

WHAT'S COOKING?



MAY SELBY

THE COOKING SCHOOL OF ASPEN celebrated its grand reopening with much fanfare on March 9, welcoming the community to see its sensational space, sample food from chefs and suppliers and learn about upcoming events and classes.

Originally set in a space on the Hyman Avenue mall, the Cooking School of Aspen was a popular spot

for many years before closing in the 2000s. Re-envisioned by new owner Rob Ittner, today it can be found on Restaurant Row downtown in a beautiful, 3,000-square-foot space featuring an open demonstration kitchen. Visit its website to see the schedule of hands-on cooking classes and demonstration classes led by chef instructors as well

as special culinary events of all kinds.

Some such occasions will take place on a regular basis such as weekly Farm to Table dinners during the summertime or one-off pop-up events with visiting chefs.

For more information, visit www.cookingschoolofaspen.com.



Owner Rob Ittner offers all a warm welcome and introduction to the new and improved Cooking School of Aspen.



Sue Rodgers serves apps at the opening party.



Several members of the shining talent at the Cooking School of Aspen.



Colin, Romilly and Dianne Endacott with Ruth Kruger.



Cooking School of Aspen owner Rob Ittner with friends Lucy Tremols and Galen Bright.



Chef Barclay Dodge with his wife, Molly Dodge.



Lee Bryant and Mary Manning.



Lauren and Steve Russell.