



# Slow Food® Santa Fe

## May 2023 News and Upcoming Events



Welcome to May. We finally made it to Spring this year! Be sure to look for your veggie and other plant starts at local sources including Reunity Resources and La Montañita Co-op here in Santa Fe plus **The Vagabond Farmers** on Sundays in May in La Puebla (also at the Farmers' Market).

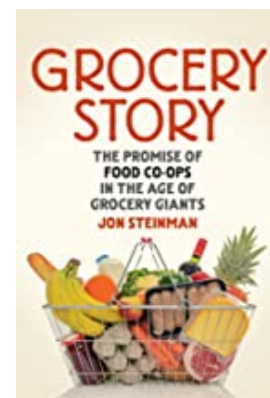
## Tune in to Slow Food Santa Fe Out Loud

For our May 6th show (10 am on KSFR 101.1 FM), we will be speaking with **Manny Encinias**, the new Executive Director of the Santa Fe Farmers' Market Institute. A Moriarty native whose family has lived in Northern New Mexico for more than five generations, Manny has spent his whole life around farming and ranching. You can listen to previous shows [here](#).



## Dinner and a Book

For our **Dinner & a Book** on Monday May 22nd, we'll be discussing ***Grocery Story: The Promise of Food Co-Ops in the Age of Grocery Giants*** by *Jon Steinman*. This book starts with a history of the modern grocery store and its place in our food system and then tells the story of a very different kind of grocery store - food co-ops. Email us at [slowfoodsantafe@gmail.com](mailto:slowfoodsantafe@gmail.com) for information on how to join.



## Local Food: A tool to reduce food insecurity

For information on the widespread problem of food insecurity in New Mexico, see this recent **op-ed in the Santa Fe New Mexican** by Brooke Minnich who suggests that part of the solution can be found at farmers' markets and food banks through the Double Up Food Bucks program, managed by the NM Farmers' Marketing Association. Not only do Double Up Food Bucks help SNAP recipients, they also help the whole local food system - 95 cents of each dollar spent at a market stays in the farmer's

pocket, compared to 15 cents of that same dollar spent at a national grocery store.

## The Ark of Taste

Are you familiar with Slow Food's Ark of Taste? The Ark of Taste is a living catalog of our food heritage and a movement to preserve gastronomic treasures passed down for generations—some rare, some endangered, all delicious. Think Noah's Ark. The Ark illuminates the history, identity and taste of these unique food products, many of which were revived or saved from extinction by their Slow Food champions. A new book ***The Ark of Taste: Delicious and Distinctive Foods That Define the United States*** will be available in August 2023. You can pre-order the book or just learn more [here](#).



## 2023 Santa Fe International Literary Festival

This year's Santa Fe International Literary Festival includes many great authors and a couple of events that involve Spirit Tastings that sound absolutely wonderful. One event is with Sazón's Chef Fernando Olea and author Luis Alberto Urrea and the other involves the Los Poblanos Farm Shop Norte with Cheryl Alters Jamison. For more information about this festival, including an event with local farmer and author Stanley Crawford, checkout the [festival's website](#).



## Living Wine - a Movie



On Saturday, May 6 at 1pm MT, you can stream the documentary film **Living Wine** (2022) presented by Kinema. **Living Wine** follows the journeys of

natural winemakers in Northern California during the largest wildfire season on record. Equal parts farmer, winemaker, and artist, they stay true to their ideals of creating authentic wines made through innovative sustainable and regenerative farming and without chemical additives. Pour yourself a glass of natural wine and enjoy the show! Information on tickets (\$5) [here](#).

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