



Slow Food® Santa Fe

AUGUST 2023

It's time to register for our Annual Farm Tour! Wed, September 6, 2023

Explore new locales or return to some favorites by joining us for this year's Slow Food Santa Fe Farm tour highlighting two farms selling at the Santa Fe Farmers' Market: Ground Stone in Nambé with Mat and Nina Ladegaard and the Tesuque Pueblo farm in Tesuque with Emigdio Ballon. Also included is an option to stop at the Lineage Seeds stand in the Tesuque Village Market parking lot and visit with founder and farmer Jared Hagood who sells seeds from both Mat and Emigdio, among many others. Click [here](#) for more information and to register.



Cooking Class on a Local Farm Thurs, August 3, 2023

There are still a few spots available for our cooking class with the Sprouting Kitchen at Reunity Resources Farm so register now to secure your place! Go to the website thesproutingkitchen.org and click on the button labeled "cooking classes".



Tune in to Slow Food Santa Fe Out Loud

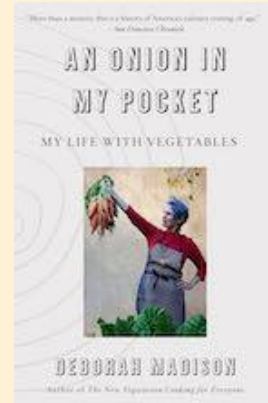
Tune in to our August 5th show (10 am on KSFR 101.1 FM), when we'll be speaking with **Chef Fernando Ruiz**. Chef Ruiz has worked at many excellent Santa Fe restaurants and plans to open his own restaurant, Escondido, soon in Santa Fe.



You can listen to previous shows [here](#).

Dinner and a Book

For our August **Dinner & a Book**, we'll be discussing **An Onion in my Pocket: My Life with Vegetables** by Deborah Madison. Deborah is a Santa Fe icon. She played a major role in the rise of "vegetable-forward" cooking in the U.S. with her opening of Greens Restaurant in San Francisco. Deborah started the Santa Fe Slow Food chapter in the early 2000s. If you're interested in participating with us on Monday August 21st, email us at slowfoodsantafe@gmail.com for information on how to join.



Celebrate National Farmers Market Week

National Farmers Market Week is August 6-12 and we in Santa Fe have much to celebrate. The **Santa Fe Farmers' Market** is one of the oldest, largest, and most successful growers' markets in the country. Unlike most, the Santa Fe Farmers' Market assures that all products sold by its vendors are always locally grown by the people selling them – 100% of the vegetables, fruits, and nursery plants and at least 70% of the ingredients and materials used to make processed and craft items.



Looking ahead to September

The annual **Green Chile Cheeseburger Smackdown** and **Santa Fe Wine & Chile Fiesta** are a month away, but tickets sell out in advance. Enjoy supporting local chefs and winemakers!



Do you keep up with our Webpage, Facebook page and Instagram?

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www.slowfoodsantafe.org



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Lissa Johnson, Bronwyn Poole, Nina Rosenberg