

Find Farm-Fresh Food, More at Festival

Younger foodies can enjoy sack races, horseback riding and free root beer

Foodies unite! The annual Local Food Festival and Field Day is coming to the South Valley on Sunday.

The event features an array of fresh foods and dishes sold and prepared by local farmers and vendors. It will be held at the Gutierrez-Hubbell House, 6029 Isleta Blvd., from 11 a.m. until 4 p.m. The Mid-Region Council of Governments and Bernalillo County are hosting the free festival.

There will be a chef's tent where those who attend can learn how to use fresh local food to create exotic dishes. There will also be talks on winter gardening, pickling, dehydrating and bread-baking. Organizers will demonstrate how to use a Dutch oven. Those who just want to browse can eat at the local food trucks, buy fresh produce or buy some roasted green chile.

Younger foodies can enjoy sack races, a climbing wall, face painting, horseback riding and free root beer from a keg. The braver of the bunch can participate in a seed-spitting contest.

The event gives the community a chance to experience local food and gives local vendors and farmers a chance to market their goods and network with others.

Ric Murphy started his own farm, Sol Harvest Farm, in the North Valley in January. The farm opens a stand every Wednesday from 1 to 6 p.m. and Saturday from 10 a.m. to 2 p.m. But most of his product is sold to the Farm & Table Restaurant in front of his farm. The restaurant uses local ingredients for its dishes.

Murphy said he attended the festival in the past but has never been a vendor. He will be selling fruits, vegetables, herbs and flowers.

"It will give me a chance to network with other farmers and market the farm" he said. "Most of all, I hope to have a good time and participate in the local food movement."

2012 Local Food Festival and Field Day

When: 11 a.m. to 4 p.m.

Sunday

Where:

Gutierrez-Hubbell House, 6029 Isleta SW

Cost: Free

Visit:

localfoodnm.org

Patrick Humpf owns the Gedunk food trucks. He will be serving gourmet macaroni and cheese prepared with goat cheese from Estancia and BBQ brisket, topped with a local habanero or chile sauce. Although Humpf sells a lot more from his trucks, he wanted to prepare a dish most people have never tried.

“A lot of people won’t try goat cheese,” he said. “That’s why I’m using it. And the goat cheese I’m using is an award-winning product. It’s very high grade. I think it will go over well.”

The Hubbell House property is owned by Bernalillo County and operated by the Hubbell House Alliance. It features a working farm and is used for a variety of events throughout the year, including agricultural demonstrations.

“So many of us, who grew up here, know how hard our parents and grandparents worked to keep fields farmed and to put good food on our tables,” Bernalillo County Commission chair Art De La Cruz in a news release. “I am so pleased to see a whole new generation celebrating local food and traditional agricultural practices.”

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