



Slow Food® Santa Fe

November 2022 News and Upcoming Events



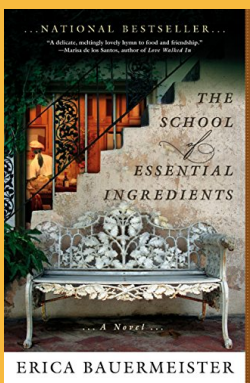
Welcome to November and Dia de los Muertos, a big celebration here in northern New Mexico and elsewhere. It's definitely cooling down - while it's sad to see the flowers taken by a hard freeze, the mountain tops are now dusted with snow - always a welcome sight.

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 Sat November 5th** for conversation with Chef Micaela Deaton, Internships Coordinator with the Santa Fe Community College Culinary Arts Program. Born and raised in Santa Fe, Micaela trained formally and received her associates degree in baking and pastry from the Art Institute of Colorado. Previous radio shows can be found [here](#).



Join us for our November Dinner and a Book



Join us for **Dinner and a Book** on **Monday Nov 28 at 6 pm MT** for a discussion about **The School of Essential Ingredients** by Erica Bauermeister. Send an email to slowfoodsantafe@gmail.com for information on how to join. We'll be in touch to follow-up directly with those coming to dinner to coordinate menus and provide directions for newcomers. *Note to regular attendees: the venue will be different than our usual one but the same as last month*

Santa Fe Farmers' Market

The farmers' market is populated with lots of delicious and colorful root veggies - parsnips, beets, squashes in a multitude of colors and shapes, potatoes, carrots, onions, celeriac - in addition to an

increasing variety of greens. A perfect time for warming soups and stews. See **What's in Season?** at the Santa Fe Farmers' Market **calendar** and check out the New Mexico Farmers' Marketing Association for **recipes** for seasonal foods.



Speaking of the Santa Fe Farmers' Market, Lissa and Nina had a great time at the Santa Fe Farmers' Market Institute (SFFMI) 2022 Seed the Future event in October. We shared a table with Astrid Yankosky and Osiris Nasnan (**the Vagabond Farmers** from our September farm tour), Nagisa Suzuki (**La Montañita Coop's** Santa Fe Store Team Leader,) Andrea Abedi and Hilary Kilpatric (of the soon-to-be open **Kitchen Table**), and Glenn Hatchel, (student at the **Santa Fe Community College's Culinary Arts program**). Learn more about the **SFFMI** and how its work supports our community.



November is Native American Heritage month

In February 2016, Slow Food Turtle Island Association was formed in Taos. The name Turtle Island comes from a common North American Indigenous creation story. Here's a [**link**](#) to more information including a recipe book.

Future of Food Summit Nov 4-7



The **Future of Food Summit** is a 4-day virtual event that explores topics from seed to soil and farm to table. In an effort to find sustainable solutions to the global food crisis, the summit features over a dozen experts sharing how to regenerate our environment and improve our health through growing and eating nutrient-dense food. Access to the event is free.

Grist: A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes

This **free event** by Slow Food USA will include a panel discussion and cooking demonstration with the author of *Grist: A Practical Guide to Cooking Grains, Beans, Seeds, and Legumes* — a title that is also the selection for this year's Slow Food Books Network Wide Read.

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](https://www.instagram.com/slowfoodsantafe)**.

Lissa Johnson, Ellen Lampert, Nina Rosenberg

Slow Food Santa Fe Executive Board