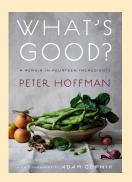


May 2022 News and Upcoming Events

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



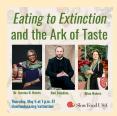
Join us for **Dinner and a Book** on **Monday May 23rd at 6:30 pm MT** for discussion about *What's Good: a Memoir in Fourteen Ingredients* by chef Peter Hoffman. In addition to personal stories from his life establishing and running several prominent restaurants in NYC, Hoffman weaves in "passionately curious explorations into the cultural, historical, and botanical backstories of the foods we eat."

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.

Prefer to Continue Zoom and a Book?

We're still considering how to go forward with in-person vs. Zoom gatherings. As much as we want to get back to including the Dinner part of Dinner and a Book, it's been wonderful to have many participants on Zoom and a Book from outside Santa Fe – from as far away as Panama – as well as those who for various reasons prefer to participate from their homes. So in May we'll have two gatherings (same book) with a **Zoom and a Book** discussion on **Wednesday, May 25th at 7 pm MT** (in addition to the the in-person dinner on May 23rd mentioned above - you can sign up for either).

Also, Slow Food USA has organized a panel on Thursday May 5th at 11 am MT about *Eating to Extinction* and the Ark of Taste (our book for July) so you may want to attend to get a preview.



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.





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 May 7th** when we talk with our guest **Ron Boyd**. Ron has been farming in La Villita, NM, for the past 20 years. He is dedicated to regenerative and organic methods on his land, La Villita Farms, where he grows corn and grains and husbands hundreds of heritage fruit trees. Also, check out this Slow Food USA **story** on our local radio show.



Slow Food Seed Summit May 13-15 Virtual event



For three days, hundreds of people from around the world will virtually gather, listen and discuss the regeneration of our world's foodways to advance good, clean and fair food for all.

A conversation with farmer and food system activist Jim Embry at Reunity Resources farm, Santa Fe June 3 @6 pm



Long-time food system activist, *Jim Embry* 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. Jim has been an active participant in *Slow Food's Equity*, *Inclusion and Justice Committee* and is a six-time USA delegate to *Slow Food's Terra Madre* biannual gathering in Italy. This event is free but seating is limited so please <u>register</u> in advance. That way we can also let you know of any last minute updates.

Another Reunity Resources event this summer We're also planning a cooking event with Fallon Bader of Sprouting Kitchen at Reunity Resources sometime in July or August. Fallon will demonstrate

cooking farm produce and we'll all enjoy a delicious sampling of seasonal tastes.

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.

In Labels We Trust: How Food Certification Labels Can Help Consumers Make Better Choices

Food Tank and **Edible** joined forces on a story about what food labels actually mean. We found it informative and thought you might too. You can read this story in the **latest issue of Edible NM** (p. 72 in the print issue, p. 74 in the online version).



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 RosenbergSlow Food Santa Fe Executive Board