

Did you know? FUN FACTS OF DENVER



- Denver's nicknamed the Mile High City because it sits at an elevation of exactly one mile, or 5,280 feet above sea level.
- Colorado Rockies' Coors Field is one of the best ballparks in the nation for home runs. Because of its high elevation and the dry air, the balls fly much farther when hit than in other stadiums.
- In Denver's rarified air, golf balls go about 10% farther than they would at sea level.
- The original founder of Denver's oldest restaurant, the Buckhorn Exchange, met Buffalo Bill when he was 10 years old and, within two years, was riding with both Buffalo Bill and the great Indian Chief, Sitting Bull. The Buckhorn Exchange is Denver's original steakhouse. This National Historic Landmark and Western Museum has been serving the finest in Old West fare since 1893 where their house specialty is Rocky Mountain Oysters.
- Contrary to popular belief, Denver is not within the Rocky Mountains. Instead, it's near them, lying at the base of the mountain range. In fact, it was built on the high planes and is one of the flattest cities in America.
- Denver brews more beer than any other city in the nation, with over 200 different beers brewed daily.
- In 1902, the police at Denver Union Station started enforcing a "no kissing" rule on platforms because it slowed down the trains.
- The dome of the Colorado state capitol is plated with real 24K gold. However, the real rarity of the Colorado state capitol is on the inside because the building's interior has large amounts of Colorado Rose Onyx. The world's entire known supply of the material was used on the building.
- Denver is ranked among the best cities for singles in the nation.
- The 16th Street Mall in Denver was designed by master architect I.M. Pei, who also created the glass pyramid outside of the Louvre in Paris.
- 200 named peaks are visible from Denver. 32 of them tower at 13,000 feet and above. The mountain panorama visible from Denver is 140 miles long.
- In Denver, it is unlawful to lend your vacuum cleaner to your neighbor.
- Elvis Presley once flew in his private jet from Memphis to Denver just for a sandwich. The Colorado Gold Mine Company Steakhouse delivered 22 Fool's Gold Loafs, a sandwich containing a jar of peanut butter, a jar of grape jelly & one pound of bacon, to Elvis & his friends. They dined with champagne & returned home without leaving the airport.
- Denver was home to the very first Chipotle Mexican Grill.

Who's hungry? DENVER RECIPES!



CLASSIC DENVER OMELET

Author: Beth Pierce posted on smalltownwoman.com

INGREDIENTS:

- * 4 whole eggs * 4 egg whites * ½ red pepper finely diced
- * ¼ cup onion finely chopped * ½ green pepper finely diced
- * 2 tablespoons cool water * 5 slices lean ham chopped (about 4 oz.)
- * 2 tablespoons butter * 1 tablespoon olive oil * ½ cup shredded white cheddar cheese, or your choice of melty cheese * Salt & pepper to taste

INSTRUCTIONS:

① Heat olive oil in a skillet over medium heat. Add onion and peppers. Cook for 4-5 minutes or until veggies start to brown on edges. Add ham and cook for another 1-2 minutes. Remove from heat, cover and keep warm. ② Whisk eggs, egg whites and water. ③ Heat 1 tablespoon of butter in 8 inch non-stick skillet over medium heat. Add half the egg mixture to pan. Cover and cook until the eggs set, approximately 2-3 minutes. Add ¼ cup cheese, turn off the burner and allow the cheese to melt. Add half the veggies and fold the omelet closed bringing one side over the other. ④ Repeat procedure with the rest of the egg mixture, cheese and veggies.

COWBOY COOKIES

Author: ratherbeswimmin posted on food.com

INGREDIENTS:

- * 1 cup all-purpose flour sifted * ½ teaspoon baking soda
- * ¼ teaspoon baking powder * ¼ teaspoon salt * 1 large egg
- * ¼ pound sweet butter * ½ teaspoon vanilla extract * ½ cup sugar *
- ½ cup dark brown sugar firmly packed * ½ cup semisweet chocolate morsels * 1 cup quick boiling (or regular) rolled oats (not instants though) * ½ cup walnuts or pecans broken into medium-size pieces

INSTRUCTIONS:

① Position two oven racks to divide the oven into thirds. Preheat to 350°. Line cookie sheet pan with foil. ② Sift together the flour, baking soda, baking powder and salt. Set aside. ③ In a big bowl with an electric mixer, cream the butter. Add in vanilla and both sugars and beat well. Add in egg and beat well. ④ On low speed, gradually add the dry ingredients and beat, scraping the bowl with a rubber spatula, until incorporated. ⑤ Remove bowl from mixer. Stir in oats, then the chocolate morsels and nuts (dough will be rather stiff). ⑥ Use a well-rounded teaspoonful of the dough to make each cookie. Place 2 inches apart on the foiled cookie sheet pan. ⑦ Bake for about 18 minutes until the cookies are golden and completely dry. During baking, reverse the pan from top to bottom and front to back to ensure even browning. ⑧ Transfer cookies to cooling racks.

