



Anyone who drives regularly along Santa Barbara Street in SLO surely noticed the 1930s-era bungalow that, curiously, for months sat perched high up in the air on stilts. The old place, now supported by a new building on the ground floor and gussied up to look for all the world like a vintage two-story train depot, is about to open as an innovative cooking studio, event venue and private club.

Entrepreneur and self-described optimist Seamus Chandler envisions lively gatherings with music, food and drink when he opens this place he's named Sustenance in August. Guest chefs will share their expertise in all types of cooking – Asian, Italian, Greek – with everything from sauces to sausage making on the menu. Unlike spending an hour or so in a restaurant, Seamus plans a three- or four-hour experience where cooking school guests not only appreciate the food, but actually prepare the dishes and then sit back and enjoy them in a friendly atmosphere. The place is spacious, with high ceilings, painted concrete floors and an eclectic mix of antiques and bold modern paintings. Taking center stage is a large concrete bar surrounding the stainless steel kitchen, fully equipped for classes, parties and events. "Where do most parties end up? In the kitchen," Seamus says.

In addition to the cooking studio, he's working out the details for club memberships and envisions a place where members can drop by for a cup of coffee in the morning, a bite to eat during the day and a glass of wine or beer in the evening. A place to unwind, chat with friends, play games, read, watch movies or just enjoy the spectacular views from the upstairs deck.

The building is owned by Chad Brooks, who has Brooks Woodcraft next door. Seamus points to the oversized 100-year-old front door – wood and glass with weathered green paint – and the building's seamless blending of old and new as an example of Chad's appreciation for old things. He also credits builders Blake and Kevin Chaffee for meticulous work and commitment to green building. Starting with the reuse of an old house as the upstairs to the recycled wood and corrugated steel siding.

Sustenance will be available for business meetings, team building, parties and fundraising events. Seamus is already planning fundraisers for three of his favorite causes: Parkinson's Disease research, Hospice and Habitat for Humanity.

Find Sustenance at 2033 Santa Barbara St. Phone (805) 234-1691 or e-mail seamus-on-you@hotmail.com.