

NOTABLE EDIBLES

FIND LOCAL FOOD ON THE ROAD

On your next road trip, forget the fast food easily found just off the highway. Why not enjoy great meals at the best regional restaurants along your journey? With a search on www.roadfood.com, savvy travelers can find home-cooked fare along highways, on back roads, in small towns and in city neighborhoods. From the best ice cream spots in New England to breakfast sandwiches cooked up in California, the website provides plenty of appealing alternatives to food that was shipped in on a semi.

www.roadfood.com.



THE BEER REVOLUTION IS GROWING

Paonia is not just for winemaking anymore. With the opening of Revolution Brewing on Grand Avenue, this small town has its one and only “nano-brewery.” The family-owned brewery grows as many of its own ingredients as possible and purchases the rest (like local grain and local hops) from the closest sources. Pints and 12-ounce glasses can be sampled in the brewery’s unique tasting room (an old church that has been de-sanctified), and purchased in cans or in a growler to go. Beers on tap at Revolution Brewing include Sticky Thickett (nut brown ale), Anti-Imperial Pale Ale (British-style IPA) and Doc’s Dismay Apple Ale, made with Big B’s organic apple juice. In addition, seasonal ales are created “based on what’s coming off the farms.”

(970) 314-4938

www.revolution-brewing.com



MIDDLE EASTERN FARE IN ASPEN

Sabra’s Deli, located in the old Bagel Bites location next to Clark’s Market in Aspen, serves authentic Mediterranean food “with a Middle Eastern twist.” According to owner and chef Lior Lila, who was born in Israel and raised in France, the deli’s authentic fare is made on the premises and includes hummus, falafel, gyros and schwarmas. The restaurant is open for breakfast, lunch and dinner, 8 a.m.-8 p.m.

(970) 920-3489.



MEANWHILE/...RANCH



OLD SNOWMASS

Set against red-rock spires in Snowmass Canyon, Meanwhile/...Ranch offers 56 acres, a 12,000 sq. ft. main residence, a guest house, two caretaker apartments and an 1886 settler's cabin. The property includes a 10,000 sq. ft. indoor riding arena, a three-stall barn with tack room, an auto showroom, workshop, roping pen, silo, hay barn and loafing sheds. Senior water rights. \$27,500,000

Gary Feldman

970.205.2222 gmf@rof.net
www.garyfeldman.com

516 EAST HYMAN AVENUE ASPEN, COLORADO 970.925.8810

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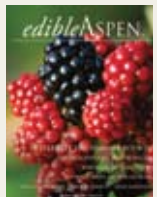
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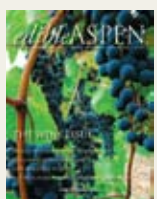
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THRIFT WITH A MISSION

Basalt is home to the new, nonprofit Basalt Thrift Store (BTS), which sells both new and used items with proceeds supporting agricultural learning centers in the Roaring Fork Valley. Initially BTS will be funding sustainable greenhouses (learning gardens) at several Roaring Fork Valley schools. BTS is also aligned with another nonprofit, Fat City Farms, which is involved in the development of local food resources. BTS accepts donations on Tuesdays only from 10 a.m. - 6 p.m. Its hours of operation are Monday to Saturday, 10 a.m.- 6 p.m., and Sunday, noon - 5 p.m.; closed on Wednesdays for restocking and display.

(970) 927-6488
www.basaltthrift.com

SUNDAY FAMILY DINNERS AT CRAVE

On your way home from skiing this winter, stop at Crave in the midvalley for an early dinner. New this year, Crave Restaurant in Willets will begin a tradition—Family Night. Every Sunday, from 3 - 7 p.m., Crave chefs will create a family-style meal that includes salad, an entrée and dessert. Parents pay a fixed price; kids under 10 pay their age. Also new, Crave will feature an updated menu with new items, lower prices and specials featuring local and organic foods.

(970) 927-2837
www.cravekitchen.com

