

LA BANDERA

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www.gutierrezhubbellhouse.org HUBBELL HOUSE ALLIANCE (505) 244-0507

DE LA CASA GUTIERREZ-HUBBELL

The Board Welcomes Asha Baker as our new General Manager.

Asha completed a Bachelor of Arts degree in Anthropology with a focus on Mesoamerican Archaeology from Penn State Schreyer Honors College and worked towards a certificate in Studio Arts from Montgomery College in suburban Washington D.C. She has completed studies at the Universidad de Sevilla in Spain and Universidad Iberoamericana in Puebla, Mexico. She holds a Masters in Art Education from University of New Mexico and is currently finishing up her K-12 Art and TESOL teaching certification as an Emma Showman fellow on a full scholarship. Her thesis work focuses on an exploration of the divine feminine and will culminate in a studio exhibit this Fall.

Before beginning employment at the Gutiérrez-Hubbell House, Asha held a position as Chair of Student Support and Advocacy for the Graduate and Professional Student Association at UNM. Her sundry experiences over the years as a federal contractor, Americorps volunteer, teacher of English to speakers of other languages, community muralist, and educator of youth have prepared her to take on this complex job.

Asha brings youthful exuberance and creativity, many skills, Spanish-English bilingualism, and a commitment to working diligently to assist the Board in meeting its contractual and strategic goals.

We look forward to working with her. Please stop by and meet Asha as soon as you get a chance.



The Chair's Column

Flora M. Sánchez

Who hasn't noticed that the days are warmer and longer, greener and windier? It's spring, the season of promise and new beginnings, and, with immense contributions by many hard-working volunteers, the Gutierrez-Hubbell House is moving forward.

We have had a major staff transition, saying adios to long-time resident manager, Beva Sanchez-Padilla, and two board members Robert T. Trujillo and Peter Ives (see page 2), and welcoming our new general manager, Asha Baker, and four new board members, Deonna Greivel, Ron Gutierrez, Cynthia Jaramillo, and Ronn Perea who have joined the Hubbell House Alliance to fill on-going vacancies.

As part of a concerted effort to bring more visitors to the Gutierrez Hubbell House History and Cultural Center, HHA has planned a variety of events and activities. Please visit our updated website and click on the new tab, Upcoming Events, for information.

We are proud to announce the selection of our first exhibition for the Community Cultural Gallery. Artist Charles Carrillo, and historian Felipe Mirabal are collaborating on a project featuring photographs and original retablos, created specifically for this exhibition linking the art work with the Gutierrez family and the Pajarito area. **Our opening reception on May 8**, will be a gala affair you won't want to miss! See insert for more details.

The Board is also pleased to announce that, as of March 1st, the museum will be open five days a week, Tuesday through Saturday from 10:00am to 2:00pm. Museum guides are available on many, although not all, days. Check the website calendar for their schedule. All other times the museum is available for self-guided tours. HHA is seeking funding to soon add audio tours and other educational enhancements. Stay tuned, HHA has many wonderful plans and we want YOU to know about them and join us.



Bonifacio Montoya J. Felipe Castillo
 Photographer W. Henry Brown Santa Fe, New Mexico

Historically Speaking...

At first glance you might assume these two images are of the same boy, but lucky for us their identification was written on the back of each image.

After some investigation it turns out these two boys, although only a year or two difference in age, are uncle and nephew.

These two images plus many others are located in the GHHHCC photo archives donated by Bruce Erdal son of Louise Hubbell Erdal.

What's Growing in those Fields?

As the daylight has grown, the plants have started to awaken! Wild mustard and arugula is bountiful and the hollyhock, a sturdy early sprouter, is poking its head up in the Demo Garden. Also, the new lilac, three-leafed sumac and NM olive seem to have made it through the winter.

From Erda Gardens, we send a fond farewell to long-time GHH farmer Gabe Bauman-Baker and his family. With best wishes for your future we thank you for the beauty you left us! We are pleased to welcome Farmer Mick along with good friend Michael Reed, who continues the efforts in the Heritage Orchard.

Organic Acres is planning its second growing year and we couldn't be happier. Seeds will be sown and tiny seedlings brought out from the hoop house for transplant into the north field. We are pleased the sturdy grasses planted in the mid and south fields took so well in their first year and can already be seen greening it up out there. It's going to be a plentiful bounty this year in our fields – come out, take a walk and enjoy! And if you can spare some time to help – contact Diane at reesedianem@aol.com or 507-6416.

Hubbell Trading Post Rug Sale

The GHHHCC was invited by WNPA's park store manager, Ed Dunn to man a table at the Hubbell Trading Post rug sale hosted by the Petroglyph National Monument Visitor's Center. Chair, Flora Sanchez and her husband Sam plus three other Museum Guides Carol Chapman, Cheril Raub and Mary Tyler represented the Hubbell House Alliance on February 14 and 15.



Edison Eskeets (right) buyer for the Hubbell Trading Post gave a very informative talk on how to tell the difference between hand woven rugs and machine made rugs. He also explained the symbolism involved in the designs with help from his assistant Courtney Attson (left). Kari Carlisle (middle) program manager for the Hubbell Trading Post made introductions. All three visited the GHHHCC on Monday, February 16.

Adios Amigos!

beva sanchez-padilla

Joined HHA in 2010 and has contributed much to the growth and sustainability here. A board member called Beva a "people magnet," an apt descriptor given her greeting of visitors with warmth and a passion for this property and her ability to charm anyone who came near.

beva leaves an indelible mark, a legacy based on countless contributions, among which are: assistance in implementation of the County's Exhibition Master Plan, recruiting for and taping oral histories for the History Alive Project, recruiting and supporting the museum guides, serving as mentor and facilitator of several classes of South Valley Academy service-learning interns, creating lesson plans and hosting preschoolers from Los Padillas Community Center and several area elementary schools for field trips and Earth Day celebrations, to name but a few of her enormous contributions. beva is owed a debt of gratitude from the board and the County. We wish her well in her new position.

Robert T. Trujillo

Served on the Board from 2007-2014; as Chair 2009-2011. Always smiling, Robert has given freely of his time and his effort. Although busy with his family and thriving construction business, Robert always made time to lend a hand with any task – from pulling cable, to setting up A/V equipment and moving and storing furniture, from cutting trees to recruiting new board members. Robert continues to serve as an honorary board member and to assist with many tasks. We look forward to having Robert rejoin the Board in the future.

Peter Ives

Served on the Board from 2009-2014; as Board Secretary 2011-2013. Books were his passion and Peter had a hand in setting up and organizing our Archive Library. He donated many hours assisting with projects and events; he will be missed.

Semillas Nativas : Frijol by Brett Bakker

Spanish settlers brought Old World beans they already knew to the Americas. The three most popular were *garbanzo* (*Cicer arietinum*) or chickpea; *habas* (*Vicia haba*) or fava bean; and *alverjon* (*Pisum sativum*) the common soup pea. All of these can still be found in old Spanish villages of northern New Mexico. Garbanzos in particular are seen in stews during feast days at some Tewa-speaking pueblos while bulk *habas* and *alverjones* have long been available at fruit-stands that still line the Espanola Valley.

What the Spanish found in the Americas was a stunning variety of other legumes that Europeans had never before seen. With many variations in color, shape and pod size is the *frijol* (*Phaseolus vulgaris*) the common bean: Pinto, Kidney, Red, Navy, Anasazi and many more including the northern New Mexico/southern Colorado favorite, *Boleta*. Modern string or green beans are also of this species but the common *frijol* was historically more valuable eaten after full maturity (and full nutrition) in soups, stews or *refrito*.

The widespread use of the common *frijol* is due to its adaptability, unlike its cousin the lima (*Phaseolus lunatus*) which typically requires a longer and milder season. However, some varieties of lima (notably the Hopi White and Hopi Yellow, most certainly seen in years past at the Hubbell Trading Post in Arizona) are more resistant to the destructive bean beetle that easily ravages the common *frijol*.

The tepary bean (*Phaseolus acutifolius*) is perhaps the least adaptable but flourishes in its homeland which is the harshest farming region of North America, the Sonoran Desert. It was raised in vast fields by the Tohono O'odham (formerly Papago) people. Its taste is more distinct but much to the chagrin of *refrito* fans, it doesn't mash as smoothly as, say, a Pinto or Boleta but its nutrition profile is just a bit higher.

The runner bean (*Phaseolus coccineus*) is best known in modern times by the variety called Scarlet Runner that features red flowers prized by hummingbird aficionados. The White Runner has been found in many southwestern archaeological digs. Hence it is sometimes known as the Aztec, accompanied by stories that these beans were unearthed in a pot from an obscure ancient site, planted and lo and behold, that's why we now have them today. While it's difficult to verify this provenance, what is completely true is that all of these beans (like all the other heirlooms we still enjoy) have been raised for millennia by indigenous peoples of the southwest who quietly do what they have always done. For this, we thank them.

Cub Scout Troop 5 Visits GHHCC

Scout leader Mikel Glover and 15 Cub Scouts visited the Gutierrez-Hubbell House on Saturday, March 14th. The theme of their visit was "Caring, Sharing and Compassion". They took a tour through the house with our new General Manager, Asha Baker, and learned how this home served as a community center. The family provided employment, inoculations and shelter to the people of Pajarito.



After touring the house the scouts and Asha built four bluebird houses, which they painted and hung with great excitement on the trees at the back of the property by the acequia.

The Scouts shared their time, and with compassion and enthusiasm built shelter for the migratory Western bluebird whose habitat has been threatened by commercial development.

The best part of all they had fun doing it!



Announcements and Upcoming Events

Backyard Farming Classes

April 11, 9:00am-12:00pm

Successful Water Practices and the Role of Plants

Call for registration 314-0398 or www.bernco.gov/openspace

April 25, 9:00am-12:00pm

Successful Plant Practices and the Role of Materials

Call for registration 314-0398 or www.bernco.gov/openspace

May 16, 9:00am-12:00pm

Recycled and Natural Building Materials in the Garden & Complete Garden Design

Call for registration 314-0398 or www.bernco.gov/openspace

Community Cultural Gallery

May 8, 6:00pm-8:30pm
Opening Reception

"Faith and the Gutierrez Family"
The role of devotional art in colonial New Mexico by Dr. Charles Carrillo and Felipe Mirabal.

Museum Guides

May 2, time TBD

Interested in a MG trip, visiting the Hubbell Trading Post at Ganado, AZ, and possibly a side trip to Canyon de Chelly? Call Carol Chapman at 463-8307.

Speakers

June day and time TBD

"New Mexico Under the Mexican Flag" by Dr. Joseph Sanchez

July 18, 10:30am-11:30am

"Clemente Gutierrez 1716-1785, Spaniard, Merchant & Just Plain Wealthy" by Henrietta Martinez Christmas.

August 2, 2:00pm-4:00pm

Adobe Architecture by Francisco Uvina.

Hubbell House Alliance



6029 Isleta Blvd SW Albuquerque, NM 87105



Become a Member of the **Hubbell House Alliance** 501 (C) (3), the non-profit managing the **Gutierrez Hubbell House History and Cultural Center**.

Individual - \$20 Family - \$35
- free entrance to museum
- invitations to Members Only events
check our website for more benefits.
www.gutierrezhubbellhouse.org

**Love
History?**

**Love
New Mexico?**

**Become
A
Museum
Guide!**



Tim Kimball has given two out of three of his talks on "Becoming Santiago Jobel".

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Teresa Valverde gave an informative presentation titled "From Plow to Pantry".

South Valley Academy Students

My name is Zuly Fornelli. I'm a sophomore at South Valley Academy. One of my goals in life is to become a family doctor and help people's needs. Some of the things I like to do is dance and in my free time I like to read.

I have learned many things and have had a great experience volunteering at the Gutierrez-Hubbell House. One of the great things I've learned is how to garden and take care of plants. The plant I learned about was amaranth. Amaranth is a healthy seed when consumed and I especially love its bright red color. I have also learned about acequias in a more cultural way and had the privilege to give a presentation to others on this subject.

I have enjoyed my time here, meeting new people and working with all different ages. I would like to thank every one here for having me and giving me such a nice experience.



My name is Edmundo Villalobos. I'm a sophomore at South Valley Academy. My goal in life is to finish school and become a veterinarian. Some of the things I like to do in my free time is play soccer and dance.

I like to come to the Hubbell House because I love the garden and ancient things like this. I also get some free time off school and learn a lot of different types of history. A few things I have learned here at the Hubbell House is about the acequias and how they started. I also learned a lot about a really pretty plant called amaranth.

I really appreciate the people having me here because it was and is a really good experience in my life and I have enjoyed every second of being here.



Interested in having an outdoor wedding?

Our natural Open Space land is perfect for your **dream wedding** or **special event**. Rich with history and beauty, our venue will fulfill your dreams and leave you with a lifetime of special memories. Our gorgeous landscape, including the natural beauty of our cottonwood trees, will make your ceremony or reception a magical event.

Contact: Natalie (505) 884-0434

<http://www.occasionserviceevents.com/Contact-Us.html>

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