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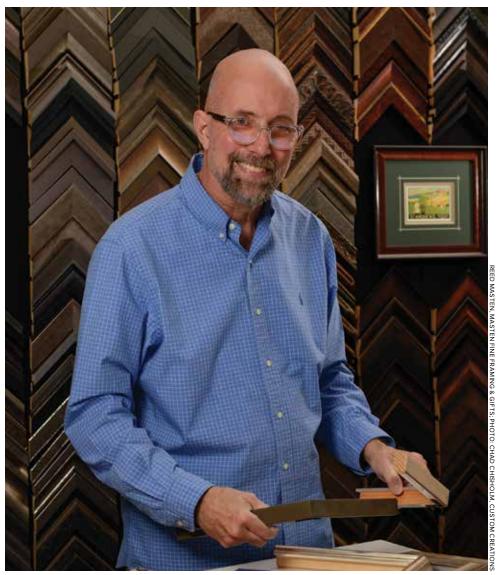
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FEATURED 28

For more than three decades, Reed Masten and his shop, Masten Fine Framing and Gifts, has been conserving and spotlighting art. We take an inside look at his craft.

By Kathryn O'Shea-Evans

40

Fundraising auctioneers have serious, imperative skills: They raise vital funds for world-bettering organizations all while instilling hope in auction-goers hearts.

These three industry experts explain how, and why, they do it.

By Lori Midson

COVER PHOTO: Chad Chisholm, Custom Creations For artwork details, see pq. 36.

departments

DISCOVER AND TELL
This issue's theme:

dig deeper. By Kendall Kostelic

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How Colorado Aquarium
Society got started, and
just keeps swimming.
By Laurel Thompson

local flavors

RESTAURANT NORMAL
What eateries are doing
to keep going.
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TOO COOL FOR SCHOOL
Mark Morgan isn't
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keeping special occasions,
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wayfarers

SWEET TRAIL
This way for great state
pie stops. By John Lehndorff

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DISCOVER AND TELL A different look at the world of collecting.

FROM WHERE I'm sitting in my editor's chair, which is still the leather, tufted swivel pointed toward my home desk, this has been a season of uncovering things. Things like: the power banding together can hold over the bleakest of circumstances, that being neighborly will never go out of style and an Adelitas Cocina y Cantina famous margarita picked up curbside does get the job done, but not with the same satisfying punch as in a rimmed glass served in the eatery's decked ambience.

We've been digging deeper (margaritas notwithstanding)—a concept that, truthfully, felt so obvious to apply to our second annual collector's edition. Because if our collectible items could talk—you know the ones: the sought-after relics still in unbelievably good condition—I'm certain the stories we'd hear would be surprising. The most astonishing portions of their contents: the lists of wholly original people who played their parts in appreciating these pieces, helping make them and their memories last.

I know I don't need to tell many of you that Reed Masten, the mastermind behind Masten Fine Framing and Gifts, is a big piece of that storied puzzle for area art collectors. What some don't know are the finer details of his shop's craft. So, we explore it—pg. 28.

We also get to know three key women and their role in a meaningful, important sector of the auctioneer industry—fundraising auctioneering. These experts are the driving force behind the funds keeping life-changing and lifesaving organizations on their feet (pg. 40). A few more topics we dive in to: investigating our new restaurant normal (pg. 12), catching up with the principal of Cherry Creek School District's first work-based college and career preparatory program on an unpredictable first year (pg. 58) and even the new era of coin collecting (pg. 24).

Ready to excavate?

Here's to living well,

Kendall Kostelic

WHEN THE MOVIEGOING gets tough, the tough revitalize a niche form of cinema that pretty much anyone can feel safe going to: Drive-ins, we're very happy to announce, are making a comeback. See avidlifestyle.com for a collection of nearby iterations.

-000-



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Navigating our "new normal" in real estate

In many ways, our homes have taken on new meaning in the post-coronavirus world. They have morphed into our safe haven. impromptu remote office, make-shift workout space, children's school, and more.

When evaluating your real estate wants and needs, the best advice I can give my clients is:

- 1. Strategically think long-term about your situation.
- 2. Partner with an experienced broker that can provide you current market statistics, facts, and updates.
- 3. Quiet the outside noise, and understand your motivation.

This can help give you the clarity to move forward. Here are some strong reasons you should sell your home, along with the reasons you may benefit from waiting:

- Sell: Interest rates remain low
 - · Denver inventory remains low, which means more demand
 - · You have high equity in your house
 - · Lifestyle change e.g you've outgrown your space, newly empty nesters, etc.

Wait: • Your long-term job stability is uncertain

- You just refinanced
- · You don't feel comfortable with buyers coming into your home (And that's a valid reason too)



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Fish are Friends

HOW THE SOCIETY INSTRUMENTAL IN BRINGING AN AQUARIUM TO LANDLOCKED DENVER has been uncovering a community passion for marine life for a whopping seven decades.

By Laurel Thompson

QUESTION: How many aquatic-life enthusiasts-afishionados, if you will-call landlocked metro Denver home? Answer: Heaps. But no one really knew until the Colorado Aquarium Society came calling.

Local aquarists looking to share their love of rare saltwater fish with other collectors and hobbyists had found the comrade search all but difficult in an area with no reputable bodies of water. Enter the CAS, born in 1947 when a handful of Denver's aquatic devotees started gathering privately in homes to discuss ornamental fish, breeding tactics, saltwater plants and home aquarium designs.

Word spread of the society's meetings and, by 1951, the founding members were far from alone. Fish enthusiasts flooded in from across the state to attend CAS gatherings and annual fish shows until the group outgrew members' homes and relocated to its first public venue: the Bird Room in what is now the Denver Museum of Nature and Science. By 1965, membership exceeded 200 locals, and one of the ideas that would secure the group's historical significance floated to the surface for a second time: Denver should have a public aquarium.

That's where some of the most involved members come in. The group watched, waited and, as the occasion arose, fought for an institution that, for this club, would make the metro area complete. In 1999, Colorado's Ocean Journey (now the Downtown Aquarium) finally opened its doors.

Today, CAS meetings are held monthly at Bethany Lutheran Church in Cherry Hills Village, where speakers focus on sharing their experiences with ornamental fish collecting and educating newbies about ornamental fish and how to care for marine habitats at home. CAS hosts yearly spring and fall auctions as well.

Hobbyists with home aquariums can also win awards and "auction bucks" in fish and plant growth contests, as well as awards for successfully breeding rare ornamental fish. Once all competitions have concluded at the end of the year, the member with the highest points earned from all competitions combined is crowned Aquarist of the Year.

Anyone, including kids, of any experience level can become a member for free.

"We've really tried to make the Colorado Aquarium Society inclusive for everyone, especially children and families," says Tory Brown, CAS treasurer and former president. "We even have separate fish auctions for kids so they aren't intimidated by the more senior aquarium hobbyists or fish store owners who come to our auctions-it's all about sparking an interest in kids so they can form a lifelong hobby alongside others in the community. No matter how old you are, where you come from or how much you know about marine life, if you love fish and want to learn more about them, this is the place to be." *







DINING DESTINATIONS ARE FINDING CREATIVE WAYS TO WELCOME BACK GUESTS and rally for better days ahead.

By Lori Midson

AFTER MORE MONTHS of uncertainty than any of us had hoped, diners are slowly reappearing at restaurant dining room tables, while eateries—those that have survived—attempt to rebound from the decimating pandemic consequences.

It's state-mandated restrictions—limited occupancy, mandatory face coverings and strict social distancing—that have allowed us to return to our favorite spots. But what will dining out look like as we continue to move forward? How will restaurants endure in an era of everchang-





ing unpredictability? And how can we step in to help them hang on?

Sonia Riggs, CEO and president of the Colorado Restaurant Association (CRA), points to a recent survey conducted by the Denver-based trade organization that paints a harrowing picture. "Our survey suggests that more than half of the restaurants in Colorado are in danger of closing permanently within three months. The same survey suggests that restaurants need to reach at least 75 percent capacity to have a fighting chance to survive," she says, adding that aspects like to-go options and alcohol sales are critical to longevity. The upside: "We're already hearing from a lot of guests that, once they're seated, the restaurant experience is as pleasant as it's always been."

Here's how two popular local spots are striving to persevere.



"It's been a really emotional and difficult few months, and everything we've put our hearts and souls into has been threatened," admits prolific restaurateur Juan Padro, whose Culinary Creative restaurant group includes Tap and Burger Belleview Station (pictured), which has felt the worst of the economic sting. "The biggest challenge we have there is lack of foot traffic, which makes it difficult to put butts in seats, plus at Belleview Station we rely heavily on business diners. We feel like we can social distance properly with more than 50 guests, especially since places like King Soopers can operate without the same restrictions. I find that discriminatory."

But Padro, who feared he might lose everything, didn't waste a moment when Governor Jared Polis announced the compulsory shutdown of in-restaurant dining on March 16. "We quickly pivoted to takeout and delivery and launched new menus to serve the community, which really helped us," he says. "We restructured our staff when we got our Paycheck Protection Program funding. Instead of having servers and bartenders, we threw titles out the window and, with our guidance, empowered our people to dictate what things they would like to do." One of his team members, whose parents are experts in infectious diseases, for example, ran point on policies. Others were tasked with outreach and making mental health a priority for the staff. "Our team embraced the challenges, served our community and participated in the solution instead of sitting on the sidelines. It's the proudest I've ever been in my career," says Padro.

As for the future of Tap and Burger, Padro's most expensive space, the restaurateur is unsure of its staying power: "We're very fortunate that our landlords are listening to all of their tenants, but we've yet to reach an agreement that will keep us here long-term."

In the meantime, the dining room is open. And if you live in the immediate residences, the staff is offering delivery. Padro, along with several other businesses, also launched People + Produce, a Sunday-only farmers' market that runs from 9 a.m. to 1 p.m. in front of the restaurant. He continues: "We intend to navigate this with openness and integrity while evaluating and reevaluating our processes to ensure that our team and our guests stay healthy, and that our business can stay open."

720.583.1367; tapandburger.com

TOCABE

When Matt Chandra and Ben Jacobs, owners of Tocabe, a fast-casual American Indian restaurant with locations in Greenwood Village and



DOP / BEHOLD

PHOTOS: CHAD CHISHOLM, CUSTOM CREATIONS

LOCAL FLAVORS // inside story

the Berkeley neighborhood, were forced to temporarily shutter their restaurants, they, too, were faced with dire concerns for their businesses, staff, suppliers, communities and guests.

Prior to the pandemic, Tocabe grossed \$2,500 in just a few hours on a typical day. When the business partners pivoted to takeout, they made just \$150 in nine hours. By March 15, Jacobs and Chandra had furloughed all of their employees and paused operations, which also meant curtailing food purchases from American Indian communities—the very same communities Tocabe has supported for more than a decade.

The right step-Jacobs notes in a video updating Tocabe patrons in early April-was to temporarily close: "We'll be back and hopefully stronger than ever."

While they applied for federal funding to assist with payroll, they worried the money would disappear, so they launched a "Help Save Tocabe and Protect Indigenous Foods" GoFundMe campaign to help with reopening costs and uphold the production of the Native food supply chain and its communities. The campaign has raised more than \$33,000. "Through early generous support, Tocabe will be able to reopen and even expand initiatives to serve authentic Native foods and help communities in need," says Chandra in a campaign update on May 28, celebrating the success of the drive. "Our first priorities are to our customers and crew, our Native and local food suppliers, and our community at large, especially those struggling to access healthy foods."

Chandra and Jacobs are eager to implement new, expanded initiatives to support those goals. "We're creating a food-distribution model—meal kits that we can distribute across the country-and ... purchasing from local and Native food suppliers," says Jacobs in a video included in the celebratory campaign update. "We're excited about these new opportunities that [the campaign] has helped create." Both locations celebrated a grand reopening on June 4.

Greenwood Village: 720.485.6738; tocabe.com

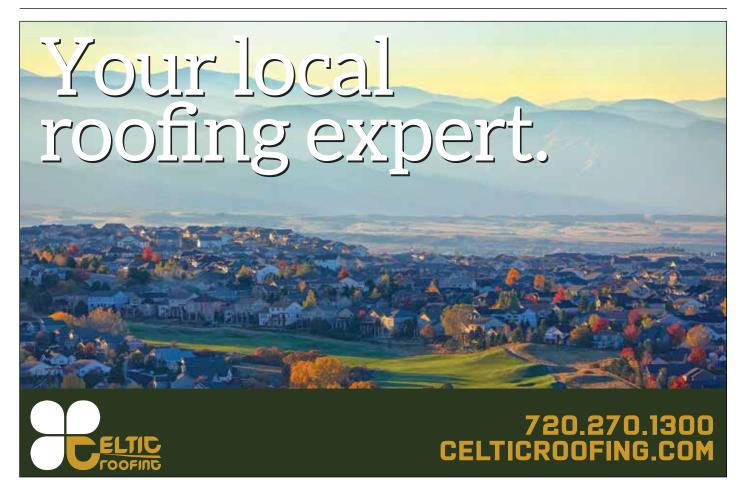


FEEDING COLORADO HEROES: HERE TO HELP

DESPITE the acutely alarming data from the CRA survey, local restaurateurs and forward-thinking, compassionate individuals are doing what they can to keep our favorite places from going under. Feeding Colorado Heroes, a volunteer-led initiative started in late March by area public relations firm Prim Communications, is a partnership with 58 restaurants and catering businesses that crowdsources funding via a GoFundMe campaign to enable restaurants to cook meals for health care workers. Urban Village (Lone Tree), Via Baci (Lone Tree), Pizza Republica (Greenwood Village), Blue Spruce Brewing Company (Centennial) and more are part of the movement.

It's a win-win situation: Restaurants have a much-needed revenue stream, and frontline heroes are fed high-quality meals. As of mid-June, Feeding Colorado Heroes had raised more than \$65,000 and served 4,600 meals.

And as long as there's a need to nourish frontline workers and keep restaurants afloat, Feeding Colorado Heroes will continue to push forward. "We've increased our fundraising goal to \$75,000, and we're hoping to support struggling restaurants until they're able to make the income needed to run a successful business," says Gretchen TeBockhorst, president and founder of Prim Communications.





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THE TASTIEST PLACES TO SATISFY CRAVINGS FOR GOOD-FOR-YOUR-GUT BITES.

By John Lehndorff

WHEN IT COMES to maximum probiotic benefits, not all fare is created equal. Take fermented fodder: To get the best perks—a happier immune system, a soothed gut and even decreased anxiety—food and drinks have to be fermented and processed in a way that highlights microbes responsible for health boosts. And proving the existence of those live guys even in treats designed around health, some experts say, can be tricky due to lack of microorganism testing. These goodies aim to pass on all the wholesome advantages a probiotic item can muster, plus celebrate the tangy taste of fermentation.

NÉKTER JUICE BAR CHARCOAL SKINNY LEMONADE + PROBIOTICS

When you need to clean up your act, see this detoxifying cocktail, mixed using lemon, agave nectar, coconut charcoal powder and added probiotics. At 140 calories, it's a non-fermented, nonfat, low-sodium and low-carb refresher that claims to reduce bloating and help skin glow as it draws toxins from the body. Nékter's new Classic Detox cleanse system also uses added prebiotics and probiotics.

Nékter Juice Bar, Greenwood Village 720.501.2300; *nekterjuicebar.com*

BOP & GOGI KOREAN GRILL KIMCHI JEON

A toothsome way to taste how fermentation upgrades flavor is Bop and Gogi's Kimchi Jeon (or

pancakes). The vegan appetizer is packed with stir-fried kimchi. A daikon radish kimchi is also on the menu.

Bop & Gogi Korean Grill, Centennial 303.799.1139; bopgogi.com

VIBE FOODS PROBIOTIC SUPERFOOD

At Vibe Foods, morning goodness is served as warm coconut- or maple-flavored gluten-free oatmeal with quinoa and amaranth, boosted with probiotics and 15-plus grams of whey protein. It's only 260 high-fiber calories before adding toppings like strawberries, blueberries, bananas, almonds or peanut butter. Pair it with a cup of The Happy Belly: a blend of fresh lemon juice, stevia, prebiotics, probiotics and ginger.

Vibe Foods, Lone Tree 303.662.1723; *lovevibefoods.com*

TRUBUCHA CITRA HOPS KOMBUCHA

Lone Tree's two-family "kombrewery" has been producing non-pasteurized, non-GMO, organic kombucha since 2016. This seasonal sipper is infused with fresh mango, raspberry, dragon fruit, tart cherry and ale-like Citra hops. The taproom, which opened in 2017, has 23 other rotating flavors on hand.

Trubucha, Lone Tree 303.515.6500; *trubucha.com* *



PROBIOTICS TO GO

Colorado's microbe boom extends to grocery store shelves, with many locally made 'alive' foods available at Natural Grocers, Sprouts Farmers Market, Tony's Meats and Market and more.

PICAFLOR LIVE-CULTURE SRIRAWCHA HOT SAUCE:

Fermented organic cayenne and Portugal peppers from Longmont's McCauley Family Farm fill this zesty, but not harsh, refrigerated sauce. Picaflor's fermented pepper and vegetable flakes are also packaged as dish toppings.

picaflor.co

FARMHAND ORGANIC GREEN CHILE KRAUT:

Westminster-based Farmhand transforms salt and local organic cabbage and chilies into probiotic kraut for grilled sausages. Also: Farmhand Organic Daikon Kimchi. farmhandorganics.com

LIME MINT MOJITO DOCTOR D'S:

This Louisville-bottled sparkling water kefir, cultured with probiotics, also comes in mandarin orange, grape, hibiscus and more.

doctordslive.com



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If you're able, we invite you to please donate to the St. Jude Children's Hospital fund raiser by purchasing tickets to their Dreamhome fundraiser. You can do so by going to www.DreamHome.org, calling (800) 276-7695, or by scanning this QR code with your phone

In all things we ask that you please be safe, take care of one another, and if able please try to help out if you are able to.

We feel fortunate and blessed that we are able to continue to help, and want to say thank you to those who are also able to help.

God bless you, and God bless our country!

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FINE TUNE

Strings are like rubber bands: They begin to lose tension as soon as they're attached to the racket, which forces you, the player, to work harder to hit the ball with the same power. "Restringing gives you the ability to enjoy the game a bit more," Burbary says. "Just tuning it up is going to make a big difference." If you play regularly—say, two times a week—restring your racket twice a year; at minimum, swap out your strings annually. Also consider cleaning or replacing your grip so you can grasp more easily.

YOU'VE BEEN SERVED

Your serve is the only aspect of the game that you have total control over, so take the



time to work on your stroke. Burbary advises developing a few different serves (try varying the speed or placement just slightly) and practicing them over and over. "You've got to hit 10,000 serves to get that serve you want," he says. But don't forget: To win the point, your next shot—your "serve +1," as Burbary calls it—can be equally important. So, instead of ogling at your serve, prepare for the return by anticipating where the ball is going and staying in motion (see "Fancy Feet").

FANCY FEET

Improving your positioning can have a big impact on your time on the court, something that even the best of us have a tendency to forget: "Footwork is the skill that gets lost," Burbary says. Taking smaller steps allows you to transfer your weight evenly and make adjustments more easily, he explains. This fluid footwork (remember to keep your knees in-line with your toes) also translates to a quicker first step, meaning you're reaching the ball faster. Plus, "it's a much better workout," Burbary says.

PRACTICE YOUR ABCS

Ball tracking is vital in tennis, and a skill even an expert like Burbary continues to practice: By improving ball tracking, serves and shots will become both more powerful and more coordinated. Burbary runs through a drill called "letter ball" with his fitness and nutrition therapist, Missi Bantner. Here's how it works: Write capital letters in five or six spots on a tennis ball so that you can see a letter from every angle. Toss the ball softly in the air and follow it with your eyes; pay attention to what letter you see as you catch it. (Play catch with a friend to make it a little more fun.) Toss in all directions and catch with both hands, being sure not to add too much spin to your tosses.

Once you tire of that, mimic your tennis serve by throwing the ball up in the air. Move through your normal serve progression—sans racket—and take note of the letter you see when you catch the ball with your arm fully extended overhead. Start imitating slowly and then pick up speed. Advance the practice by including your racket.

BUT ALSO: PERFECTION IS OVERRATED

One of the most important lessons Burbary has learned is to relax and stop trying to be so precise. "I was working so much on my form and technique that I ended up being kind of like a ball machine and hitting the perfect height ball," he says. "If you change it up—if you're OK with not hitting the perfect shot—it's probably harder for people [to return]. … You've got to enjoy tennis and not take it so seriously."

LACE UP

What's on your feet? If they're not court shoes, it's time to go shopping. Tennis-specific shoes provide lateral support, which can improve your game and make playing much more enjoyable. Replace your kicks annually, Burbary says, or buy a couple of pairs and rotate between them. (Game-Set-Match sells about 40 men's and women's styles each.)













. . .

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COMPASS



STRETCH IT OUT

If you really want to improve your tennis game, consider what you're doing off the court. Burbary credits Pilates and stretching with helping him maintain his skills now that he's in his mid-fifties. Everyone should focus on flexibility, he encourages, if they want to stay active at any age. These two stretches work in tandem to open up your hips and low back.

1. LYING SHIN BOX (pictured above)
FOCUSES ON: Mobilization of lumbar rotation,
femur rotation and stretching the hip flexors.

HOW TO: Lay on your back and extend your arms out straight from the shoulders. Place



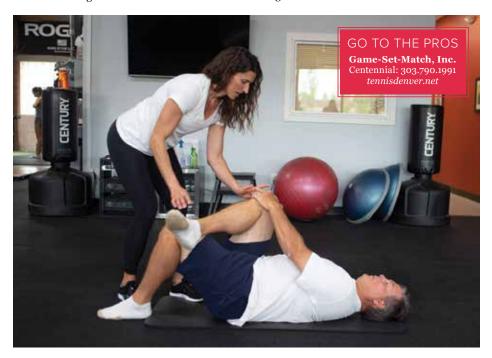
palms down on the floor. Bend the knees and set feet hip-width apart on the floor. Exhale as you slowly drop legs toward the floor to the right—only going as far as you can without pain, force or discomfort. Keep the spine long and the opposite shoulder on the floor. Switch sides. Repeat one to two times per side.

PRO TIP: Holding the shin box position, focus on breathing deeply—down into the belly—for several breaths.

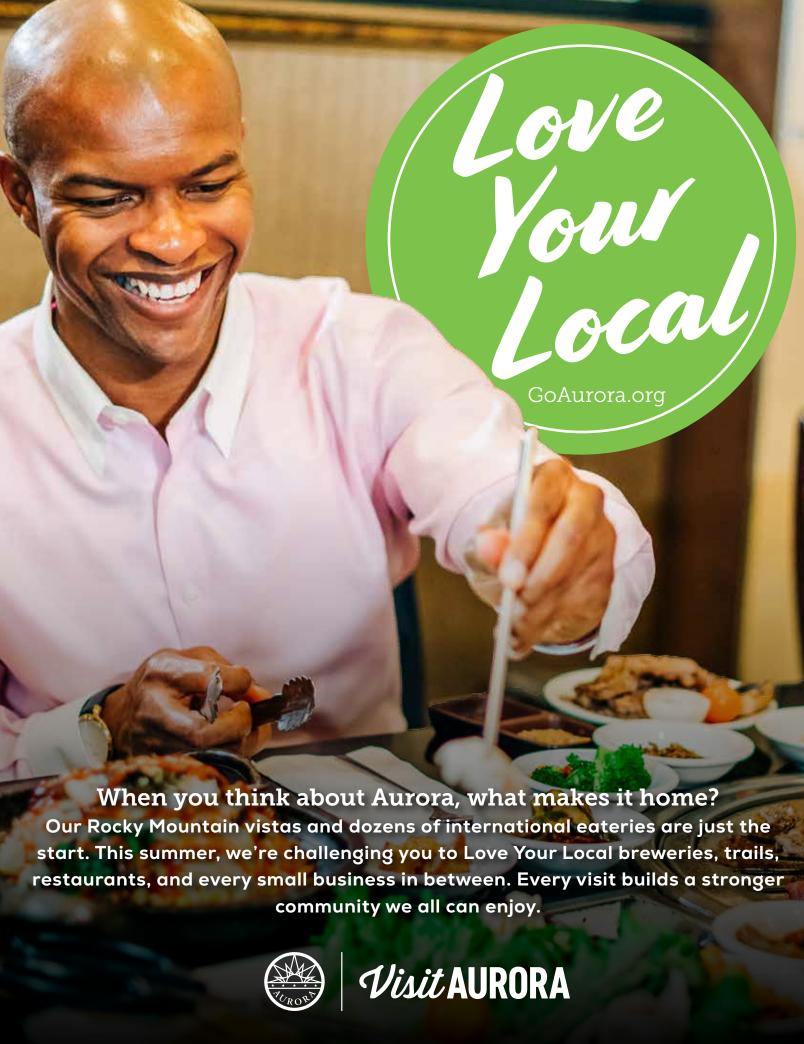
2. LYING TIGHT CROSS (pictured below) FOCUSES ON: The deep glutes and hamstring muscles that aid in hip stabilization, power and gait.

HOW TO: Lay on your back, bend knees and set your feet on the floor. Cross the right ankle over the left knee and use your hands to first pull the right knee up toward the chest, then across toward the left shoulder. For a deeper stretch, lift the left leg off the ground to increase the sensation along the right glutes and hamstrings. Breathe deeply and slowly. Hold for 10-20 seconds and repeat on the other side.

PRO TIP: Customize intensity by pressing the right hip toward the floor as you hold the knee in position, an opposing action that will increase the stretch.







for ages 18 and younger.



Making Change COIN COLLECTING IS BACK-

By Mike Carver

MOST PEOPLE consider coin collecting's day in the sun long gone; that accumulating rare, one-of-a-kind pennies in an age of smart cards has gone stale. But then, most people haven't spent time with Klaus J. Degler, owner of Rocky Mountain Coin, reportedly the state's largest rare coin and precious metals exchange. Amongst the youngest of us, he says, coin collecting is making a resurgence—and once again becoming an investment.

WHY THE KIDS ARE INTRIGUED, EVEN IF YOU AREN'T

Many collecting experts say the hobby skipped a generation—"probably because you used to be able to find rare or scarce coins in circulation," says Degler, who has locations in Greenwood Village and Denver and has also served as president of the Colorado Professional Numismatic Association and as chairman for several major coin shows. Popularity in collecting saw a shift in the mid 1960s with a national shortage of silver: "It all started to change in 1965 when the United States Mint quit making coins with silver," says Degler. And any coins that still were became worth more than face value.

Fast forward to today, and the pastime is more about buying, trading and selling—and technology, the use of which, for instance, enables someone to buy certified coins from across the globe on whatever screen they're using at home. The largest coin dealer today, the U.S. Mint, is partly responsible for turning

the idea on its head for kids. In addition to legal tender, the Mint produces special limited-edition coins, coin sets and unique programs that young, curious minds have fun taking part in, such as the Basketball Hall of Fame 2020 Enhanced Uncirculated Clad Half Dollar set and the 2020 American Innovation \$1 Coin Program. Kids are also interested because of the American Numismatic Association's Young Numismatist program, a kids' club designed around the activity.

IT COULD ALL BE FOR MONEY DOWN THE ROAD

"Collecting right now is more about the investment aspect rather than the collecting," says Degler. "You can compare values more than before by checking price guides, which provide a grade and a value" and helps shoppers (that's the kids) know what's worth a spot at home and what might be good to sell later on. This is also known as the "numismatic value," and is determined by four factors: date, mintmark (specifying where the coin was made), the mintage population and condition.

As the family is searching, see about finding other places to hunt than the U.S. Mint: "There are a lot of people that buy coins through them each year," advises Degler. "Make sure you like the coins for what they are, because you won't be making any money." For a collection with some dollar signs behind it, "you are better off buying a coin with a track record." **





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WHY YOU SHOULD CHOOSE A FAM MOVER TO MOVE YOUR FAMILY



BY DANIEL B. GLOVER

SOME KIDS grow up with toy cars and baseball–Mike Folsom had moving vans and corrugated boxes.

For as long as he can remember, Folsom has been a part of the moving business, a connection he came by honestly—his mother, Maxine, was one of the founders of **Cowboy Moving & Storage**, which has been in business for more than 50 years and today is run by Mike and his wife, Sheri Gail.

"The lessons she taught me were all about honesty and integrity," Mike says. "Those are the things we still try to live up to today."

Mike says he can recall moving families along



Orchard Road—which wasn't the smooth thoroughfare of today, but rather, literally a dirt road. Similarly, he adds, there was no C-470, E-470, or any other 470 of the alphabet to be found. But somehow, Folsom and his staff of movers, which has now grown to more than 40 people, have managed to satisfactorily transport families—and all their prized possessions—from here to there, more often than not, with nary a hitch.

"In more than 50 years, we've never not completed a move," Sheri Gail says. "Certainly there have been times when we've run late on projects, but that just means we'll stay open and keep working until it gets done—even if it's late at night.

And if we should happen to do something wrong we'll definitely make it right—that's

where our honesty and integrity comes in." Given their longevity, Sheri Gail says Cowboy has moved some families multiple times, in the process sometimes spanning generations.

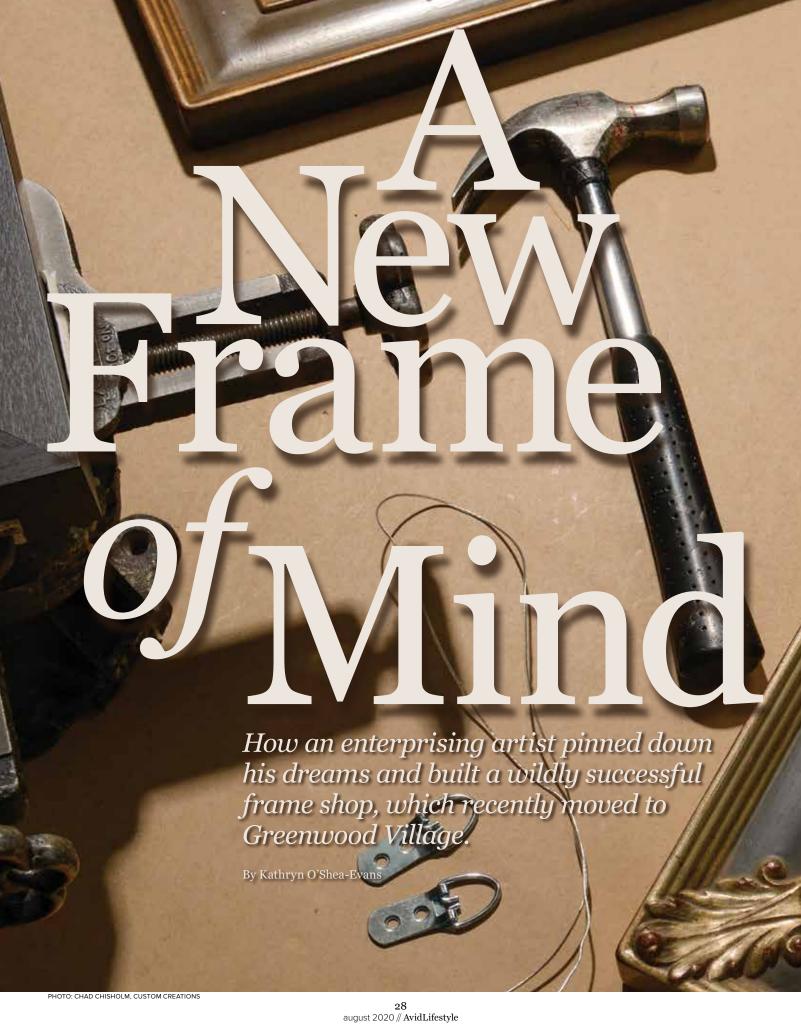
One such family is headed by Allen and Nancy Walters, who have used the company on three occasions—including during a potentially-fraught move.

"Moving can be extremely stressful—especially given the timing of our most recent move, which took place in mid-March, amid the COVID-19 pandemic. On moving day it also snowed more than eight inches, which added to the stress. However, the Cowboy Moving team did a great job overcoming the obstacles that Mother Nature threw at us. You can tell it wasn't their first rodeo."

Walters is the President & Group Publisher for *Colorado AvidGolfer* and *Avid Lifestyle* magaznes; Nancy is a real estate broker at Kentwood Real Estate DTC. Both have recommended Cowboy Movers to friends and clients.

"Each time we have moved Cowboy Moving has made the process easy and they have been excellent to work with...We were very impressed with how helpful their 'How to Pack' videos were—we are certain that they helped prevent our valuables from breaking during the move.

"They have a great attitude and have taken care of our belongings and family treasures; their team members are very professional, friendly and trustworthy—you can tell they love what they do."





29 august 2020 // AvidLifestyle







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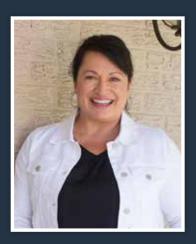
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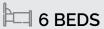
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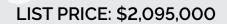




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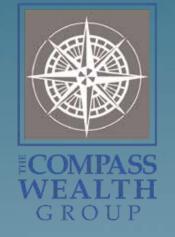
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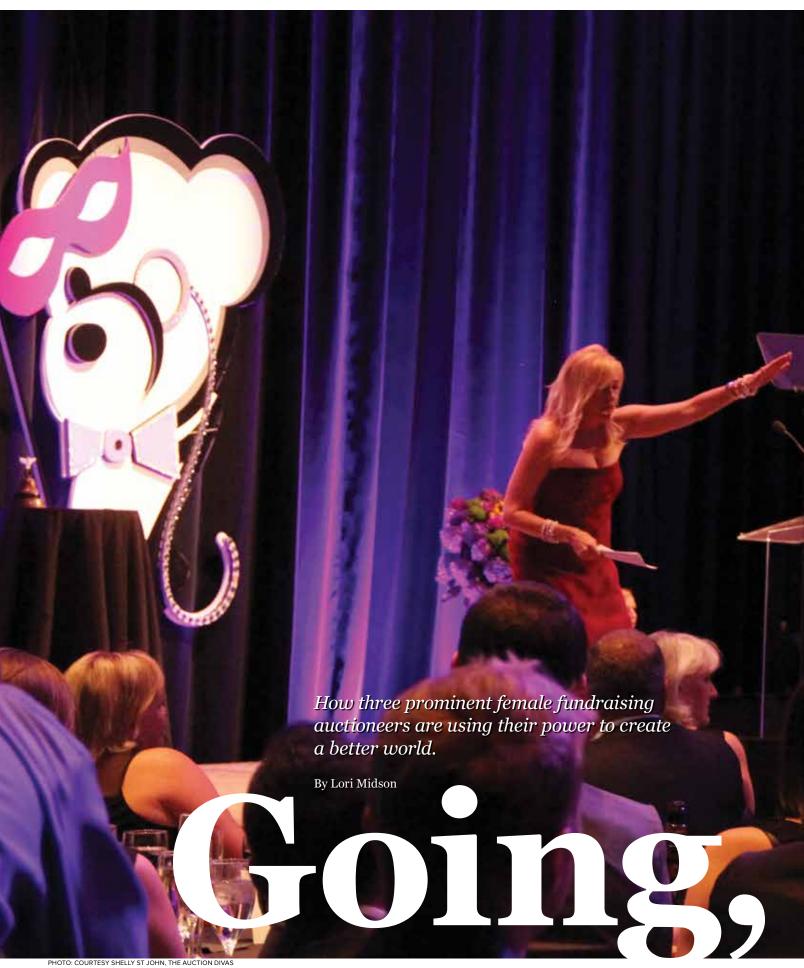


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SUPREME CONFIDENCE, COMPASSION, a flair for well-placed comedic interjections, the eyesight of an eagle, nerves of steel, quick wit and the endurance of a marathoner. These are the finer points of a professional auctioneer. And those attributes become even more crucial when an auctioneer is raising money for a charitable organization.

In fact, the most important person in the room is often the auctioneer—she (or he) with the skill set to motivate an audience to give vast amounts of money to causes that contribute to the greater good. Now, more than ever, philanthropic organizations are relying on the generosity of donors to keep them going, and three dynamic and commanding female auctioneers are doing their part to persuade people to open their hearts (and checkbooks).

"I treat every event like it might be my last, and I give the audience a performance and show of a lifetime—running around in six-inch heels from table to table, chanting from one high-dollar increment to the next," says Halie Behr, a 25-year-old 2020 Colorado and 2013 International Junior champion auctioneer and "fundaneer," a title the Parker resident and World Wide College of Auctioneering graduate coined to reflect her philosophy and background. "I branded myself as a 'fundaneer' because I don't just show up to an event and call bids; plus I'm classically trained and have a background in hospitality and events." Behr also works with Handbid, a Centennialbased online fundraising and silent auction software provider.

Behr, who conducts upwards of 40 benefit auctions per year, has raised more than \$4 million, an impressive amount that stems from her intuitive auctioneering style: "You've got to be able to read and understand your audience. I volunteer and tour with every organization I work with, and that helps me to better understand and speak from experience about their mission and cause. I become their advocate." »



"As long as there are pervasive issues like domestic violence, child abuse and homelessness, we will need to fundraise. As long as we still have diseases, we will need to fundraise. As long as education and the arts are underfunded, we will need to fundraise. It's just too effective to disappear."—Halie Behr



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Shelly St John, head diva of The Auction Divas, agrees: "Our primary function is to advocate on behalf of the organization we represent, and our primary influence comes when we inspire our audience to feel hope in their hearts."

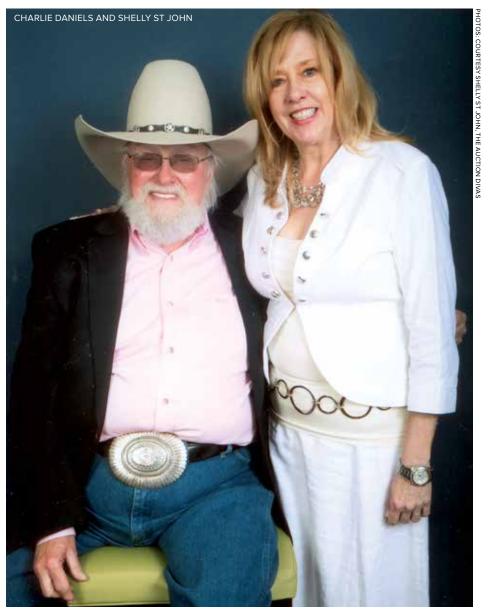
And St John, also a World Wide College of Auctioneering grad who's made the Denver area her home for the last 22 years, should know: Since 2007, her company has conducted nearly 700 events (600 local, 100 national), raising an estimated \$125 million for nonprofits, schools and religious organizations. St John shared the stage with recently passed singer/songwriter/musician Charlie Daniels, whose fiddle she sold for "thousands of dollars," as well as his belt buckle, an off-the-cuff ask that also went for thousands. Additionally, she sold a private European yacht trip for \$48,000 and 11 autographed and authenticated Peyton Manning football helmets for \$60,500.

St John continues: "Each and every one of us will need help at some point, and those needs cross all socioeconomic, educational and racial boundaries. That's what drives and inspires me." »





To encourage generous donations, "charitable auctions need to have fun-filled themes, trendy food and drinks, engaging venues, humor and contemporary storytelling." —Shelly St John



44 august 2020 // AvidLifestyle



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"Engaging hearts and minds not only encourages *greater* giving, but is critically important in terms of long-term donor engagement and retention."

-Heather Lauren Quiroga

For her part, benefit auctioneer **Heather Lauren Quiroga**, owner of HLQ Events, LLC and development director of Lone Tree's Tall Tales Ranch, recalls stepping in at the last minute to start the bidding wars at a Saints Peter and Paul Catholic Church gala in Wheat Ridge, where she was tasked with selling ... a fruitcake. Yes, a fruitcake. "It seemed like a perfect flop in the making," recalls Quiroga. It wasn't.

Instead, the fruitcake, which Quiroga says "was the stuff of legend among the congregation," resulted in fast and furious bidding. In the end, the \$10 loaf netted nearly \$1,000. "I'm most often asked to sell trips, fine jewelry and exclusive experiences, but these 'fruitcake moments' are the reason I love benefit auctions. Offering unexpected—even technically priceless—live items with a connection to your mission, especially those with an element of humor, go a long way in a crowd of supporters who understand why they're there," she says.

Quiroga has been remarkably successful in raising money, but her path to auctioneering wasn't easy. Her first job—working in the art department of Butterfield and Butterfield (now Bonhams) in San Francisco—led nowhere. "After a year of watching the gallery's auctioneers do their work, I felt drawn to the craft and asked to be trained on the block. I was disheartened when the owner informed me that 'women's voices were too difficult to listen to," remembers Quiroga, who promptly quit, drove immediately across the Bay Bridge and was hired as an auctioneer at Oakland, California-based Clars Auction Gallery.

At 24 years old, Quiroga was the gallery's first female fine-art auctioneer. "Contrary to the Butterfields' opinion, I find that a female voice is as powerful as any other when tasked with inspiring giving and articulating a mission," insists Quiroga. "With the exception of very high-end pieces, we were expected to sell between 175 and 200 items per hour. Benefit auctions are an entirely different beast. I'm now as much a salesperson as a personality up there, tasked with selling a handful of live items carefully, but entertainingly." »



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While all three auctioneers are masters at engaging a live audience, the pandemic has made them pivot, although the endgame is the same. "An organization's message, needs and causes remain unchanged. The only difference is the method of delivery and the capture of online donations and bids," says St John.

For Behr, who's also shifted her focus to a virtual fundraising format, her role has changed to more of a host. "Instead of working at a quicker speed and using the typical auction chant, I take more time for explanation," she says. "There are latency issues, so you have to slow it down." Perhaps the best part of online auctioneering? No rubber chicken dinners.

Still, one thing hasn't changed, insists Behr: "The auctioneer is still the great communicator and facilitator in creating an opportunity for donors to give. ... We have a sense of urgency to create hope: hope to cure a disease, to provide better educational programs, to end homelessness and hunger. I've had tears of joy in my eyes at many events, because it feels so incredible to see people come together in support of a fundamental cause and do something for the greater good."

Quiroga echoes that sentiment: "Raising money is only half the job. ... Gathering with a community of supporters without leaving them inspired is a missed opportunity." *





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that will help prepare you for your next bidding war.

AUCTION CHANT:

"The auction chant refers to the manner in which the auctioneer combines bid calling and filler language in fast-paced, rapid fire 'auction speak," says St John. "Some are fast talkers like cattle auctioneers, while others are slower and more methodical like the art auctioneer."

RESERVE PRICE: The minimum price that a seller will accept for an item.

HAMMER PRICE:

The winning bid amount, aka, the last price acknowledged by the auctioneer before she officially seals the deal with a thunderous bang of the hammer or gavel.

ONE MONEY:

A single bid for an entire lot, or several items at once. If you bid \$100 for five diamond rings, for example, you'd get all five rings for the bargain price of a Benjamin. Lucky vou.

SYNDICATE BIDDING:

Syndicate bidding-a kaboodle of guests who bid as an entire group on one item-is a great way to score a high-end holiday package on the cheap.

FUND-A-NEED:

The Fund-a-Need, or pledge appeal, occurs when the auctioneer solicits spontaneous donations, which often result in raising a tremendous amount of additional funds.

LAST GIFT WINS:

After the final paddle is raised or the Fund-a-Need level concludes, there's often "last gift wins." There's a pre-determined entry feenormally \$50 or \$100-and the last person who raises a paddle wins the prize. Each time someone raises their paddle, they're making a new donation at the entry dollar amount. "It's a fun-filled, fast-paced game that engages everyone," explains St John.



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ON THE WHOLE, to name a champion in the modern-versus-vintage rivalry is to pick and choose between two of my favorite descriptors. Be it athletes, cars or fashion, the fact of the matter is that each distinction has its own unique benefits—a point that undoubtedly rings true in men's professional hair care, where, in recent years, barbers have been asking a question: Can they take the traditional barbershop experience and make it better?

After seeking out cuts that represent both ends of the hair-care spectrum at Scissors & Scotch and Quincy Barbers, the former serving a contemporary option and the latter staying classic, I stand by my claim: As long as there's a practiced barber behind the chair, there's no loser in this contest.

SCISSORS & SCOTCH

As I walked through the parking lot of The Landmark and toward the front doors of Scissors & Scotch, I was confused.

It was a Friday evening. And while there's always plenty going on in the area, I couldn't wrap my head around why so many people were walking into a barbershop at 6 p.m.—I repeat: on a Friday. Even after pulling the storefront door from its resting place and stepping inside,

I immediately did a double take at the sign outside—sure I must be following the crowd to the wrong destination.

A couple Victorian-style leather sofas and mahogany armchairs were to my right, coupled with a full bar to the left and no less than 30 people scattered about enjoying a beverage. Then, clarity: In the back-right corner of the comfortably dim space, I spot a sign reassuring me that I am, indeed, inside the barbershop. I moved toward the lettered beacon and checked in.

As someone who has worn, yes, a man bun for the past four years, I'm used to cuts that involve a simple trim of my split ends and a touch-up on the neck and sideburns. This was far more enjoyable—and not just because of the lively background bar noise, welcoming me to join in the merrymaking.

I opted for what Scissors & Scotch call the first-visit Fifteen Year, mimicking the age descriptions for Scotch whisky. (There's also the first-visit Ten Year and Twenty-Five Year.) My haircut began with a soothing shampoo and hot towel steam. I had about two inches removed before moving onto a pleasant back-of-neck razor shave. And just when I thought the appointment was over, I was pleasantly surprised with a dreamy scalp massage and a facial exfoliant complete with a facial massage: Going the extra spa mile is all part of the Scissors & Scotch ultimate-grooming-experience ethos, which is also the reason why there's a bar on-site.

As my facial continued, I nearly fell asleep.

And even after that, the shop saved the best for last: Every service comes with a complimentary drink at the bar. So, I finished my Friday evening with a wonderful old fashioned—and decided that there are *plenty* of reasons to cheers to a second visit.

QUINCY BARBERS

Think briefly about what the term "barbershop" conjures in your mind. If you're anything like me, you'll find that two main characteristics contribute to a good, classic cut—comforting authenticity and reliable, affable people. When

it comes to a timeless, no-frills shop, Quincy Barbers is the epitome of both. Kevin McCarthy, owner of the one-man setup, wouldn't have it any other way.

Everything about the neighborhood stop—literally, Quincy Barbers resides in a converted house—offers a heartening glimpse into the past. The vintage artwork, pipe-and-wood benches McCarthy built and installed himself and even an old-school Vespa transported me to the '60s.

In this barbershop that prides itself on old-fashioned touches, it felt criminal to partake in anything but its quintessential service: a cut and straight-razor shave.



After a quick trim of my ends, I lazed under a calming hot-towel steam, wanting my facial hair to take its time softening under the moisture, before McCarthy brushed shaving cream onto my face, ensuring my whiskers were standing upright.

All the while, McCarthy and I delved into conversation about the various decals and posters, the neighborhood he's grown to love and the people who call his shop home.

One pass of the straight razor and I was steaming again, before a second application of shaving cream and a last round with the razor—to catch any difficult-to-reach spots. The result was one of the smoothest, most satisfying shaves of my life, which McCarthy finished with a final tidy along my neck and sideburns.

Even so, it's the visitors and McCarthy that makes Quincy Barbers stand out from the competition—it is the reason for the shop's long list of regulars, a roster I could find myself part of soon enough.





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IN SOME RESPECTS, 2020 has been the year to discover just how many products and services, in a wholly unwanted pandemic pinch, can come to us rather than vice versa. For wardrobe and beauty-bag additions, though, the delivered-to-your-door shift is old news: What is considered the first major subscription fashion service launched in 2009, with an army of iterations debuting since. And that's not bad-because whether or not we're continuing to hunker down, with the right deliverable option, it's hard to beat the convenience and comfort factor. Here, five services to try on for size.

By Ali Longwell



Shop Box By A Line

If you haven't tried A Line Boutique's shipped service, now is the time. Once a style profile is completed, you're matched with a personal stylist (who could be someone you've already worked with, if you include a stylist name in your profile) to curate a customized box. Stylists treat the process like in-store appointments, where they rely on their personal knowledge of how items fit to ensure the most accurate sizing possible. Schedule a FaceTime call to talk things over face-to-face, and watch for expanded services: A wish-list feature may be in the works with their new e-commerce site. for example. Also: schedule boxes whenever you want them.

Styling fee? Yes, \$25-waived for style club membersif no items are kept. aline-online.com/shopbox



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For men and women, Nordstrom's variation has clout for serving shoppers long-term, but could also just be a temporary way to steer clear of a potentially crowded department store: Trunk Club is also on-demand-schedule boxes monthly, seasonally, etc. After taking a quiz, your stylist (potentially with help from the rest of the styling team) scours Nordstrom's inventory for the right pieces. Once delivered, pick what to buy within five days.

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Kinder Beauty Box

Based in Denver and founded by Evanna Lynch and Daniella Monet—both of whom have appeared onscreen in major works-the Kinder Beauty Box is a treasure trove of vegan and cruelty-free beauty-routine goods. Each box, shipped monthly, includes up to \$165 worth of products from brands like Andalou Naturals and Inika Organic, with at least two fullsized items. Plus, a portion of profits are donated to animal rights and environmental causes.

Styling fee? Not here. Boxes are \$25 a month, with specials for prepaying. kinderbeauty.com



Bombfell

Bombfell is an on-demand box just for the guys, though the "default option" is to get a box every month. Focusing on casualwear-defined as looks in between what you'd wear lounging on the couch and a proper suit-you'll see brands like Tommy Bahama, Original Penguin and Halsey.

Styling fee? Yes, \$20, which goes towards items you purchase-additional discounts apply based on the number of pieces you hang on to. bombfell.com





YogaClub

This is the place to find replacements for worn-out workout uniforms: Rumor has it YogaClub is one of Colorado's favorite subscription services. The activewear company stocks fitness and athleisure labels like Beyond Yoga, Free People and Columbia at around 50 percent off retail price. Stylists send a three-piece outfit per box-the monthly frequency can be changed.

Styling fee? Nope. Each box is \$79; exchanges are available. yogaclub.com

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MEET THE HEAD OF THE EXPERT TEAM BEHIND CHERRY CREEK SCHOOLS' FIRST WORK-BASED COLLEGE AND CAREER PREPARATORY PROGRAM.

By Laurel Thompson



PHOTOS: COURTESY CHERRY CREEK INNOVATION CAMPUS



WHEN MARK MORGAN (pictured above) became principal of Centennial's Cherry Creek Innovation Campus (CCIC), which opened in Aug. 2019, he was more than excited to welcome students into a hands-on learning environment that was unlike anything the Cherry Creek School District had ever seen: a headquarters where high schoolers can earn college credit, get ready to work right after graduation and turn undecided goals into pinpointed passions-all through extremely interactive part-time courses that train like the real world. And the district was more than excited to have Morgan at the helm, a humble visionary credited with leading the efforts to bring the school to life (though he gives all the kudos to his team).

HOW DID YOU GET INVOLVED WITH CCIC?

"I was lucky enough to be part of a school district team that was inspired to explore the 'what ifs' and 'what nexts' of high school education several years ago. There was a real need for additional career-driven programs that would allow students to explore different industries, so we went to voters in November 2016 and passed a mill levy override to make it happen. Shortly after, I became the principal of CCIC and began implementing our vision."

WHAT INSPIRED YOU TO JOIN THE MISSION?

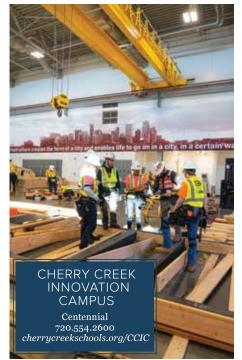
"I had my own experiences in high school where what I was told I would be good at didn't really translate into reality. I honestly didn't get a better understanding of myself until college, and that took some exploration that required a great deal of time and money. Students should have a better understanding of themselves as they prepare to graduate high school—they'll spend more time and money in areas that will give

them a better return on their investment, which translates into more overall satisfaction and a higher quality of life."

WHAT MAKES CCIC DIFFERENT?

"The partnerships we have with local businesses and institutions allow us to create really unique programs that show students what it's like to work in a number of jobs-some of our biggest partners are HealthOne, Kiewit, Mikron and the Federal Aviation Administration. We also have a great mix of teachers and industry professionals with valuable expertise to share. I really strive to provide the best resources for students in terms of career preparedness-not just college preparedness, but career paths in the trades. I was recently listening to Morgan Stevens, a 2020 graduate from Overland High School who went through our Infrastructure Engineering pathway this past year. She is headed to Colorado State University to study construction management and will flat out tell you CCIC was a game changer for her. She spoke about how experiencing success in a traditionally maledominated field-construction-has given her a lot of confidence."





HAVE YOU BEEN ABLE TO MEASURE STUDENT SUCCESS ABOVE WHAT CHERRY CREEK SCHOOLS HAS SEEN IN THE PAST?

"We have seen that students' attendance and academic performance tend to be better at CCIC than at their high schools—which isn't surprising to me because they love being here and are excited to invest in their future. It's amazing to see how students rise to the occasion. One of my favorite examples of this is Stephanie Torres, one of our Advanced Manufacturing students, who started an apprenticeship with Reata Engineering this past year. Reata's leadership team remarked that Stephanie was one of the best apprentices they've ever had."

HOW WAS ADAPTING TO ONLINE LEARNING WHEN COVID-19 HIT?

"Adjusting to online learning in our first year was definitely a challenge. Fortunately, we had some great business partners to look to for real-



life examples as we simulated experiences via webinars, demonstrations, software and other virtual tools."

WHAT'S YOUR ADVICE FOR 2020 GRADS NAVIGATING THE WORK-FORCE RIGHT NOW?

"Leverage your youth, excitement and training to find ways to grow and overcome the obstacles. You are far more agile and ready to take on new challenges than the generations before you; now is the time to really tap into your passions and skill sets to create a place for yourself. We're all watching, and we'll learn from you."



HOW TO KEEP YOUR HIGH SCHOOLER ENGAGED IN ONLINE LEARNING

Many are still uncertain what the upcoming school year will look like. Morgan has some tips for parents to keep teens committed from home this fall:

LEND AN EAR

"Losing the intimacy of being in a learning environment with teachers, industry professionals and peers can be very difficult for high schoolers, and that's something they shouldn't have to hide. Lend an ear to your teen and find ways to help them overcome challenges they're facing."

SHARE YOUR TRIUMPHS AND FRUSTRATIONS

"For many parents, the transition to working from home has had its trials, too. Being able to 'cuss and discuss' the issues at hand with your high schooler will help remind them that you're in this together and that, collectively, we are all overcoming new challenges."

KEEP YOUR EYE ON THE PRIZE

"When things feel uncertain, it is important to remember your 'why.' If your high schooler appears to be frustrated, disengaged or just running out of steam, have a talk about their goals and help identify the steps that will lead them there. Though the world may be full of distractions, remind them that what ultimately matters is that they maintain their curiosity and passion for life."



FOR ASHLEY SUMMERS and Deann Espinosa, the novel coronavirus has nothing on necessity, mother of invention. In fact, more than three dozen metro residents have seen the event experts use their instincts in the face of necessity to spoil the virus' attempts to stop all facets of life. The bacterium's demise: caboodles of balloons—in *plenty* of delightful colors—and personalized signs that read like yard-sized greeting cards. Thoughtful, larger-than-life designs combine the two to create the kind of social-distanced friendly fête the entire neighborhood (and anyone driving through) can join in on.

In short, Summers and Espinosa are celebrating—with Sidewalk Celebration, their new company launched in April that creates contact-free installations cheering on all of life's big moments. And their approach is really ... blowing up.

"The lightbulb moment was honestly on my couch," says Summers, a Cherry Hills Village resident. "Everyone was cancelling their events—I went from 11 to zero—so I thought, how am I going to keep my business alive and substantial, and also: how can I help support those who I work with on every single event?"

Sidewalk Celebration was the solution, where Summers' event planning expertise (her company: Ashley Nicole Events) and Espinosa's balloon-art knack (her business: Denver Balloon Decor) work together to create (mostly) yard centerpieces that mark birthdays, graduations, births, you name it. "Sidewalk Celebration is for any occasion," Espinosa says. Tasha Rae Designs dreams up the signs.

The setups start like any other party: with planning. "No order is the same-I'd say 99 percent of the installations are custom," Summers says. "We talk with the client about what they want, which sometimes includes a site visit. Then Deann and I figure out how to make the idea work, the clients put down a deposit, we put them in the calendar and, finally, we install—which we don't like doing the night before because we want the balloons to look fresh. If it's someone's birthday, we'll put everything up at around 7 a.m., but we've also done times like 4 a.m." After at least 24 hoursclients decide the timeframe-they come back to take everything down. (So far, a little more than half of their showstoppers have been put up in Cherry Hills and Greenwood Village.)

From there, the way to the light-as-air gift unearths unique challenges that Summers and Espinosa had no idea they'd be getting themselves into, but also show how serious they are to keep spirits from deflating. "The heat, weather and even ground have been factors—you don't know if the yard is clay or rock, or if there used to be a parking lot there. We have





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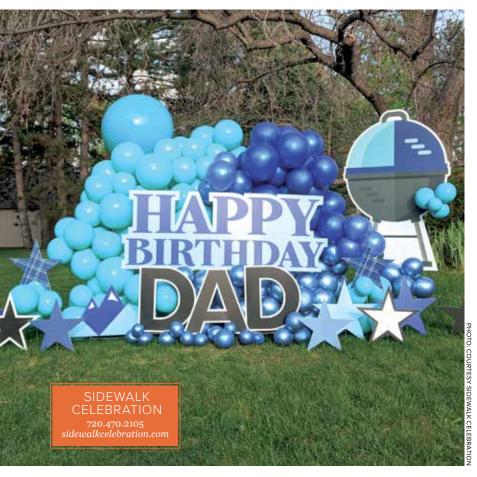


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to come with our muscles, hammers, stakes," Espinosa says. "I spend a few hours beforehand blowing up 100-plus balloons for each project." Adds Summers: "We're learning a lot about terrain. Our toughest install was graduation signage for a Highlands Ranch high school: It was the windiest day in the last 10 years or something crazy like that. It turned out great, but installing was pretty funny."

Some of Espinosa's favorite installations have been a big indoor corporate build, celebrating a company's return to its building—"I didn't think I'd be able to do something like that for one to two years"—and a surprise setup for Summers' birthday. The reactions are even more memorable: "We had one mom start to cry when we decorated her house for her son's birthday," Summers says. "It was emotional because she wanted to give him something really special, and felt that would be impossible until we set everything up."

Will Sidewalk Celebration become a mainstay? All signs point to quite-possibly-yes. "There have been days where I've stayed up for 24 hours straight," Espinosa says. "We think this may be something that continues regardless of COVID. This may be a new way to celebrate."

One of the best outcomes the duo has seen from all of this: It's transforming how people mark an occasion. Now, your community can be part of well-wishes and congratulations, and you can "bring joy to everyone," says Espinosa. "There was a shift from this cloud hanging over everybody, assuming we had nothing left to celebrate, to feeling like the sun came out."

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Sweet Trail

DESTINATION PIES that are really worth the drive.

By John Lehndorff

SOME PEOPLE decide the destination of their summer Colorado day trips around hot springs, hikeable fourteeners and historic locales.

I base where I drive on the quality of baked goods.

Using my GPS to map out local bakeries, I set a course for my roadside attractions. And, right now, that's the American classic: pie. A veteran pie competition judge, I hanker for butter-flaked wedges oozing honest-to-goodness berries—a treasure that can, sadly, feel hard to find on the road in the Front Range and beyond. But the following four shops dish the real, perfect-for-summer thing: Masterpieces with first-rate ingredients created by spirited individuals that are worth every mile—and absolutely an extra stop when on the road already.

While these bakeries clock in at about a two-hour trip, we also suggest some distinctive lodging possibilities (psst! leave room for another slice the next day). More advice: Order ahead when craving a specific flavor.

GINGER AND BAKER

Pie-obsessed owner Ginger Graham carved a combination café, restaurant, bakery, market and "teaching kitchen" out of a restored historic grain mill in Old Town Fort Collins in 2017, and I keep finding proof in the pie case that she and her team are as serious about the treat as I am. (The market and bakery building is even shaped like a pie slice.) Plunge a fork into the Quadruple Coconut Cream best-seller, with a coconut crust, and the Cold-Brewed Coffee Cream. The latter stuns with a chocolate cookie crust, coffee-white chocolate pastry cream

and coffee-infused whipped cream. Also noteworthy: the Buttermilk Berry and Nutella Caramel Corn.

Fort Collins, gingerandbaker.com

 $\begin{array}{c} {\sf STAY\ AND\ PLAY}\ {\rm at\ the\ Armstrong\ Hotel},\\ the armstrong hotel.com \end{array}$

YOU NEED PIE! DINER AND BAKERY

Just downslope from the Stanley Hotel is a place where fruit pies never disappoint. Shop owner Val Thompson and staff specialize in the deepest deep-dish fruit pies my eyes have seen, cramming up to six pounds of fruit into each pie plate—though there are a bevy of cream varieties on the menu too. I dream of Thompson's tart cherry with crumb top.

Estes Park, estesparkpieshop.com

STAY AND PLAY at The Baldpate Inn, baldpateinn.com

COLUMBINE CAFE AND BAKERY

When in the mood to broaden pie's definition and appreciate pastry's ancestors, make your way to Vail Valley and sample Ronda and Daniel Niederhauser's butter-powered approach to classic Quiche Lorraine, fruit-topped tarts and a not-too-sweet apple strudel. If you only get one treat, make it the raspberry-filled, almond-scented, lattice-top Linzer Torte.

Avon, columbinecafe.com

STAY AND PLAY at The Ritz-Carlton, Bachelor Gulch, *ritzcarlton.com*

SHOWBOAT'S DRIVE BY PIE

The quirkiest pie palace in the state is hidden behind a bank on Granby's tiny main drag, where you can only grab orders through a small walk-up or drive-thru window. Owner Sherry Kent doesn't do hand or cream pies, and apple is usually the only flavor available

by the slice. Kent focuses on profound fruit pies. An exception: a nut-loaded Chocolate Pecan delight with little of the usual sweet goo. The double-crusted Wild Main Blueberry pie, jammed with tiny wild berries, is another wow. Savor every bite in Rocky Mountain National Park with Kent's pie party kit: comes with a pie cutter, forks, plates and napkins.

Granby, showboatsdrivebypie.com

STAY AND PLAY at Devil's Thumb Ranch, devilsthumbranch.com ★









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