve as a living science lesson.

My favorite was the Earthquake Shake where you feel like what it's like to get caught up in a real one. In the robot arena, I built a robot for racing. This is a fascinating place to spend the day for everyone.

[Perotmuseum.org](http://Perotmuseum.org).

**JFK Assassination – Was it Really 50 Years Ago?**

If you're like most people of age, you remember exactly where you were when you heard the news about President Kennedy. Seeing the grassy knoll and book depository is something else. For one thing, it's much smaller than I anticipated.

Tour the Sixth Floor Museum at Dealey Plaza, chronicling the assassination and legacy of President Kennedy, or hang out in front of the memorial and hear about conspiracy theories for a price from "history



OMNI DALLAS

The ultramodern Omni Dallas makes an excellent venue for either business or pleasure.

vendors." Walk through the JFK Memorial Plaza, a meaningful remembrance. Dallas marks this tragic event come November with a series of events called "The 50th – Honoring the Memory of President John F. Kennedy." [50thhonoringjohnfkennedy.com](http://50thhonoringjohnfkennedy.com).

**A Foodie Town**

More than just steaks and Tex-Mex, Dallas is a town of a thousand cuisines. A great way to soak up Dallas history is on a food tasting/cultural walking tour.

Eat your way through Uptown, a mile north of downtown. After you're done, ride the free McKinney Avenue Trolley to the new Klyde Warren Park in the Dallas Arts District, or

explore West Village's one-of-a-kind shops and boutiques.

The arts, theater, rodeo, Dallas Arboretum, Galleria Dallas for shopping and tons more, this is one hot destination. Come see for yourself! [Visitdallas.com](http://Visitdallas.com).

*Mira Temkin is a Highland Park-based freelance writer whose articles have appeared in the Chicago Tribune, Family Time Magazine and six-00-three-five magazine. In addition, she's a high-energy copywriter working with advertising and marketing services clients. Reach her at [miratemkin@gmail.com](mailto:miratemkin@gmail.com).*

KIM'S KITCHEN

## Guasacaca – Silly Name, Amazing Flavor

The third and final installment of our salsa blends for the summer is guasacaca (wah-sah-cah-cah). Not only is this an incredibly tasty topping for steaks, chicken or just chips,



Chef Kim Bisk

it's also going to provide hours of fun for your family and friends when they hear the name!

There are many different versions of guasacaca, but I like this one the most – both creamy and chunky, it's very easy to make.

Many South American and Central American countries have a version of this. In Mexico, they call it guacamole. I grew up with this in my native Venezuela, and it's called guasacaca.

It will take about an hour from prep to serve. 30 minutes of that is simply letting it set, allowing all the flavors to mingle.

**Guasacaca**

- 4 avocados
- 1 large white onion
- 4 sweet peppers (chopped)
- ½ cup tomato (chopped)
- 3 garlic cloves (chopped)
- ½ cup olive oil
- ¼ cup red wine vinegar
- ¼ cup cilantro (chopped)
- 1 tsp salt (or to taste)
- ¼ tsp pepper
- ½ tsp hot sauce
- 1 tbsp fresh lime juice

[1] Mash one of the avocados, and then dice the rest. [2] Add lime juice and stir gently until coated. [3] Add remaining ingredients and let rest for 30 minutes. [4] The lime juice keeps this from going brown immediately, but this should be served same day.

*Chef Kim Bisk and her husband Ellory own and operate Kim & Ellory's Kitchen – providing personal chef and catering services to northern Illinois and southern Wisconsin. Visit them at [kimandellory.com](http://kimandellory.com).*



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