

EVENTS CALENDAR

FEBRUARY

Thursday, Feb. 7 — Aspen. International Gourmet Cuisine After School Program. A six-week class presented by Kiddie Cookers for age groups 5-7, 8-10 and 11-13. Aspen Middle School. 3:30-5:45 p.m. (970) 544-0264, kiddiecookers@gmail.com, www.kiddiecookers.com.

Monday, Feb. 25 — Aspen. Après ski wine tasting with Richard Betts, Ryan Hardy and Andy Peay of Peay Vineyards. Verticals of Peay Pinot Noir and Syrah, some of California's most highly regarded, will be served with something delicious of Chef Ryan's creation. 5 p.m. Reservations are necessary (970) 920-6313.

MARCH

Tuesday, March 18 — Aspen. Explore Bistro and Ski House Cookbook author Tina Anderson present an evening of ski country recipes and foods. This is a great opportunity to enjoy extraordinary foods, talk to Tina about her favorites, purchase your own copy of the book and have it signed by the author. Explore Booksellers and Bistro. 4 p.m. (970) 925-5336.

Thursday, March 20 — Aspen. International Gourmet Cuisine After School Program. A six-week class presented by Kiddie Cookers for age groups 5-7, 8-10 and 11-13. Aspen Middle School. 3:30-5:45 p.m. (970) 544-0264, kiddiecookers@gmail.com, www.kiddiecookers.com.

MAY

Saturday, May 10 — Carbondale. Home Food Production – Gardening 101 and 201. Gain the confidence to set up and nurture your own veggie garden. Beginning and advanced students. \$50 per person. 1-5 p.m. (970) 963-6107. www.sustainablesettings.org.

Saturday, May 17 — Carbondale. Composting For Dummies. Compost is gold in the veggie garden. Learn how to make your own. \$50 per person. 1-5 p.m. (970) 963-6107. www.sustainablesettings.org.

Saturday, May 17 — Carbondale. Sustainable Settings Community Pot Luck Bonfire. Bring a dish and an instrument. Sustainable Settings supplies the burgers and fire. Free event. 6 p.m. (970) 963-6107. www.sustainablesettings.org.

Saturday, May 17 — Hotchkiss. High Wire Ranch and Leroux Creek Vineyards present a Wine and Buffalo Feast. Limited to 100 tickets. (970) 835-7600.

Wednesday, May 21 — Carbondale. Sustainable Settings Bioneers Video Salon and Jack Rabbit Hill Organic/Biodynamic Wine Tasting. Watch a 30-minute DVD of a 2007 Bioneers Conference presentation then sip Colorado's finest local organic wines. Free event. 7 p.m. (970) 963-6107. www.sustainablesettings.org.

May 23 – June 6 — Carbondale. Permaculture Design Certification. This two-week-long intensive will teach you about patterns in the landscape and how to design and build your own sustainable settlement. \$1,200. (970) 963-6107. www.sustainablesettings.org.

ONGOING

Weekly, Thursday and Friday nights — Carbondale. Experience a new kind of dining at Eco-Goddess Edibles. Four-courses of organic cuisine, your choice of sustainably harvested seafood or vegetarian entree, with an educational commentary from the chef about what ingredients are local and what kind of carbon footprint your food choices carry. Seating available for up to 16. Reservation only. \$50 per person. (970) 963-7316. www.eco-goddess.com.

Registration for Kiddie Cookers' Summer Programs. Kiddie Cookers will conduct a camp session over the summer for locals as well as visitors. Dates are to be determined. (970) 544-0264, kiddiecookers@gmail.com, www.kiddiecookers.com.

SAVE THE DATE

Coming this summer ...

Wednesdays, June-September — Carbondale. Carbondale Farmers' Market. 4th and Main St. 11 a.m.-4 p.m.

Saturdays, June 14 – Oct. 18 — Aspen. Aspen Saturday Market. E. Hopkins Ave. 8 a.m. – 3 p.m.

Saturday and Sunday, Aug. 16 – 17 — Carbondale. Sustainable Settings' 5th Annual Harvest Festival with Eliot Coleman. Nationally recognized organic farmer and author of *Four Season Harvest* is keynote speaker on Saturday, Aug. 16. Harvest Festival Benefit Dinner & Dance is Sunday, Aug. 17. Sunday dinner is a sell out so reserve your seat at the table early. (970) 963-6107. www.sustainablesettings.org.

We want to know about your event! List your food- or wine-related event in edibleASPEN's Events Calendar by calling (970) 925-6000, or e-mail carmen@edibleaspen.com.

Coming up in our Summer Issue! *edibleASPEN's* First Annual Source Guide

*If you are a food grower, producer, rancher, distributor or food artisan and would like to be included in our Source Guide to be published in the summer issue of *edibleASPEN*, contact us at (970) 925-6000 or e-mail editor@edibleaspen.com.*