



# Slow Food® Santa Fe

## June 2023 News and Upcoming Events

What a gorgeous spring we've been having here in Santa Fe this year ... the blossoms on lilacs, viburnum, snowball bush and other shrubs have been spectacular and it's been a banner year for irises as well. And now summer will soon be upon us with the June 21st summer solstice. Read on for info about our upcoming summer activities.

### Tune in to Slow Food Santa Fe Out Loud

For our June 3rd show (10 am on KSFR 101.1 FM), we will be speaking with ***Chef Graham Dodds***, of NOSA restaurant in the Ojo Caliente River Valley. The location is incredible and the food – inspired by what's in season at nearby farms – is amazing. You can listen to previous shows [here](#).



*image from Taos News*

### Dinner and a Book

For our June **Dinner & a Book**, we'll be discussing ***Sweet Land of Liberty: a History of America in 11 Pies*** by Rossi Anastopoulo. Just in time for your summer pie baking planning! The author uses pie as a lens for looking at American history in this entertaining and informative book, with plenty of recipes. If you're interested in participating with us on Monday June 26th, email us at [slowfoodsantafe@gmail.com](mailto:slowfoodsantafe@gmail.com) for information on how to join.



### Save the Date for this Year's Farm Tour

This year's farm tour will feature Ground Stone Farm in Nambe 10-noon and the Tesuque Pueblo Farm 1-2:30 on Wednesday, September 6th. Details later but you may want to mark your calendars now.



## Join us for July Lunch at NOSA

We were so inspired by our interview with NOSA's Chef Graham Dodds that we decided to head up to Ojo Caliente for lunch on Sunday, July 9th (the 11:30 am seating). We've asked Chef Dodds to reserve the large indoor table for Slow Food Santa Fe. If you are interested in joining us, please let us know and sign up directly [here](#) and put "SFSF" in "add special request" section. This will be a *truly* Slow Food experience!



## Santa Fe "Slow Food" Restaurants

Slow Food Santa Fe was recently asked by someone from the Utah chapter of Slow Food who was traveling to Santa Fe for recommendations for area restaurants. We responded with some of our favorites that source at least some of their produce from the farmers' market: Estevan, Sage Bakehouse, Cowgirl BBQ, Café Pasquale's, Joseph's Culinary Pub, La Boca, Paper Dosa, Radish and Rye, Jambo Café, and Tajine. Which got us thinking. What are your favorite Santa Fe restaurants "in the spirit of Slow Food". Email us with your suggestions at [slowfoodsantafe@gmail.com](mailto:slowfoodsantafe@gmail.com).

## Jambo Bobcat Bite

Santa Fe's beloved Chef Ahmed Obo recently opened **Jambo Bobcat Bite** in the former Bobcat Bite restaurant near Arroyo Hondo. We've heard his Afro-Caribbean spin on New Mexican diner food is just as fantastic as his Jambo Café. (photo from *New Mexico Magazine*)



## Interested in cocktails?



The Liquid Muse has teamed up with Edible New Mexico to spotlight local bars and restaurants offering cocktail and culinary experiences during **New Mexico Cocktail Week** June 2-10th. You can also meet author **Gary Paul Nabhan** at **Collected Works on June 8th** at 6 pm (or via Zoom) to hear about his new book ***Agave Spirits: The Past, Present, and Future of Mezcal***.

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

[slowfoodsantafe@gmail.com](mailto:slowfoodsantafe@gmail.com)  
[www.slowfoodsantafe.org](http://www.slowfoodsantafe.org)



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***Lissa Johnson, Bronwyn Poole, Nina Rosenberg***  
Slow Food Santa Fe Executive Board

Slow Food Santa Fe | P.O. Box 1809, Santa Fe, NM 87504

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