



Slow Food® Santa Fe

February 2024 News and Upcoming Events

Welcome to February everyone! We are looking forward to seeing you at the Feb 1st "Bonus" cooking class at **Santa Fe School of Cooking**. Additional "Bonus" classes are available in February and early March. We're also looking forward to seeing you at the Feb 10th New Mexico wine tasting event at Susan's Fine Wines & Spirits. This wine tasting event is sold out. We'll try to schedule a second event soon.

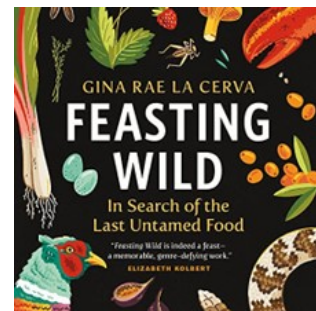
Tune in to Slow Food Santa Fe Out Loud

For our next show (10 am on Sat Feb 3th on KSFR 101.1 FM), we continue our 2024 theme of climate change and how it impacts food and farming. We're talking with Melanie Kirby. Melanie is an entomologist, decades-long beekeeper, member of Tortugas Pueblo in southern NM, and extension educator for the land-grant program at the Institute of American Indian Arts in Santa Fe. You can listen to previous shows [here](#).



Next Dinner & a Book

In **Feasting Wild**, geographer, environmental anthropologist and Santa Fe native Gina Rae La Cerva traces our complex relationship to wild foods in this wonderful, unusual book that is part ecological history, part memoir and part travelogue. Email slowfoodsantafe@gmail.com for information on how to join us on Feb 26th.



Enjoy local chocolate on Valentine's Day

So many options! **Kakawa, Chocolate + Cashmere, ChocolateSmith, Chocolate Maven, Eldora Chocolate, The Chocolate Cartel** - what is your favorite? We recently discovered **Shugarman's** in Madrid, and we're looking forward to seeing what the new **Bakery Feliz** (where Wild Leaven Bakery used to be on Guadalupe) will have in the store for the holiday.

Santa Fe Restaurant Week is Feb 19-29th

This is a great way to try that new restaurant you've been meaning to visit. Click [here](#) to see participating restaurants and their menus.



Slow Seed Summit is March 1-2



Join Slow Food USA for a two-day retreat into the world of seeds. This virtual gathering will feature discussions, presentations and opportunities to connect with others about soil, human and planetary health. Learn more [here](#).

The Compost Bill

New Mexico's Legislature is now in session, until Feb 15th. The Compost Bill (SB 79) designates the NM Dept of Agriculture to convene a group of stakeholders to develop a statewide composting plan that is voluntary, incentive based and educational, with a goal of making legislative recommendations for next year's session. Learn more about this bill and how you can support it at NM Healthy Soil's [The Compost Bill website](#).

James Beard Award semifinalists from Santa Fe

Santa Fe's [Alkemē](#) made the [list](#) for Best New Restaurant and two Santa Fe chefs made the Best Chef Southwest list - Annamaria Brezna O'Brien of [Dolina Cafe and Bakery](#) and Eduardo Rodriguez of [Zacatlán](#). [The Compound](#) was nominated for Outstanding Restaurant. Finalists will be announced in April and winners in June.

Artists among us

ART ON BARCELONA



Check out the wonderful **art exhibit** at the Unitarian Universalist Church on Barcelona Street in Santa Fe and see beautiful paintings by Slow Food Santa Fe regulars Heather Murphree and Sally Swisher.

The Mycelial Internet?

The RENESAN Institute for Lifelong Learning here in Santa Fe is offering a class called ***The Mycelial Internet, Mushrooms, and Mycoremediation of the Earth*** in February. Sounds interesting. Learn more **here**.

Give to Slow Food Santa Fe

We welcome your support for our mission: bringing people together to cook and share meals, to celebrate local chefs, farmers and food traditions, and to advocate for access to good, clean, fair food. Our communications and outreach efforts depend on you.

Please send checks payable to "Slow Food Santa Fe" to Slow Food Santa Fe, PO Box 1809, Santa Fe, NM 87504.

Thanks for your generosity!

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