

Shohko Café and Smokin' Bachi at Johnson Street Experience

On Saturday, June 21, 2014 from 12 noon to 5:00 PM, awesome restaurants and businesses in the Johnson Street neighborhood are hosting a party on one of Santa Fe's oldest and most historic streets, just 2 blocks west of the Santa Fe Plaza. The Johnson Street Experience offers world-class museums, fabulous restaurants, art galleries, cooking schools, art schools, doggie grooming and much more!

Some of the activities that will be taking place include: free treats at all the restaurants and businesses up and down the street; taiko drumming performed by Smokin' Bachi Taiko in the

Shohko Café parking lot from 1:00 to 2:00 PM; a Santa Fe JIN promotional table at Shohko Café selling T-shirts and posters while Shohko Café offers complimentary refreshments; saké tasting and tutorials; wheel throwing demonstrations at Heidi Loewen Porcelain; street juggling; art making and refreshments in the Georgia O'Keeffe Museum courtyard; sculpting demonstrations behind the Eldorado Hotel; wine flights and light appetizers at Georgia; rosé wine flights and light appetizers at Terra Cotta Wine Bistro; Southwestern fare and Duel Brewery Belgian beers at Santa Fe School of Cooking; and many music performances throughout Johnson Street.

Participating businesses in the Johnson Street Festival (from the top of the street to the bottom):

- Andrew Smith Photography Gallery
- Georgia O'Keeffe Museum
- Georgia Restaurant (newly opened by the owner of Geronimo)
- Sweet Lily Bakery & School
- Companions Grooming & Downtown Doggie Daycare
- Eldorado Hotel
- Terra Cotta Wine Bistro
- Asian Adobe
- Santa Fe School of Cooking
- Heidi Loewen Porcelain Gallery & School
- Shohko Café

Summer Picnic

JIN 7 12

The JIN annual summer picnic will be held on Saturday, July 12, 2014 at Hyde Park picnic area 3. More details will be sent out once the final plans are made.

Ramen Bar Now Open at Shohko Café

Earlier this year, Hiro Fukuda (Shohko's husband) and one of his Japanese chefs (Ken Arciaga) apprenticed for weeks under master ramen chefs in Los Angeles and Las Vegas, learning the art of making ramen by hand. Hiro and Ken returned to Santa Fe with a passion to share their fresh, homemade ramen with the people of New Mexico.

Fortunately for us, Shohko Café has now established an authentic ramen bar inside the restaurant! Shohko's

specialty trained chefs craft two kinds of handmade ramen broth from the freshest ingredients. Enjoy the deep, umami-rich, satisfying flavor of slow-cooked broth with one of three ramen noodle varieties. Then add fun, fresh toppings in different textures and temperatures ranging from jalapeños to braised bamboo shoots. The Ramen Bar is open only for lunch at Shohko Café, Monday through Friday from 11:30 to 2:00 p.m. Call 982-9708 for more information.

Musical Offering by We Are the ONE

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We Are the ONE

We regret that this newsletter was not distributed in time to announce the inaugural season-ending musical offering of the We Are the ONE Choir of Song and Poetry. The offer-

ing was held at 4 PM on Sunday, June 8 at the Hogan of the Institute of American Indian Arts. We will do our best to continue supporting We Are the ONE.

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Donations Welcome

The Santa Fe JIN is a non-profit organization. In order to hold exciting events and function as a group, we need to raise funds throughout the year. Your donations, fundraising, and membership fees are a major source of funding for us. Donations and contributions are always welcome.

Please make checks payable to Santa Fe JIN.

Mail checks to the address at left or contact our treasurer, Gloria Kratz, at gkratzie@gmail.com for alternate payment options, such as credit card.

Request for Articles

If there is an article you would like to see included in next month's newsletter, please send it to Matthew Schauer at matthew.schauer.x@gmail.com. News need not be directly related to Santa Fe JIN.

Note: We are currently working on re-designing our newsletter. Please bear with us while we work out issues with the new format. If you have any feedback or suggestions concerning the formatting of this newsletter, please let Matthew Schauer know.