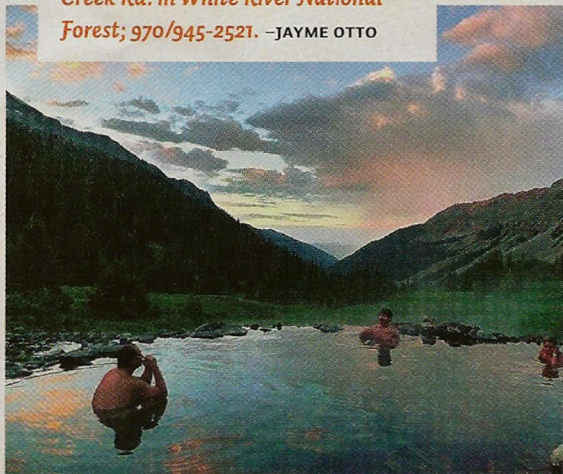


NEAR ASPEN

A soak on top of the world

You're probably due for one last epic hike this season. And we couldn't dream up a better one than the trek to Conundrum Hot Springs, the highest on the continent (11,246 feet). At 8.5 miles each way, it's no walk in the park, but the climb from 8,000 feet is gradual, through alpine meadows and pine-filled forest until just above the treeline, where you're rewarded with insane valley views and three bubbling 100° pools, one of them 20 feet across. There are campsites a stone's throw from the springs if you're up for an overnight. Check weather conditions before you go. Conundrum Creek Trail is 7 miles from Aspen on Castle Creek Rd. in White River National Forest; 970/945-2521. —JAYME OTTO



Don't miss... the best Day of the Dead fiesta in SLC. Stop by Rico Warehouse for tamales, mole, cured salmon—some treats come from the snazzy new Frida Bistro next door. Nov 5; \$10; 801/433-9923.



Mix it up at cocktail hour

The chef and the barman at **LoLa**—our fave Mexican restaurant in Denver's LoHi—show you how to add a south-of-the-border touch to your holiday spread. In the duo's apps and cocktails class, try your hand at smoked turkey and cranberry empanadas and whip up an autumn sangria and apple cider margarita (pictured). Nov 11; \$35; loladenver.com

Market hop with a pro

On the **Culinary Connectors** Thanksgiving Made Easy tour, spend an afternoon popping into Denver's best boutique markets with a chef, where you'll talk, say, seasonings at Savory Spice, pours at Little Raven Vineyards, artisanal cheeses at the Truffle Cheese Shop, and

DENVER AND BOULDER

Turkey day the easy way

Here's where to stop, shop, and amp up your skills before the big day

meats at Tony's Market. 1–4 p.m. Nov 6 and 13; \$69; culinaryconnectors.com

Bring on the bird

Marczyk Fine Foods in Denver's Uptown is stocking the shelves with old-fashioned classics. Call early to place an order for a Colorado-raised heritage turkey. And when you pick it up, be sure to grab another market favorite: a dozen soft, slightly sweet Parker House rolls. 303/894-9499.

If Aunt Mary is a vegetarian

It's not all about the bird. To dish up elegant meat-free eats—either instead of turkey or on the side—sign up for the Holiday Vegetarian Feast class at

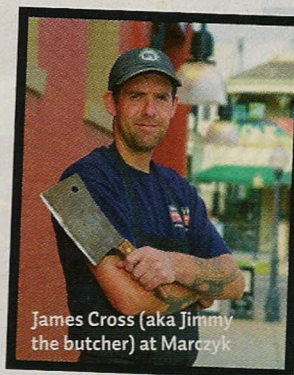
Boulder's **Culinary School of the Rockies**. Dress up your cranberry sauce with port and figs, or master an autumn farro and chestnut tart. Nov 4; \$95, reservations required; culinaryschoolrockies.com

—KAZIA JANKOWSKI

The pie to try

Of course the pie will be freshly baked—but as for making it yourself, you're off the hook. At Denver's **In Season Local Market**, look for from-scratch pie with pumpkins and apples. Also stock up on last-minute ingredients through the 24th, including heritage birds and organic potatoes, all from Colorado. 720/282-4834.

—JOHANNA SILVER



James Cross (aka Jimmy the butcher) at Marczyk

