The District Auditorium is located at 110 Pawnee Ave., and the
Dec. 14:
Dec. 15:
Dec. 11:
Dec. 7:
EVENTS

Purvis, grill chef at Income Tax in Chicago are just a few examples of our alumni in the culinary world.

How did the idea of your business come about?

Andrew Purvis: Income Tax is a wine bar and restaurant in Edgewater, Chicago, focusing on imported wines from small producers. The food menu is designed to complement the cuisine of the wine regions of France, Germany, Italy, and Spain, mostly.

Andrew Palmer: Our business focuses on food that comes from small farmers; people with history and grit. Creativity is a really big deal for us. As for food in the kitchen, making things from scratch and finding fresh ingredients is really important to us. We don’t like buying anything that’s pre-made or pre-cooked. We feel this makes a huge impact on the flavor of the food. That’s why we are constantly prepping and cooking in the kitchen.

How did the idea of your business come about?

Justin Armour: We knew we wanted to work for ourselves, and going out for food at restaurants was one of our favorite things to do. Fortunately, my mother had an extensive background running kitchens and creating menus at delicious restaurants in Colorado Springs and Manitou for 20 years. So naturally we put her to work too.

Andrew Palmer: Sharon wanted to have a wine shop and worked on her Sommelier certification, and we both have worked in restaurants. We were unsatisfied with our corporate careers, so we decided to give that up and open the store, then the restaurant. It kind of took over on its own and became its own animal. We often joke about how we are always just winging it. I’ve worked in all facets of the restaurant: front of house, back of house, cooking, cleaning and more. It’s something

that comes very naturally to me. I have always loved growing up and now working, living and raising my kids in Manitou Springs.

What inspired you to own a restaurant?

Justin Armour: Starting a restaurant is a very creative process; from creating the ambiance to the details of the menu, it’s a group collaboration and an ongoing effort.

Where were you trained?

Andrew Purvis: My culinary training began with my mother, and Rachel Ray, both of whom inspired me to learn cooking as a skill. I continued to learn about food and cooking on my own through the use of cookbooks and exploring new flavors just for fun. I attended Knox College for a degree in Theater and Creative Writing.

Andrew Palmer: All my training has been on the job. I did receive a business degree in management with a minor in human resources from the University of Colorado. Did I think that this served me and running the restaurant? I don’t fully believe so, but I will not deny some of the skills I learned with my college education has aided in running my business. I believe everything I’ve learned has been through trial and error; through failure and getting up again and starting over. I learned everything I know just by working hard and problem solving. Perseverance is everything.

Justin Armour: None of us involved have any formal culinary and/or restaurant management experience — just a real passion and background of working very hard.

A few years ago, Manitou Springs School District 14 launched an initiative called “R2O” — which stands for relationships, rigor, and opportunity. This idea is the center of our strategic plan to serve children, parents and the community. Our feedback from many meetings and surveys was to create a school system that promotes meaningful, positive, healthy relationships; to deliver an academic program that is rigorous in content and skill development; and to offer a rich variety of unique and personalized opportunities for children to explore, enjoy, and broaden their interests.

I want to focus for a moment on the “O” in R2O: Opportunities. The following are just a few of the innovative opportunities we have and are providing for children.

We have implemented multiple STEM (science, technology, engineering, robotics, and mathematics) programs such as our Smart Design class, high school robotics and Lego League. We have created an excellent after school Fine Arts program (Arts 14) that serves hundreds of children.

Partnering with a local construction company has provided students the opportunity to learn a trade and acquire a professional license.

We developed the Mountain Academy of Arts and Science — a 6th grade program at Ute Pass Elementary for children to have a unique learning experience including outdoor excursions and “hands on” activities to develop science interest, knowledge and skills.

We have created multiple opportunities for students to participate in orchestra — fully implementing a violin program at Manitou Springs Elementary School and a full orchestra program at Manitou Spring Middle and High schools.

Outdoor learning opportunities, such as a climbing club called “Cliff Hangers,” affords children an opportunity to learn how to rock climb (indoors and outdoors) and we also offer a mountain bike competitive racing club.

We have developed a prestigious health and wellness program that won Governor Hickenlooper’s top award last year for our efforts!

We have also created a new program for our gifted and talented students called the Extraordinary Young Scholars program. We have developed a high school outdoor education program called the Manitou Abound program for students needing a different learning setting/opportunities. This edition will also present to you our new culinary program — another opportunity for our world-class students.

There are many, many more opportunities that the school district has and is providing our students! Please contact your building principal or district administrator if you’d like more information.

~ Ed Longfield
Superintendent of MSSD 14

A Message from the Head Learner

Food for Thought: Q & A with Local Alumni

High School students have the opportunity to participate in our new program, World Class Culinary lead by Director of Food Service Paula Faucette. In this class, students learn kitchen safety, various skills and techniques and put it all to use by cooking a variety of recipes. Italian meatloaf, beef stew, homemade noodles, and gazpacho are just a few of the recipes the students have made so far this school year. This program is a great resource for students interested in pursuing a career in the restaurant industry.

Give us a little background on your restaurant.

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