

The Feasting Place: Traditional Pueblo Foods

June 10–14, 2017



ITINERARY

SATURDAY, JUNE 10

Arrive in Albuquerque, New Mexico, by 2 p.m. Enjoy dinner and program orientation with the group at Rancho de Chimayo. Overnight, Abiquiu Inn, Abiquiu. 📍

SUNDAY, JUNE 11

Spend the day at the Feasting Place, a restaurant, catering company, and cooking school owned by Norma and Hutch Naranjo at Ohkay Owingeh Pueblo (formerly San Juan Pueblo). Together we explore the methods, ingredients, and artistry of traditional Pueblo cooking. We learn the basics of traditional Pueblo food preparations while helping to prepare food for a feast day and dances at Ohkay Owingeh Pueblo. We pick fresh ingredients from the gardens, bake bread and pies in *horno* (adobe) ovens, and cook other foods for the dancers. We also make a traditional Pueblo lunch for ourselves. This evening, enjoy dinner at the Abiquiu Inn. Overnight, Abiquiu. 📍

MONDAY, JUNE 12

This morning, we get to know more about Pueblo Indian culture as we tour Ohkay Owingeh Pueblo before joining Norma in her kitchen for more food preparation. Later, we visit a nearby artist's studio in Santa Clara Pueblo. If time permits, we also have an opportunity to explore the ancestral Pueblo past by visiting an archaeological site in the area. Enjoy dinner on your own at the Abiquiu Inn. Overnight, Abiquiu. 📍

TUESDAY, JUNE 13

We return to the Feasting Place and spend the morning helping to finalize preparations for the feast day dances. This afternoon, we immerse ourselves in contemporary pueblo life: watching the dances, wandering through the pueblo, and enjoying another traditional lunch at the Feasting Place. Late in the day, we drive to Santa Fe for



Baking at the Feasting Place



The horno ovens



A handful of corn

a final dinner together at the luxurious and historic La Fonda, the only hotel on the plaza. Overnight, La Fonda, Santa Fe. **L D**

WEDNESDAY, JUNE 14

Depart from Albuquerque at any time. There will be a Crow Canyon shuttle to the airport, if needed. **B**

"My husband Hutch and I plant and raise our own crops on Hutch's land in Santa Clara Pueblo. We both agree on carrying on our families' agricultural traditions. We farm much as our Ancestors did, without using chemical fertilizers and pesticides, and our beef is grass fed.

"Almost all ingredients I use in my meals are home-grown. Crops such as chili, chico corn, various types of squash, tomatoes, cucumbers, etc., are canned, dried, or frozen. The preparation steps that culminate with the feast day meal are taken throughout the year with intent and design. It is the planting, the nurturing during the growing season, the harvesting, the storing and preserving of foods and then preparing the food for the feast meal with ingredients [that] are as fresh as they can be." —Norma Naranjo



Preparing food for a Pueblo feast day



Cooking for ourselves at the Feasting Place

All photos courtesy of the Feasting Place

B = breakfast, **L** = lunch, **D** = dinner
Itinerary subject to change

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