

SUNSHINE, SERENITY AND SPIRIT

Stunning SANTA

THE TRAVEL CHANNEL'S SAMANTHA BROWN IS WILD ABOUT THIS HISTORIC CITY

amantha Brown has been all over the world for her job as host of the Travel Channel series 50/50, but there's one U.S. city she keeps coming back to: Santa Fe, N.M. "It really is a special place," Samantha (who has visited Sante Fe at least seven times!) tells Closer. "T've even brought my mother and my sister on separate girl trips." Samantha loves that the sunny state capital has "that confluence of culture from Native Americans to Spanish" and boasts "this great combination of a fascinating urban area with historical importance." Even

better, it's "right next to gorgeous nature," including the soaring Sangre de Cristo Mountains. "The vibe of Santa Fe is chill and really relaxed, and yet there's an intensity to it," she says. See more of Samantha's favorite places on 50/50 (Travel Channel, Sundays at 7 p.m. ET), the series where she gifts unsuspecting folks with a spontaneous 50-hour trip that's worth \$50,000. "The show is about taking people out of their normal everyday environment and bringing them someplace extraordinary," she notes.

- Aaron Rasmussen



World of Wonder

Traveling provides "that feeling that anything is possible," says Samantha.

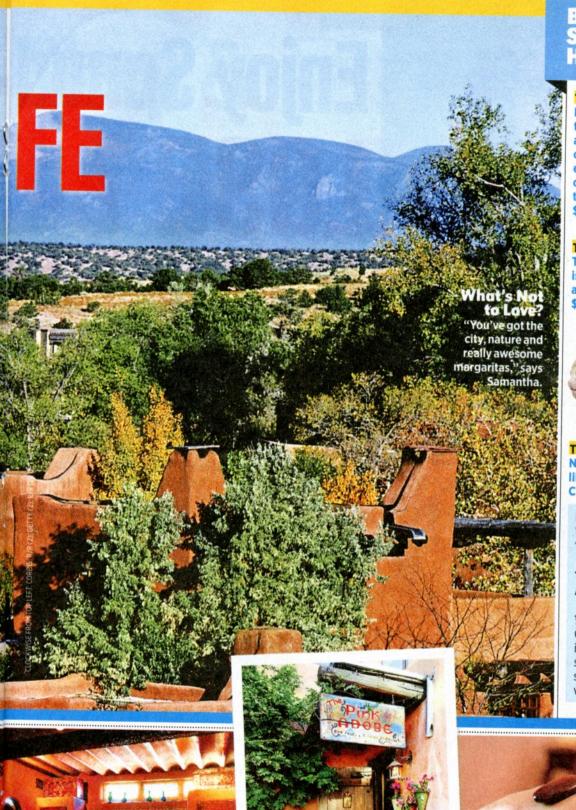
Cheap Thrills

"Hiking is so easy and you don't have to spend any money doing it," says Samantha, who recommends Santa Fe's Aspen Vista trail.

Relaxed Romance

Described as "Arabian Nights meets Santa Fe," The Inn of the Five Graces is "probably one of the most romantic hotels in the world," Sam says.





The Pink Adobe makes an exceptional margarita, "This

place has that _____ perfect balance of

she explains.

people and energy,"

THE STYLE Brighten up the kitchen with a four-piece set of hand-painted earthenware canisters from the Hot Tamale collection. \$104.99, kohls.com

THE FEEL

This large fluted terrarium is a perfect home for cacti and other desert plants. \$55.99, target.com



THE SIP

Nothing says Southwest like the refreshingly spicy Chile Margarita.

INGREDIENTS

1½ oz. teguila 11/2 oz. fresh lime juice 1 oz. simple syrup A couple dashes of orange bitters 1/4 Serrano chile, chopped

Combine all ingredients in an ice-filled shaker and shake well. Strain into a salt-rimmed glass filled

with ice. Enjoy!



Skin-Deep

"You feel like a different person" after getting a massage at Ten Thousand Waves, notes Samantha. "The best masseuses are here."