

Farms, Food, Drink, and Community in Dixon



Join Slow Food Santa Fe on Wednesday, August 21st, 1 - 4:30 pm, for a self-guided tour of 3 Dixon farms (*Stan Crawford's El Bosque Garlic Farm*, *Loretta Sandoval's Zulu's Petals Organic Farm*, *Mesa Ruiz's La Mesa Organic Farms*), 2 wineries (*La Chiripada*, *Vivac*), and the *Seed Library at the Embudo Valley Library & Community Center*. Stop for lunch or snacks at the nearby Dixon Coop and Zuly's Café, and visit the Dixon Farmers Market, open 3:30-6:30 pm.

This tour highlights NM's rich farming traditions dating back centuries, including practices established by indigenous peoples later embraced by Spanish settlers and continuing today.

Farmers will provide a brief introduction to their farms on the hour (at 1:00 pm., 2:00 pm and 3:00 pm). La Chiripada Winery will host a 45-minute Tour and Tasting beginning at 3:30 pm (limited to 10 people).

Dixon, NM is located, via a lovely drive, about 50 miles and 50 minutes north of Santa Fe on Hwy 75. Directions and maps will be provided upon sign-up. We encourage, and can help facilitate carpooling as parking is limited at some of the venues.

Tickets are \$25 (+\$6 to include tour and tastings at La Chiripada winery-paid directly to the Winery at the time of the tour/tasting.) A portion of the proceeds from the tour will go to support the Embudo Valley Library.

Visit www.slowfoodsantafe.org and look under "Upcoming SFSF Events" for link to Eventbrite to purchase tickets.

Stan Crawford of El Bosque Garlic Farm has been a major figure in the Dixon community and at the Santa Fe Farmers Market since the early 1970s. As his non-fiction books indicate, he's well versed in small-scale farming and marketing in northern NM, including the acequia system.

Loretta Sandoval of Zulu's Petals Organic Farm cultivates many varieties of heirloom vegetables and fruits; she has her own seed bank and raises a number of crops for the purpose of propagating and saving seeds. She grows landrace chiles and is actively involved with acequia governance.

Mesa Ruiz of La Mesa Organic Farms specializes in growing blue corn and making such value-added products as atole. He also grows other vegetables and fruit and produces unpasteurized apple cider.

La Chiripada Winery is New Mexico's oldest winery. It's a small, family-run operation established in 1977. They produce over 20 varieties of wine that range from dry reds to port and crisp whites.

Vivac Winery is the creation of two Dixon-born brothers on family property, together with their wives who in 1998 embarked on a mission to create great wines in northern New Mexico using organically farmed vineyards. Everything in their winemaking process is done by hand.

Dixon's Farmer's market is held on Wednesdays in summer from 3-6 pm right in front of the Co-op. See what Dixon local farmers have been planting and getting ready to share with you as you take their precious crops home to transform them into something scrumptious in your kitchens.

The Dixon Cooperative Market began at a community meeting where the question was asked, "Will this village support a grocery store?". A board of directors was formed at that meeting and the Co-Op was born. The Co-Op provides a consistent outlet for numerous local farmers and vendors and is a popular local gathering place.

The Embudo Valley Library and Community Center is the home of a seed library.