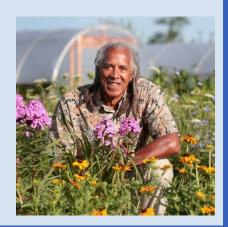


# June 2022 News and Upcoming Events

#### Welcome to June everyone. We're looking forward to seeing you at our exciting events described below.

Join us this Friday, June 3rd @6 pm for a conversation with long-time food system activist *Jim Embry* who will be stopping by Santa Fe on a road trip from his home in Kentucky to California, visiting with various Slow Food chapters along the way. We'll be at Reunity Resources farm, 6-7 pm. Information and registration for this free event <u>here</u>. Food will be available at a food truck on the premises and there will be music starting around 7 pm.



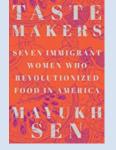
### Cooking Class Outside on a Local Farm, July 14



Slow Food Santa Fe is delighted to be partnering with the <u>Sprouting</u> <u>Kitchen</u> and <u>Reunity Resources Farm</u> 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 justharvested 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 <u>here</u>.

### Join us for our June Dinner and a Book IN PERSON!

Join us for **Dinner and a Book** on **Monday June 20th at 6:30 pm MT** for discussion about *Taste Makers: Seven Immigrant Women Who Revolutionized Food in Americ*a by Mayukh Sen. This group biography from an electric new voice in food writing honors seven extraordinary women, all immigrants, who left an indelible



mark on the way Americans eat today

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're still considering if and how to go forward with in-person vs. Zoom gatherings. For now, we're just so excited to be able to meet again to share a meal as well as discuss a book. *That said, 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. Strawberries! Asparagus!



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 June 4th** when we talk with our guest **Steve Sando**. Steve is the owner of Rancho Gordo, a Napa, California company that grows heirloom and heritage varieties of beans. Previous shows can be found <u>here</u>.

# 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.

Feeding Communities, Changing the Narrative - June 7th

Slow Food USA Live is presenting two

15-minute documentaries at 3 pm MT – "Food as Medicine" and "Addressing Inequity In Arizona's Local Food System". Following the screenings, there will be a discussion with film producers and those featured in each documentary.

# FEEDING COMMUNITIES, CHANGING THE NARRATIVE

Tuesday, June 7 3 p.m. MT / 5 p.m. ET slowfoodusa.org/narrative

Slow Food USA good food finder

**Terra Madre in person for 2022** 



Terra Madre Salone del Gusto is Slow Food's flagship international festival. Hosted every other year in Turin, Italy, this event is the best food conference you've ever been to, combined with a huge food marketplace, workshops, networking, music, and the flavors of the world. This year, the festival will take place Sept 22-26.

## **Remember to Vote! Santa Fe Primary Day is June 7.**

Do you keep up to date with our Webpage and our Facebook page?

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.

Lissa Johnson, Ellen Lampert, Nina Rosenberg Slow Food Santa Fe Executive Board