

Wednesday, September 29

Hotel Accommodations provided by Sage Inn, Santa Fe

(Four nights with breakfast)

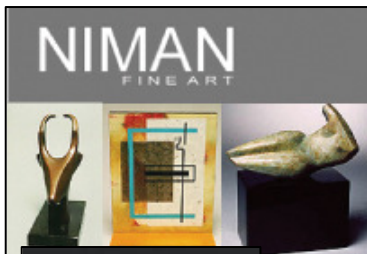
Welcome dinner – 7pm

Thursday, September 30

A Day of Native American Art & Cuisine

For over sixty years Santa Fe has been the epicenter of commerce for Native American artists of the Southwest. Through galleries, museums, the Institute of American Indian Art and the annual Indian Market that takes place each August, the city is a cultural nexus for Indian art and culture - both historical and contemporary.

There is possibly no better way to get acquainted with this rich heritage than to spend a few hours on Lincoln Ave visiting the amazing concentration of galleries featuring Native Americans.



The first stop on Lincoln will be the showroom of the work of Allan Houser. The first Apache child to be born after the release of his people from captivity in the early years of the 20th century, Houser went on to become the most important Native artist of his generation and the grand old man of American Indian art.

On the same block is the gallery of the remarkable family of Hopi painter Dan Namingha – NIMAN Fine Art. Dan and his sons are enormously talented and their work, while quite different from each others, enjoys universal respect from critics and collectors nationwide. The Namingha Family is looking forward to hosting and visiting SOFA attendees on this tour.



Across the street is the Blue Rain Gallery, one of the most prestigious and hospitable showcases for contemporary work. The gallery is opening their doors to tour members for a panel discussion on “Redefining Pueblo Art for the 21st Century Collectors” lead by gallery artists Tony Abeyta and Preston Singletary.

The final stop is the studio of famed Hopi weaver Ramona Sakiestewa. Her superb technique forges traditional Hopi symbolism and philosophy into clean and powerful modern imagery.

After this feast for your eyes and soul, lunch with Lois Ellen Frank will be a culinary celebration.

Lois spent over 18 years documenting foods and lifeways of Native American tribes from the Southwest, which culminated in her book, Foods of the Southwest Indian Nations, featuring traditional and contemporary recipes.

She is a featured chef at the Santa Fe School of Cooking, and her Red Mesa Cuisine catering company reflects her love of food, the southwest and Native American heritage.

Optional side trip/tour of Santa Fe Stoneworks.



Friday, October 1

A TASTE OF SANTA FE...

Chocoholics Dream

C.G. Higgins Confections Chocolate Cafe in Santa Fe is often described as “The Zen Candy Shop.” Our group will have run of the shop and see how Chuck puts it all together.

C.G. Higgins' boutique styled chocolate, caramel corn, brittle, and fudge are prepared with and without southwest flavors including New Mexico's famous red and green chilis. For a real treat, try the signature Lavender Caramel Corn, Cinnamon Pecan Caramel Corn, or Fudge. In the retail shop they offer gourmet coffees, teas, and artisan chocolate drinks in a variety of flavors.



la boca



AN INSIDER'S CULINARY WALKING TOUR

Santa Fe – so many restaurants, so little time! So to experience the varied and mouthwatering cuisines of the City Different? The answer is simple, a Culinary Walking Tour of Santa Fe's finest.

Start at the internationally recognized Santa Fe School of Cooking for an overview of what the afternoon holds in store. Of course, you get to taste a treat prepared by your Chef/Guide before heading out to four of Santa Fe's most prestigious dining destinations.

Each stop will include a private tasting with the chefs, owners and other key players that make Santa Fe one of America's top culinary scene.

At the Galisteo Bistro meet Chef/Owner Robert Chickering whose passion for authentic made-from-scratch Mediterranean food has skyrocketed his restaurant to #1 in Santa Fe on Trip Advisor!



At the recently renovated 315 Restaurant and Wine Bar, you will meet Executive Chef Ryan Mann who is making waves in the as the best new chef in town.

La Boca, James Campbell Caruso's Spanish tapas restaurant, is the place to be seen. James has a unique cooking style that has made him stand out. For the third year he has been nominated for the "Best Chef in the Southwest" award by the James Beard Foundation.

Meet the charming Executive Chef Oliver Ridgeway at the beautiful Rosewood Inn of the Anasazi and try his unique spin on Southwestern food. Chef Ridgeway received his formal education from the Crawley College of Technology and Hotel School in Sussex, England where he was classically trained in French cooking.

Galisteo Bistro

Friday Dinner at 2nd Street Brewery

SANTA FE'S CULINARY "ROOTS"

Meet Susan Curtis, founder and inspiration of the Santa Fe School of Cooking, for an early morning tour of the Santa Fe Farmers Market.



She'll lead you through the booths and stalls of cherries, asparagus, peas, bok choy, kale, spinach, arugula, salad greens, sprouts, garlic, mushrooms, fresh green and red chiles, dried chiles, herbs, tomatoes, apple cider, eggs, yogurt, cheeses, grassfed meats, baked goods, dried foods, original crafts, body care, lavender products, houseplants, plant starts, and much more!

Susan knows almost all the farmers, so there'll be lively chats and lots of laughter as you experience the market as only locals do.

And the Farmers Market is only the prelude...

It's a short ride to your next stop – Estrella del Norte – for a hands-on cooking class using ingredients you just saw at the market.

The class will be held outside in the middle of the vineyard with everything prepared in a wood burning oven or on the charcoal grill.

Imagine transforming farm fresh ingredients into your lunch under the guidance of a renowned chef, and then dining surrounded by grape clusters ripening on the vines.

Although the grapes can't speak to what this year's harvest will bring, one of our local winemakers will talk to you about New Mexico's long history of grape growing– and you'll try some of state's best wines!

Truly a vintage day!



Something to howl about... Farewell Dinner at one of Santa Fe's favorite locations

Coyote Café

It's been almost three years since Coyote Café celebrated its 20th year with an infusion of excitement and innovation -- new management, new menu and new Chef.

The legacy of Chef and Founder Mark Miller is still honored but it is the renowned creative force of Chef Eric DiStefano, formerly of Geronimo's, and his unique zest and interpretation of Southwestern cuisine that is revitalizing this Water Street venue.

The menu is original, provocative and in a constant state of evolution that maintains its consistency with expressive, simple and fresh ingredients as well as Eric's drive for perfection.

From the food to the service to the atmosphere, each and every dining experience at Coyote Café is remarkable.

Sunday, October 3

Breakfast and departures

The coordinators of this event have scheduled free time into each day, but most of your activities and meals are included in the \$1350.00 package. Travel to and from Santa Fe is not included.