

A day of Native American cuisine in Santa Fe, NM

Saturday, July 24, 2010
10:00 AM - 2:30 PM



Photo courtesy of Lois Ellen Frank

Highlights of the Day:

Santa Fe Farmers' Market guided tour

Ancient traditions and food preparation featuring Lois Ellen Frank (Kiowa) and Walter Whitewater (Navajo)

Hands on cooking experience

A delicious four course lunch

PROGRAM

The day begins with a tour of Santa Fe Farmers' Market to meet some of the vendors, learn about the produce and the variety of herbs available here in New Mexico at various time of the year, and about some of the ingredients that will be used in the meal you will prepare later. Meet at Farmer's Market parking lot at 9AM. You will walk with the chefs to the Farmers' Market and come back for a talk on the history of the foods native of Mexico's and America's cultures. Under the chefs' guidance you will prepare your four course meal which you will enjoy all together.

Email for Registration

WHEN: Saturday July 24, 2010. Time: 10am-2:30pm

WHERE: Lois' Test Kitchen/Studio

WHO: Chefs Lois Ellen Frank, and Walter Whitewater

Bio: Lois Ellen Frank



A Santa Fe, New Mexico based Native American Chef, Native American foods historian, culinary anthropologist, author and photographer, Lois Ellen Frank's first career experiences were as a professional cook and organic gardener. Ms. Frank has spent over 20 years documenting the foods and life ways of Native American communities throughout the Southwest writing and photographing many articles and papers on the topic. This lengthy immersion in Native American communities culminated in her book, *Foods of the Southwest Indian Nations*, which won the James Beard Award upon its release. She is completing her PhD dissertation in Culinary Anthropology entitled: *The Discourse and Practice of Native American Cuisine, Native and Non-Native Chefs in Contemporary Kitchens*, which she is planning to publish as an upcoming book, tentatively entitled, "The Turquoise Plate".

She is a featured cooking instructor at the Santa Fe School of Cooking, an adjunct professor at the Institute of American Indian Arts, and the chef/owner of Red Mesa Cuisine. Red Mesa is a Santa Fe catering company that features Native American, local and sustainably sourced foods for events with wild ingredients that are hand gathered from Native American nations all over the United States and made into seasonal menus for any palette while also educating clients about ancestral Native American foods with a modern twist.

Bio: Walter Whitewater



Walter is from the Diné (Navajo) Nation. He grew up traditionally and began cooking professionally in 1992 in Santa Fe. He learned contemporary Southwest foods under many famous chefs. He has remained active in many of his traditional ways at his home in Piñon, AZ, returning each year for ceremonial obligations, where he has started the reintroduction of the Navajo-Churro Sheep into his family's sheep herd and continues to promote healthy traditional foods for Native People. He is the first Native American awarded the James Lewis Award by the BCA in New York to honor Cultural Awareness.