



Restaurant Pioneer, Innovator and Babe's Bar-B-Que founder Don Callender seated next to three of his *Palm Springs Life Magazine's* "Best of the Best" Plaques for Best Barbeque Restaurant

BABE'S BAR-B-QUE GRILL & BREWHOUSE

DON CALLENDER'S SWEET TOOTH PREVAILS AS BABE'S PREPARES TO CELEBRATE ITS 10TH ANNIVERSARY

The late Don Callender was known for his sweet tooth. From the candy he kept at his desk to the sweetness he added to Babe's signature dishes like its Baked Yam with Honey Butter & Candied Pecans and the sweet flavor of its pumpkin ale. Try the coleslaw, bar-b-que sauce, baked beans and pies and it's evident Don's sweet tooth is alive and well. Menu items remain exactly the same as when the restaurant opened in April 2002. That continues as a part of Don's lasting legacy two and half years after his death.

The foundation Don built Babe's on as it celebrates its tenth year is simple. Everything begins in the kitchen and ends with customers enjoying the best dining experience possible. "Keeping a quality product even when we have to throw out a dish or specific ingredients because they are not up to Don's standards is how we continue to operate," explains General Manager and Executive Chef Arthur Vasquez. "Don would tell the cook to make a dish again if it wasn't good enough in his opinion to serve," recalls Vasquez.

Don's fundamentals prevail as golden rules. Always using fresh product on a "prep as you need"

basis was Don's way of running his restaurant. That remains in play today.

When Don was in the kitchen, he was always looking to find better ways to do things from cooking the fruit for the pies to rolling out the dough. Don instilled this in Vasquez from the day the restaurant opened its doors. I never knew when Don would walk in, and everything had to be perfect. That's the way I still operate today, as if Don would walk in any moment," Vasquez says.

Despite Don's behind the scenes persona his wide circle of long time friends and his community involvement with local charities brought Babe's a loyal customer base.

Babe's began winning annual awards in 2006 most notably *Palm Springs Life* magazine's "Best of the Best" — another Legacy of Don's. According to Vasquez, Don would have said, "Awards are nice, but don't rest on your laurels."

Don treated his entire Babe's team as family. Vasquez and his staff honor Don's legacy and do not rest on their laurels. That's a winning recipe that would make Don proud.

AT THE RIVER, 71800 HISTORIC HIGHWAY 111, RANCHO MIRAGE, CALIFORNIA 92270, 1-760-346-8738, WWW.BABESBBQUE.COM

SHOWN AT RIGHT: A few of Don Callender's Favorite things, Clockwise from bottom left — Hickory Smoked Full Rack St.Louis Ribs with Babe's Original Bar-B-Que Sauce. Babe's Popular Summer Cole Slaw with Local Dates, Mandarin Oranges, and Candied Pecans with Apple Cider Gastrique. (Upper right) A Babe's 64.oz Take out Growler of Ale along with a Silver Medal given to Babe's Honey Blonde Ale and a Bronze Medal given to Babe's Kilted Pig Scotch Ale at the 2011 L.A. International Commercial Beer Competition. Next to that, a handsome 21oz.Schooner of Babe's "29 Palms Pale Ale" and lastly one of Don's Favorites, A Vodka Martini.

BY ELLEN PARIS • PHOTOGRAPHY BY ARTHUR COLEMAN

H16 ON LOCATOR MAP ON PAGE XX

MENU HIGHLIGHTS

DC'S SWEET CORN TAMALES

Pork • Chicken • Goat Cheese

ENTRÉE SALADS

The Country Cobb
Babe's Classic Bar-B-Que
(Choice of BBQ Meat)
Baby Spinach with Smoky
Bacon & Maytag Blue Cheese

BAR-B-QUE SANDWICHES

Pulled Pork, Brisket, Tri-Tip
Pulled Chicken or Hot Link
Sausage
Angus Short Rib
Texas Tornado

ENTRÉE

Hickory Smoked Baby Back Ribs
Angus Beef Short Ribs
1/2 BBQ Chicken
14 oz. Aged Angus New York Steak
14 oz. Pork Chop with
Apple Spice Glaze

DESSERTS

Old-Fashioned Biscuit Shortcake
Callender's House Made Pies
(Apple, Blackberry, Peach
or Rhubarb)
Famous House Made Sorbet

AWARD-WINNING CRAFT MICROBREWS ON TAP

The following beers have all medaled in competition:

Classic Golden Ale
Blackfin Lager
29 Palms Pale Ale
Honey Blonde Ale
Seasonal

BEST OF THE CELLAR

Red Wine

2007 Far Niente Napa
Cabernet Sauvignon
2006 Rodney Strong Sonoma
Symmetry
2007 Dry Creek Sonoma
Heritage Zinfandel

White Wine

2006 Buena Vista Carneros
Chardonnay
2007 Far Niente Napa
Chardonnay

Champagne

Louis Roederer Brut Premier
Reims France

