



CALENDAR ANNOUNCEMENT

May 9, 2007

Institute of American Indian Arts
83 Avan Nu Po Road, Santa Fe, NM 87508
John Villani – Communications Officer
505.424.2351 jvillani@iaia.edu

Native Foods Celebration at IAIA

What: Chefs, Farmers, Industry Experts
When: 10am – 4pm, Sunday, May 20, 2007
Where: IAIA Campus, 83 Avan Nu Po Rd., Santa Fe
Cost/Info: Free / www.IAIA.edu

A celebration of Native food products, with demonstrations and talks by local and national food industry experts will be held on Sunday May 20th from 10am to 4pm on the IAIA campus. Various local food products will be on sale, and well-known chefs will be preparing special dishes. This event is free and open to the public. Families are encouraged to visit with the Native food producers participating in the Celebration.

Chef and cookbook author Loretta Barrett Oden's PBS series, *Seasoned with Spirit*, will screen throughout the day. This series is a celebration of America's culinary bounty, from a perspective combining Native American history and culture with healthful recipes and indigenous foods. Chef and cookbook author Deborah Madison, as well as other chefs and cookbook authors, will also be signing cookbooks.

NATIVE FOODS PREPARATION DEMONSTRATION SCHEDULE

10:30am-11:00am	Jonette Sam, Picuris Pueblo - Picuris buffalo stew
11:15am-11:45am	Emigdio Ballon, Quechua from Bolivia - quinoa dish
12:00noon-12:30pm	John Sharpe / La Posada - Navajo-Churro lamb tacos
12:45pm-1:15pm	Walter Whitewater, Diné, Red Mesa Cuisine - marinated grilled quail with New Mexico red chile honey glaze and sautéed wild greens
1:30pm-2:00pm	Richard Hetzler/NMAI/wild caught Northwest Coast Salmon
2:15pm-2:45pm	Loretta B. Oden, Potawatomi/Tepary beans & wild rice.
3:00pm-3:30pm	Lois Ellen Frank, Kiowa, Red Mesa Cuisine - Chocolate piñon flourless torte with local peach honey and wild harvested prickly pear syrup.

The Native Foods Celebration is made possible through the support of the Institute of American Indian Arts and RAFT Project partners. For information about RAFT visit: www.slowfoodusa.org/raft/.

For more information about the Native Foods Celebration contact:

Tomas Enos – Event Organizer
505-820-6321 or: tenos@iaia.edu

The IAIA Museum is the leading exhibiting institution for contemporary Native and Indigenous art from North America, Alaska and Hawaii. Located in downtown Santa Fe at 108 Cathedral Place, just one block from the city's historic Plaza, the IAIA Museum is open from Monday to Saturday from 10am to 5pm and Sunday from noon to 5pm. Closed for major holidays. Admission is free to Native American, Alaska Native, Canadian First Nations and Native Hawaiian peoples. Adult admission is \$5. Seniors, students and New Mexico resident admission is \$2.50. Youth admission for ages 16 and younger is free. Sunday admission for New Mexico residents with valid identification is free. For additional IAIA Museum information visit www.iaiamuseum.org or call the Museum Information Line at 505-983-1777.