

EDIBLE EVENTS

SUMMER 2008

JUNE

Wednesday, June 4 – Paonia. Farm to Table Cooking Class, Chinese Cuisine. 9 a.m. to 1 p.m. \$70. Instructor Dava Parr of Fresh & Wyld Farmhouse and Gardens. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Friday, June 6 - 8 – Snowmass Village. 5th Annual Chili Pepper & Brew Fest. Elite invitational microbrew and International Chili Society sanctioned chili competitions and tastings are paired with outstanding concerts on Fanny Hill. Previous acts include Ziggy Marley, Del McCoury, The David Grisman Quintet, Johnny Lang and Keller Williams. For more information, visit www.snowmass-chiliandbrew.com, visit the official Snowmass Village website at www.snowmassvillage.com, or call (800) SNOWMASS.

Saturday, June 7 - 8 – Basalt. Greenhouse Construction Series—Erecting Steel Posts and Trusses. One of a series of weekend workshops will cover the basic processes involved in the construction of a passive solar, year-round greenhouse. Includes meals. Tuition is \$50 per weekend session. Central Rocky Mountain Permaculture Institute is located just outside Basalt. To register, call Jerome Osentowski at (970) 927-4158 or e-mail jerome@crmpi.org.

Sunday, June 8 – Paonia. Grand Opening of Fresh & Wyld Farmhouse and Gardens. Local foods Sunday brunch and live music. 10 a.m. to 2 p.m. For more information, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Monday, June 9 – 13 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com, call Shael Berni at (970) 544-0264, or e-mail kiddiecookers@gmail.com.



Photo by Janice Thorup

Wednesday, June 11 – Aspen. Summer Wine Tour hosted by Master Sommelier Richard Betts and Chef Ryan Hardy of The Little Nell. Cost and times are TBA. For more information, visit www.thelittlenell.com or call The Little Nell at (970) 920-4600.

Wednesday, June 11 – Paonia. Rock Landscaping with Instruction on Rock Fire Ring and Rock Flower or Vegetable Bed Retaining Wall. Instructor Wind Clearwater of The Oasis. 9 a.m. to 4 p.m. \$85 with organic luncheon included. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Friday, June 13 – Sunday, June 15 – Aspen. Food & Wine Magazine Classic at Aspen. Annual event focusing on food, wine and spirits. Grand tastings, seminars, parties and more. Sold out. For more information, visit www.foodandwine.com/promo/classic.

Friday, June 13 – Aspen. Plum TV's Western Premier of "Spain: Coming of Age," an original documentary. Plum TV's latest film examines the food and wine revolution in Spain. Travel through the wine regions of Spain and sample wine featured in the film in this tasting/screening event at the Wheeler Opera House. 6:30 p.m. to 8:30 p.m. Tickets are available at the Wheeler Box Office or online at www.wheeleroperahouse.com.

Friday, June 13 – Aspen. Jordan Winery and Dish Aspen's Chef Matthew Zubrod and guest chefs present special wine selections with a tasting menu. \$195 per person, plus tax and gratuity. For more information, call Dish Aspen at (970) 925-7119 or visit www.dishaspen.com. DishAfterDark at 11 p.m. with DJ.

Saturday, June 14 – Aspen. edibleASPEN, Aspen Saturday Market and Food & Wine present a cooking demonstration with award-winning chef Michel Nischan founder of Wholesome Wave Foundation and owner of The Dressing Room in Westport, Conn. 10 a.m. Hunter & Hopkins. For more information, call Kathy Strickland at (970) 379-1346 or edibleASPEN at (970) 925-6000.

Saturday, June 14 – Aspen. Children's Health Foundation (CHF) and Food & Wine magazine present Greenalicious. A culinary rock 'n' roll event to benefit the Children's Health Foundation, Lunch for Life and the Wholesome Wave Foundation at Belly Up Aspen. Evening highlights include "Best of the Stones" live concert by Hollywood Stones tribute band, cocktails, and dinner prepared by Chef Michel Nischan. For more information, call Children's Health Foundation at (970) 920-4750 or Belly Up at (970) 544-9800.

Saturday, June 14 – Aspen. Rodney Strong Family Vineyard Winery with guest chefs' tasting menu narrated by Jeff Bundschu, Chris Benziger and David Reynolds. Dish Aspen. \$150 per person, plus tax and gratuity. For more information, call Dish Aspen at (970) 925-7119 or visit www.dishaspen.com. DishAfterDark at 11 p.m. with DJ.

Monday, June 16 – 20 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, June 17 – Glenwood Springs. Herbally Yours Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, June 18 – Paonia. Farm to Table Cooking Class, Fresh Soups, Strawberry Jam Making & Gluten Free Baking. 9 a.m. to 1 p.m. \$70. Instructor Dava Parr of Fresh & Wyld Farmhouse and Gardens. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Saturday, June 21 – 22 – Basalt. Greenhouse Construction Series—Infilling and Insulating Vertical Walls. A series of weekend workshops will cover the basic processes involved in the construction of a passive solar, year-round greenhouse. Includes meals. Tuition is \$50 per weekend session. Central Rocky Mountain Permaculture Institute is located just outside Basalt. To register, contact Jerome Osentowski at (970) 927-4158 or e-mail jerome@crmpi.org.

Monday, Jun 23 – Carbondale. Barn Raising Benefit for Jerome Osentowski at SIX89. For more information, contact Restaurant Six89 at (970) 963-6890 or eat@six89.com.

Monday, June 23 – 27 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, June 24 – Glenwood. Peas in a Pod Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, June 25 – Paonia. Cheese & Yogurt Class with instruction on making goat chevre, goat feta and sheep yogurt. Instructor Don Lareau of Zephyros Farm. 1 p.m. to 5 p.m. \$70. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Friday, June 27 – 28 – Carbondale. Culinary and Mountain Music Fest. Fresh Maine lobster meals, local music, beer and wine tent, kids' activities. Fourth Street Plaza (4th & Main) Friday at 5:30 p.m. and Saturday from 11 a.m. to 9 p.m. For more information, contact Rebecca McCarthy at (970) 704-4116 or e-mail rmccarthy@carbondaleco.net.

Saturday, June 28 – 29 – Basalt. Greenhouse Construction Series—Installing Polycarbonate Glazing. A series of weekend workshops will cover the basic processes involved in the construction of a passive solar, year-round greenhouse. Tuition is \$50 per weekend session and includes meals. Central Rocky Mountain Permaculture Institute is located just outside Basalt. To register, contact Jerome Osentowski at (970) 927-4158 or jerome@crmpi.org

JULY

TBA – Basalt. Greenhouse Construction Series—Interior Design with Soil, Thermal Mass and Planting. A series of weekend workshops will cover the basic processes involved in the construction of a passive solar, year-round greenhouse. Tuition is \$50 per weekend session and includes meals. Central Rocky Mountain Permaculture Institute is located just outside Basalt. To register, contact Jerome Osentowski at (970) 927-4158 or jerome@crmpi.org.

Tuesday, July 1 – Glenwood. Grillin' and Chillin' Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday July 2 – 3 – Paonia. Spiritual Cowgirls, Yoga, Readings, Raw Foods Class and Centering Prayer Retreat. Instructors Louie Hayes, Beth Berkeley and Kate Linehan. Wednesday from 9 a.m. to noon and 2 p.m. to 6 p.m. Thursday from 9 a.m. to 1 p.m. \$300 includes meals and lodging. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Thursday, July 3 – Aspen. Summer Wine Tour hosted by Master Sommelier Richard Betts and Chef Ryan Hardy of The Little Nell. Cost and times are TBA. For more information, visit www.thelittlenell.com or call The Little Nell at (970) 920-4600.

Friday, July 4 – 5 – Paonia. Annual Cherry Days Celebration. Includes a parade, arts, crafts, carnival, music and fun. Try the best cherries in Colorado. Downtown Paonia and Paonia Town Park. For more information, visit www.paoniachamber.com or call (970) 527-3886.

Monday, July 7 – 11 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264, kiddiecookers@gmail.com.





Tuesday, July 8 – Glenwood. Cherries Jubilee Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, July 9 – Paonia. Farm to Table Cooking Class for Parents and Kids. Instructor Chef Dava Parr of Fresh & Wyld Farmhouse and Gardens. 9 a.m. to 1 p.m. \$65 Adult/\$15 each child. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Thursday, July 10 – 11 – Grand Junction. Honey Bee Workshop. Tri River Area Extension is sponsoring an intensive Applied Beekeeping workshop. Classroom and hands-on teaching with a live apiary at the site. A full schedule can be found at <http://wci.colostate.edu>. For more information, contact Bob Hammon at (970) 244-1838 or bob.hammon@mesacounty.us.

Saturday, July 12 – Paonia. Small Ruminant Day at Desert Weyr. A day of learning basic care of small ruminants. Vaccinations, parasite control, fencing, pasture management, grazing and toe trimming will all be covered. 9 a.m. – 4 p.m. Cost is \$10 per person, lunch will be provided. To register, contact Oogie McGuire at oogiem@desertweyr.com or Robbie LeValley at (970) 874-2195, rblevall@coop.ext.colostate.

Monday, July 14 – 18 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, July 15 – Glenwood. Field of Greens Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Avenue. For more information call Cook a' la Carte at 970-384-2594.

Saturday, July 19 – Aspen. edibleASPEN and Aspen Saturday Market present a cooking demonstration with Alison Richman executive chef of Junk and FUN Worldwide Lab (formerly the Cooking School of Aspen.) 11 a.m. Hunter &

Hopkins. For more information, call Kathy Strickland at (970) 379-1346 or *edibleASPEN* at (970) 925-6000.

Monday, July 21 – 25 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, July 22 – Glenwood. Plum Crazy Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, July 23 – Paonia. Farm to Table Indian Vegetarian. Instructor Chef Dava Parr of Fresh & Wyld Farmhouse and Gardens. 9 a.m. to 1 p.m. \$70 To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Sunday, July 27 – Hotchkiss. “Dine in the Vines” at Leroux Creek Inn & Vineyards. An evening of French classic cuisine, paired with organically grown estate wines and music, set under the stars, in the vineyard. All food served will be local. For more information, visit www.lerouxcreekinn.com or call (970) 872-4746.

Tuesday, July 29 – Glenwood. Peach Fuzzies Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

AUGUST

Monday, Aug. 4 – 8 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, Aug. 5 – Glenwood. Cooking With Wine Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, Aug 6 – 7 – Paonia. Wood Fired Oven Bread-Making and Garlic Braiding Class. Instructor Monica Wiitanen. Wednesday from 9 a.m. to 4 p.m. Thursday from 9 a.m. to noon. \$285 includes meals, lodging, garlic and bread to take home. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Thursday, Aug. 7 – Paonia. Outstanding in the Field Dinner at Zephyros Farm and Garden. Farm dinner featuring local farmers, producers, winemakers and chefs Ryan Hardy of The Little Nell and Mark Fischer of Six89. 6 p.m. Purchase tickets at www.outstandinginthefield.com.

Saturday, Aug. 9 – 10 – Basalt. Interior Design with Soil, Thermal Mass and Planting. Creating your indoor garden. Central Rocky Mountain Permaculture Institute is located just outside Basalt. To register, contact Jerome Osentowski at (970) 927-4158 or jerome@crmpi.org.

Monday, Aug. 11 – 15 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, Aug. 12 – Glenwood. Flower Power Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information call Cook a' la Carte at (970) 384-2594.

Wednesday, Aug 13 – Paonia. Canning with Peaches and Tomatoes. Instructors Tina and Tony Austin. Participants take home the yield for their families. 9 a.m. to 4 p.m. \$120 includes lunch. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Friday, Aug. 15 – 17 - Snowmass. 5th Annual Snowmass Wellness Experience. An event that encompasses all elements of a balanced and healthy lifestyle — environment, healthy organic foods, fitness and spirituality. This year's theme: Promoting the art of well-being and healthy living by sustaining the environment and producing vibrant foods that nurture body, mind, spirit, and community. For more information, visit www.snowmasswellness.com, www.snowmassvillage.com or call (800) SNOWMASS.

Saturday, Aug. 16 – Aspen. edibleASPEN and Aspen Saturday Market present a cooking demonstration with Ryan Hardy executive chef of The Little Nell's Montagna restaurant. 11 a.m. Hunter & Hopkins. For more information, call Kathy Strickland at (970) 379-1346 or edibleASPEN at (970) 925-6000.

Saturday, Aug. 16 – Hotchkiss. Cooking in the North Fork. Spend a day with local and guest chefs at Leroux Creek Inn & Vineyard. Learn their techniques and taste a variety of delectable foods and desserts. The program will feature a master chocolate maker and pastry chef. For more information, call (970) 210-9717.

Monday, Aug. 18 – 22 – Aspen. KiddieCookers Summer Camp Session. Also available for private cooking lessons and birthday parties. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

Tuesday, Aug. 19 – Glenwood. What a Pear! Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, Aug 20 – Paonia. Farm to Table Raw Foods Class. Instructor Kate Linehan. 9 a.m. to 1 p.m. \$ 70. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Thursday, Aug. 21 – Aspen. Summer Wine Tour hosted by Master Sommelier Richard Betts and Chef Ryan Hardy of The Little Nell. Cost and times are TBA. For more information, visit www.thelittlenell.com or call The Little Nell at (970) 920-4600.

Thursday, Aug. 21 – Hotchkiss. “Dine in the Vines” at Leroux Creek Inn & Vineyards. An evening of French classic cuisine, paired with organically grown estate wines and music, set under the stars, in the vineyard. Food served will be local. For more information, visit www.lerouxcreekinn.com or call (970) 872-4746.

Friday, Aug. 22 – 24 Aspen. Farm & Foraging Weekend hosted by Master Sommelier Richard Betts and Chef Ryan Hardy of The Little Nell. Limited to 20 people. Cost and agenda are TBA. For more information, visit www.thelittlenell.com or call The Little Nell at (970) 920-4600.

Saturday, Aug. 23 – Paonia. Couples Wine and Farm Tour with Farm to Table Dinner Cooking Class. Instructed by Mark Fischer of Six89. 1 p.m. to 4 p.m. and 5 p.m. to 8 p.m. \$240 per couple includes lodging, dinner, wine and breakfast. To register, visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

Monday, Aug. 25 – Carbondale. Fifth Annual Slow Food Summer Harvest Benefit and 10th Anniversary of Six89. In addition to the usual all-star lineup of amazing chefs cooking a great meal using local, seasonal ingredients. For reservations, call Six89 at (970) 963-6890 or for more information, e-mail Joyce Falcone at falcone@rof.net or Tom Passavant at passavant@aol.com.

Tuesday, Aug. 26 – Glenwood. Melon Madness Cooking Demonstration at the Glenwood Downtown Market. 6:30 p.m. Centennial Park, Ninth and Grand Ave. For more information, call Cook a' la Carte at (970) 384-2594.

Wednesday, Aug 27 – Paonia. Farm to Table Cooking Class, Greek Cuisine. Instructor Eleni Stelter. 9 a.m. to 1 p.m. \$70. To register visit www.freshandwyld.com or call Dava Parr at (970) 527-4389.

ONGOING

Last Friday of every month – Carbondale. Member appreciation day at Carbondale Community Food Co-op.

Saturdays – Aspen. KiddieCookers Classes Explore the Aspen Saturday Markets. Yummy organic dishes will be created with the findings. For more information, visit www.kiddiecookers.com or contact Shael Berni at (970) 544-0264 or kiddiecookers@gmail.com.

