



Slow Food® Santa Fe

DECEMBER 2023

With the end of 2023 fast approaching, we're reflecting on the year and the diverse activities we've enjoyed sharing with many of you ... from our monthly dinner and book discussions to films, meals at local restaurants celebrating farmer to chef connections, an on-farm cooking class, a farm tour and of course the amazing people we've interviewed on our radio show Slow Food Santa Fe Out Loud! We're currently planning for 2024 and we're looking forward to sharing those plans soon. In the meantime, we wish you happy holidays and wonderful year end celebrations!

Tune in to Slow Food Santa Fe Out Loud

For our December 2nd show (10 am on KSFR 101.1 FM), our guest will be Nicole Ammerman, Director of Operations for the **Santa Fe School of Cooking**, a treasured local institution. You can listen to previous shows [here](#).



Next Dinner & a Book will be in January 2024

We're taking the month of December off due to the holidays. In early December, we'll send out a list of 10 books to vote on for the first half of 2024. Many of the options are recommendations by members of our Slow Food Santa Fe community. (Note: If you sent us a book suggestion recently, it may be included as an option for the second half of 2024.) New book selections will be announced in mid-December via our website and by email. Stay tuned for exciting titles coming your way!

Join us for our Annual Chapter Meeting

Our annual chapter meeting will be held Wed, Dec 13 at 7 pm on Zoom. The meeting will provide a recap of our 2023 activities and discuss upcoming 2024 plans. Email slowfoodsantafe@gmail.com and we'll send you the Zoom link so you can join us.

Looking for holiday gifts?

On Dec 2nd at 12-4 pm MT, *The Kitchen Table Santa Fe* will be holding its first annual *Holiday Market* at 313 Camino Alire, There will be food products and arts & crafts. A great opportunity to shop local and support our community!



A tasting of recipes from Native cuisine



Bishop's Lodge has partnered with Garcia Street Books for a culinary presentation of two cookbooks on Native cuisine: *“Seed to Plate, Soil to Sky”* by Lois Ellen Frank and *“New Native Kitchen”* by Freddie Bitsoie on Dec 9th, 3-5 pm MT. Select recipes from these cookbooks will be interpreted by SkyFire's Executive Chef Pablo Peñalosa. Tickets are \$65 and can be purchased [here](#).

Interested in becoming a member of Slow Food?

For those of you who have been wanting to join Slow Food USA but haven't yet done so, you'll have another opportunity to join for as little as \$1 on December 8-10, the final *Give What You Can Days* of 2023! Make sure to choose **Santa Fe** as your local chapter. To join go to slowfoodsantafe.org and click on “Become a Member” in the upper righthand corner of the page. When you join and affiliate with our local Santa Fe chapter, we receive a percentage of your donation which helps to support our activities. Please consider becoming a member and joining the local, national and global Slow Food community and *thank you!*



Explore the Ark of Taste



Join “The Ark of Taste” authors David S. Shields and Giselle Kennedy Lord, chef and scholar Kevin Mitchell, and moderator Marion Nestle as they unlock and explore this venerated collection of rare and distinctive foods. Click [here](#) to register for this free Zoom event which takes place on Dec 6th, 2-3 pm MT.

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

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