



Slow Food® Santa Fe

July 2022 News and Upcoming Events

Cooking Class Outside on a Local Farm

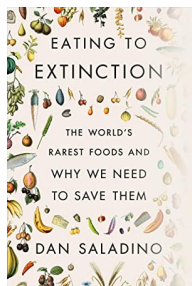
July 14, 4-6 pm



Slow Food Santa Fe is delighted to be partnering with the ***Sprouting Kitchen*** and ***Reunity Resources Farm*** for this very special hands-on class. We'll start with a tour of Reunity, a beautiful farm in Santa Fe practicing organic and regenerative agriculture. Next, Sprouting Kitchen's founder and owner **Fallon Bader** will lead us in cooking a dinner entirely focused on just-harvested farm produce. Then we'll sit down to share the meal we've all created together. We can't wait! Cost is \$70 per person (plus Eventbrite handling fee). Attendance is limited to 30 people. Sign up [here](#). Spaces are going fast!

Reunity Resources is also holding a ***great summer dinner series***. The next one is July 27th.

Join us for our July Dinner and a Book IN PERSON!



Join us for **Dinner and a Book** on **Monday July 25th at 6:30 pm MT** for a discussion about *Eating to Extinction: The World's Rarest Foods and Why We Need to Save Them* by Dan Saladino. The author Saladino highlights the treasures we risk losing, focusing on “landrace” foods, those adapted to thrive in specific locations and passed down over generations.

Send an email to slowfoodsantafe@gmail.com for information on how to join. Dinner host Ellen Lampert will follow-up directly with those coming to dinner to coordinate menus, provide directions for newcomers and discuss any

COVID-related requirements. *We will monitor the local COVID situation so please understand if these plans need to be changed.*

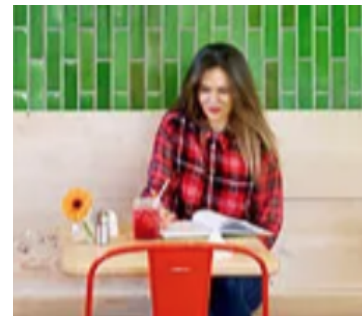
Santa Fe Farmers' Market

Check out the What's in Season? **calendar** for what's in season now at the market and what's coming up. Mulberries! Apricots!



Tune in to *Slow Food Santa Fe Out Loud*

Join Slow Food Santa Fe Out Loud on KSFR (101.1 FM and streaming live on KSFR.org) at **10 am Saturday July 2nd** when we talk with our guest **Erin Wade**, a farmer and restaurateur who has opened three restaurants and two farms (that grow food for the restaurants) in Santa Fe, Albuquerque and Austin. She opened her first restaurant, Vinaigrette, in Santa Fe, New Mexico, in 2008. Previous radio shows can be found [here](#).



Española farm tour September 14th

You may want to mark your calendars now for this year's Slow Food Santa Fe farm tour which will be in the Española area on September 14th, 1-4:30 pm. This year we're fortunate to have three farms participating: **Khalsa Family Farms, The Vagabond Farmers and Santa Cruz Farm and Greenhouses**. Details later.



We're looking forward to checking out this new American Fusion Food Truck owned by local Native American Chef Ray Naranjo. Manko means "Come Eat" in the Tewa language.

Chef Fernando Olea named Best Chef Southwest!

Congratulations to Chef Fernando Olea at Sazón who was named Best Chef Southwest by the prestigious James Beard Foundation. Read more in this [Santa Fe New Mexican article](#).

You can find all of our events as well as food-related local events and local links, at www.slowfoodsantafe.org.

If you use Facebook, “like” us at **Slow Food Santa Fe**, and enjoy our constantly updated postings of food and agriculture-related articles from a broad spectrum of publications.

And on Instagram, check us out at [*slowfoodsantafe*](#).

Lissa Johnson, Ellen Lampert, Nina Rosenberg

Slow Food Santa Fe Executive Board