

Season's Eatings

TRAVELING FROM THE ASPEN SATURDAY MARKET TO ASPEN'S TOP TABLES, SUCCULENT, FARM-FRESH PRODUCE IS THE HALLMARK OF ASPEN'S ABUNDANT SUMMER CULINARY ADVENTURES.

BY DALENE ROVENSTINE

There aren't many one-stop shops for ripe Palisade peaches and juicy heirloom tomatoes, all-natural skincare products, handmade jewelry, and custom clothing, but the Aspen Saturday Market is just that. What's more, everything sold within the market is Colorado proud—grown, produced, sourced, and crafted in our bountiful Rocky Mountains. In addition to shopping 70 artisan vendors (selling everything from fresh kettle corn and cold-pressed juices to pottery, blown glass, and recycled bikes), Aspenites can snag produce from more than a dozen agricultural sources. Local outposts such as Borden Farms, Sustainable Settings, Avalanche Cheese, Westwood Farms, and Crystal River Meats set up shop on the East Hopkins–South Hunter–East Hyman horseshoe. After purchasing eggs, goat cheese, jam, balsamic vinegar, honey, and the requisite heirloom tomatoes, visit the Woody Creek Cellars booth for a wine tasting or head to Conner Park for live music, hot dogs, and Greek doughnuts. *Aspen Saturday Market, held every Saturday from June 14 to October 11, 8 AM to 3 PM; aspenchamber.org* **AP**

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