

January 2024



Slow Food® Santa Fe

Happy New Year Santa Fe!

A new cooking class to start the new year

"Bonus classes" at the **Santa Fe School of Cooking** are a great way for locals to enjoy classes and provide feedback on new recipes. These classes are less expensive than regular classes. This sounds like a fun activity for a group from Slow Food Santa Fe, so we're signing up! Join us on Feb 1, 10am for a 3-hr class that looks at North African influence on New Mexican cuisine. For more information and to register, click [here](#), and please email us at slowfoodsantafe@gmail.com to let us know you're joining us.



Looking back on 2023

Farm Tour

September found us enjoying tours of **Ground Stone Farm** in Nambé with Mat and Nina Ladegaard and then with Emigdio Ballon at the **Tesuque Pueblo** farm and seed bank.



Farm-to-Table Meals

In July we drove up near Ojo Caliente for a delicious lunch at **NOSA** with Chef Graham Dodds and, in August, we joined Fallon Bader of **Sprouting Kitchen** for a cooking class and meal at **Reunity Resources Farm**.



Films

In February, we partnered with **New Mexico Healthy Soil** on the virtual showing of the film *Follow the Drinking Gourd* about the Black food justice movement, and in September we saw the film *Indigenize the Plate*, presented by SAR at CCA.



Benefits

We dined at Santa Fe's Paloma Restaurant in April for Angels Dine Out to support **Kitchen Angels**. In September, we dined at 315 Restaurant and Wine Bar in Santa Fe to benefit the **Santa Fe Farmers' Market Institute**, and in November, we sponsored a table at The Santa Fe Farmers' Market Institute's 2023 Cultivating Community Celebration to honor our local farmers and growers.



Dinner and a Book

We read and discussed 9 interesting food-related books at our **Dinner and a Book** events, including *Healing Grounds*, *Grocery Story* and *An Onion in My Pocket*. You can download a list of all the books we read in 2023 and over the years [here](#).

Santa Fe Out Loud

Hard to believe but 2023 was our 3rd year on the radio with KSFR and our monthly radio show *Slow Food Santa Fe Out Loud*. We are grateful to the many amazing guests who agreed to be on our show and talk with us including Chef Fernando Ruiz, about his life story and plans for a new restaurant in Santa Fe called Escondido, with Chef Lois Ellen Frank about her new book *Seed to Plate, Soil to Sky* and with Nicole Ammerman, from the [Santa Fe School of Cooking](#). You can find links to all our shows [here](#).



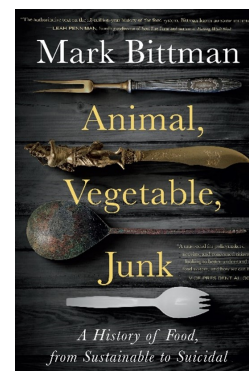
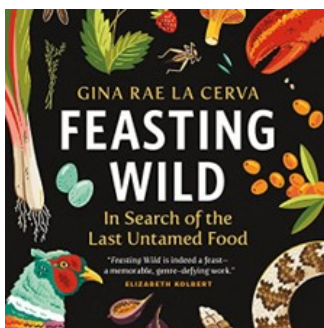
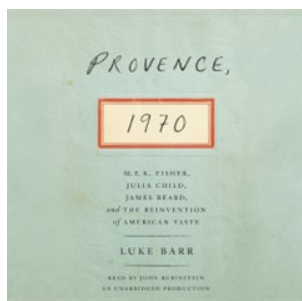
Looking Forward to 2024

We are working on new and interesting events for 2024, so watch your inbox!

One area of focus in will be the effect of climate change on food and farming. We start the year by talking with agricultural ecologist, ethnobotanist, and author Gary Paul Nabhan on our first *Slow Food Santa Fe Out Loud* show of 2024 on KSFR (Sat, Jan 6th @ 10 am MT). Among many other contributions, Gary is the author of ***Growing Food in a Hotter, Drier Land***.



We have the first few books of the year selected for **Dinner and a Book** starting with *Provence, 1970* on January 22nd at 6 pm MT. Please RSVP to slowfoodsantafe@gmail.com if you'd like to join us. We'll be reading author Gina Rae La Cerva's *Feasting Wild* in February and Mark Bittman's *Animal, Vegetable Junk* in March.



Santa Fe's Souper Bowl

Time to buy tickets for Food Depot's signature fundraiser and fun event: Souper Bowl XXVIII! Over 20 local chefs will compete in this friendly competition held at the Santa Fe Convention Center Jan 27 11 am - 2 pm.

Tickets can be purchased [here](#).



Best wishes for a Happy New Year from the Slow Food Santa Fe Executive Board!



Nina Rosenberg, Lissa Johnson, Bronwyn Poole

Do you keep up with our Webpage, Facebook and Instagram?

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