



On the Menu: Cooking up Summer Fun!

This summer has been a bounty of fresh food and new endeavors!

Exciting things happening in cafeterias...

- Farmers' Market Stands in Lunchrooms
- Cafeteria & Chef Collaborations to support local food and scratch cooking
- Recipe testing (can't wait to see what's new on the menu this fall!)



...Plus TONS of Summer Cooking Classes in Santa Fe & Española:

- Summer Camps at Santa Fe Community College
- SF Community Educator's Network & SITE Santa Fe Programs at ECR & Sweeney
- Hands-on Heritage at Aspen
- Kinder PLUS at Turquoise Trail & Sweeney
- Summer Cooking Classes in Española Public Schools

Your Support Makes a Difference All Year Round! Thank You!

Upcoming Events

Philanthromedy: A Comedy Show for Cooking with Kids!

Friday, July 27th, 7-9pm at The Bridge at Santa Fe Brewing Company

Free admission, \$10 suggested donation

A monthly stand-up comedy show, Philanthromedy raises money for local charities. Cooking with Kids has been selected as the beneficiary for July, so come have a laugh and help a cause!

HAVE A LAUGH! HELP A CAUSE!

PHILANTHROMEDY

*Stand-Up Comedy Raising Money
for Local Charities*

This month's charity;



Cooking
with kids

Friday, July 27th
7:00 - 9:00 pm
FREE Admission
\$10 Suggested Donation
Beer Specials and Raffle Prizes
The Bridge at Santa Fe Brewing Co.

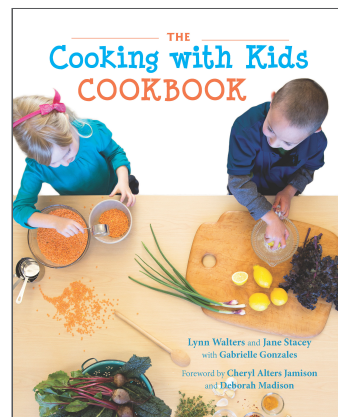


The Cooking with Kids Cookbook & UNM Press at Spanish Market

**Saturday, July 28th from 11:00am - 12:00pm
at the UNM Press booth on the Santa Fe Plaza**

Cookbook authors Lynn Walters and Jane Stacey will be signing copies of The Cooking with Kids Cookbook at the UNM Press booth downtown. Come pick up a copy (plus some extras for gifts!), bring your copy by to be signed, or just drop by to say hi!

Scroll down for one of our favorite summer recipes from the cookbook!





Summer Lentil Salad

Pure simplicity, made with lentils, olive oil, salt, pepper, and chives. Serve for lunch with hard-boiled eggs, olives, baguettes, and juicy tomatoes from the garden.

1¹/₄ cup French lentils
3¹/₂ cups water
1¹/₄ cup olive oil
1¹/₃ chopped fresh chives
1¹/₂ teaspoon salt
1¹/₄ teaspoon freshly ground black pepper
2 to 3 sun-dried tomato halves, chopped

Cook the lentils: In a medium pot, combine the water and lentils and bring to a boil. Reduce the heat to low and simmer, partially covered, until tender but not mushy, about 25 minutes. Drain and rinse thoroughly.

Transfer the lentils to a bowl and add the remaining ingredients, mixing until well combined. Serve at room temperature.

Donations Always Welcomed

Cooking with Kids, Inc.
PO Box 6113
Santa Fe, NM 87502
United States