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Here at Joe's we use **organically grown New Mexico flour** for pastries and pizza and some breads. This is a proud step forward for us, for you.

We now offer **gluten-free pizza**. If you are GF, please ask your waiter about other GF items that have always been on our menu. One suggestion is **Calamari**. We can make it to order with rice flour, and are happy to do so – it may take a little longer but is most certainly available.

We can't put everything on the menu so with a little imagination, there are some combinations that have become favorites with regulars. If you like **smoked salmon with your scrambled eggs** for breakfast, go ahead and order it. We always have our house-smoked salmon. For **Sunday brunch, Sheila's favorite** is 2 slices of Canadian bacon topped with spinach and 2 poached eggs with a generous drizzle of Hollandaise – **no gluten and low carbs!**

We at Joe's are so much in alignment with what Michael Pollan articulates in his brilliantly written **The Omnivore's Dilemma**, that we offer it for sale. He makes a profound statement through an engagingly woven tale. We also have the young person's edition now.

Joe's 2801 Rodeo Rd at Zia Road
Santa Fe, Nm 87507
505-471-3800 www.JoesSantaFe.com

"Dija Know..."

Joe's newsletter #11



Many of you ask **who that enthusiastic smiling "chef" is, standing outside** in rain, sleet, snow, and searing sun, waving wayward hungry guests in to Joe's. That is Robert. Robert has done more to entice guests to Joe's than any other marketing medium we have tried. We love him dearly!

Did someone say **truffles**? Joe's hand-made French chocolate truffles are now a fixture (except when they sell out). They are close to divine and just the right petite sweet finish to a meal when you really don't want a full dessert. \$1.50 each or 5 for \$6.50.

Joe's **Thanksgiving menu** will be printed and available Nov 3, with order form on the back. Full dinners or a la carte items are offered, all wrapped for easy heating and serving.

The turkeys are natural from Diestel and all the traditional fixins' will be available.

You may have noticed Joe's was one of **the Reporter's TOP 40!!** Oct.21st edition.

For some time we have **featured local artists on Joe's walls** – Leah Saulinier, Constance Hughes, Rick Alt and of late the Art Quilters of Santa Fe. **Mary Olivea** is prominently featured with both her quilts and her Santa Fe Cow Girls prints. Keep our local artists in mind with the approaching gift-giving season. These beautiful art quilts and other prints make wonderful one-of-a-kind gifts. Constance Hughes' striking "Women as Warriors" series is displayed for sale in the ladies' powder room.

We are continuing to feature **Milagro Vineyard's Corrales Red Table Wine**. Their wines are estate grown and produced, unlike most other NM vineyards who ship in grapes or even grape juice from elsewhere before making their wines. This is a beautifully balanced blend of Merlot, Zinfandel, Cabernet Franc and Cabernet Sauvignon.

Here at Joe's we do refer to our front of house team members as "**waiters**", not "**servers**". Waiting tables has a long and honored history and in our opinion is a real profession. Serving is just a touch too close to "servant" in its etiology. So that may explain why we maintain the use of the non-gendered word, waiter (like baker, dancer, gardener, painter etc.)

For the **lactose intolerant**, we are pleased to offer **almond milk** for your lattes, cappuccinos and hot chocolates.

The answer is YES. The question is – "have we been duped by the 'organic' label?" A couple of years ago, Congress dumbed down the word organic mainly to allow the importation of so-called organic

foods from countries such as China and others whose labeling laws are far less stringent than ours were. So what??? Consequently organic foods produced anywhere and allowed for sale in the U.S. have far lower standards than previously. So what?? So...Roland and Sheila have made it a FAR more important criterion to **KNOW YOUR GROWER**. Far less important is the label ORGANIC. We will choose foods from farmers and ranchers who treat their animals respectfully, who grow their produce with love and care over those who can merely show us a piece of paper – "certified organic".

What the heck is Joe's about anyway? Establishing who you are as a business is not as easy as one would think. We have, from the get-go, provided a comfortable unpretentious atmosphere combined with uncompromising food quality. Over the years we have found out what we are not – I guess we are not really a diner! Who knew? Santa Feans expected diners to be greasy spoon and cheap. But we recalled the Fog City Diner, Empire Diner – really good food at reasonable (but not cheap) prices. So, after 7 years of operation the most succinct way to say it is –

"Joe's, where local farming and great food come together".

In 2008, Joe's spent over **\$30,000 on locally produced foods** from New Mexico farmers and ranchers, more than any other restaurant in Santa Fe and probably in all of New Mexico. This reflects the strength of **our commitment to local regional and sustainable food production**. This, more than anything else, is what Joe's is all about.

As well, we just happen to have a **world-class chef-owner** (Roland Richter) at the helm, assuring you that all these good products are deliciously prepared.