

A Legacy Local Monthly Publication

November 2023

The Historic

Mesilla Valley

Sage Spices a
Smart Move to Las
Cruces Main Street
Marketplace

El Paso Winterfest

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"The Kitchen"?

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Submissions

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A NOTE FROM THE publisher

Welcome everyone to The Historic Mesilla Valley Magazine's Special Edition: Cookbook.

We are so excited you've decided to read our publication and dive into the holiday season with us. I'm currently sitting in my office chair with Martha Stewart talking in the background about dirty mushrooms while cold air trickles in from the front door. La Rosa Naranja Villa was at one point a single-family dwelling. That was approximately 93 years ago.

Once I acquired the dwelling in 2020 it had been split into a 70/30 main house casita layout. A breezeway would've been nice because I need all the space for my antiques, junk, and the cat. My father says it's the smallest house in America and the longest walk to the dining room. My office was once a bedroom and then a dining room. It's now the area where three doorways lead you from the master to the living room or kitchen and where I work from its vortex of heat or cold.

By the way, I am not listening to Martha so I can rip off a recipe to publish; it's white noise and maybe some tips I didn't know previously that I'll notate and research later. This is the time of year where holiday parties, tree lightings, friends, and family gather. It's a time for us to be thankful amid all the usual stressors we face. We hope you'll enjoy this collection of recipes, which were contributed by CaJohn the owner of Zia Chile Traders – a local specialty food product producer, my personally crafted recipes from the adobe kitchen, and from my ancestors some of our traditions and recipes that go back 150 years.

We want our readers to keep in mind that coming together for a gourmet holiday feast doesn't have to break the bank. These recipes are meant for you to

gather with others and assign ingredients to be contributed. As you delve into this month's collection of writings, you'll enjoy reading about our regions only infused olive oil and balsamic vinegar bar located at Sage Spices and one of our newest and finest edible cannabis retailers from wholesale to retail located in the heart of Downtown Las Cruces.

As we explore the treasures of the Southern Valley, we will take a drive down scenic NM Highway 28 to Casa Amarilla where a doctor's commitment to family and preservation found him saving the old Chamberino Mercantile as we tour this old family dwelling turned into the newest event venue in the Mesilla Valley. We will stroll 300 feet south to Public House 28 Brewery where Dr. Bruker found himself building another economic facet for his community that's slinging cold brews hand crafted by his outstanding family of teammates. I'll be taking you with us to Paso Del Norte for Winterfest where alligators once called San Jacinto Plaza home and our communities' only outdoor ice-skating rink is located in the heart of downtown so pack those layers and load up the car, we have a journey ahead. From cooking with our loved ones, new businesses, and history-turned-legacy, we have a lot in stock for November.

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Calendar of events

Nov. 8-30

– Anniversary Las Cruces International Mariachi Conference. A celebration of culture, music, and education, uniting communities worldwide in a harmonious fiesta. Las Cruces Convention Center, 680 E. University Ave., Las Cruces. <https://lascruces.com/las-cruces-international-mariachi-conference/>

Nov. 10

– Friday Nite live music with William Dean and band, 7-9:30 p.m. at Grounded Lounge, 300 N. Main St., Las Cruces

Nov. 10, 11, 17, 18, and 25

– Valley Pizza on the Paradise Patio featuring Lisa P., Taylor Paul, CM Adams Band, M.QU, and Gabe Casual. All events are 7-10 p.m., at 3100 W. Picacho Ave, Las Cruces, NM 88007.

Nov. 11

– Veterans Day Parade. Theme is “Honoring Desert Storm Veterans.” Begins at 11 a.m. on the corner of Main Street and Lohman Ave., Las Cruces.

Nov. 12, 18 and 25

– Highway 28 Brewery featuring Chris Baker, Frank Zona, and Dusty Low, respectively. All events are 4-7 p.m., at 10092 NM28, Chamberino, NM.

Nov. 15

– The Airmen of Note LIVE in Las Cruces! Don't miss this chance to see the premier jazz ensemble of The United States Air Force live in concert! Free event from 7-10 p.m., at Organ Mountain High School, 5700 Mesa Grande Dr., Las Cruces. Ticket information at <https://www.eventbrite.com/e/the-airmen-of-note-live-in-las-cruces-tickets-691713392377?aff=oddtcreator>.

Nov. 16

– El Tratado de La Mesilla. Celebrates the ratification of the Gadsden Purchase at the Mesilla Plaza, Calle Principal, Mesilla. Free event open to the public. Visit <https://www.mesillanm.gov/events/> for additional information including time of the event or call (575) 524-3262.

Nov. 17

– Vivaldi 4 Seasons with NMSU Philharmonic. Join Camerata Del Sol and the NMSU

Philharmonic for a free side-by-side concert for the ages. These two orchestras will join forces to present Vivaldi's iconic Four Seasons, featuring four Camerata Del Sol violinists. Donations appreciated. Performance begins at 8:30 p.m. at Atkinson Recital Hall NMSU, 1075 N. Horseshoe, Las Cruces.

Nov. 18

– Winterfest (El Paso). Lights, food, holiday shopping, festivities, and an outdoor ice skating rink. The seasonal festival starts the weekend before Thanksgiving through the first Monday in January. Downtown Arts Festival Plaza and Surrounding Areas. 300 N. Campbell, El Paso.

Nov. 18 and 19

– HomeGrown: A New Mexico Food Show & Gift Market. More than 60 vendors from around the state will be present. Sat. 9 a.m.-4 p.m. and Sun. 9 a.m.-3 p.m. at New Mexico Farm & Ranch Heritage Museum, 4100 Dripping Springs Road, Las Cruces.

Nov. 20-23

– Grounded, 300 N. Main St., closed for employee holiday break.

Nov. 24

– Live Music Night, artist to be announced, 7-9:30 p.m. Grounded Lounge, 300 N. Main St., Las Cruces

Dec. 1

– Christmas Tree Lighting. Annual tree lighting on the Historic Mesilla Plaza with live entertainment and vendors. Free event open to the public. Visit <https://www.mesillanm.gov/events/> for additional information including time of the event or call (575) 524-3262.



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Ingredients

- 2 tbsp. vegetable or canola oil
- 2 tbsp. minced onion
- 1 cup La Posta Hatch Diced Green Chile, Hot or Medium
- 1 large clove of garlic, minced
- ½ lb. of Velveeta cheese
- ½ lb. shredded cheddar cheese
- ¼ cup evaporated milk
- ¼ cup milk

Directions

1. In a large skillet saute onions in oil over medium heat, until onions are transparent, about 4 to 6 minutes.
2. Add La Posta Hatch Diced Green Chile (Hot or Medium) and garlic and mix well. Reduce heat to medium low, add cheese and stir constantly until cheese is melted.
3. Slowly stir in milk until well blended and heated through. Transfer to serving bowl and serve immediately with your favorite tostada chips. (Makes 2 Cups)



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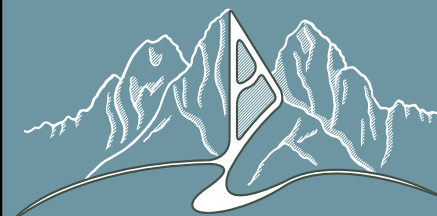
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WHO'S WHO



The Historic Mesilla Valley Magazine OCTOBER ISSUE LAUNCH

Oct. 12 • the Historic Casa Amarilla
Sponsored by Public House 28 Brewery. Door prizes provided Mesa Vista Winery, La Posta Chile Co Salsas and La Union Maze. Photos by Desiree Bustamantes.





Sage Spices

A SMART MOVE TO LAS CRUCES MAIN STREET MARKETPLACE



By Desiree Bustamantes

Almost two years ago, Kelly and Dave Sontheimer transported Sage Spices to Main Street, Las Cruces from Main Street, St. Charles, Missouri. And good thing. They carry a collection of products such as infused oils/vinegars, Amish goods, bulk teas/coffees, local products, and even kitchen utensils. Their most popular products are their vinegar/oils and bulk teas.

Some items include the only infused olive oil and vinegar bar in Southwest New Mexico now with 15 of each to choose from. They are also putting in a commercial kitchen to begin doing cooking classes.

"We pride ourselves on keeping our prices affordable," Kelly said. "We package our spices, teas, and vinegars/oils to save money and pass these savings onto our customers. Teas can run as low as \$2.29 and spices as low as \$1.79. We send out a monthly newsletter which includes a coupon. If you buy three pieces of fudge, you get the fourth free,"

she added.

Word of mouth seems to be one of the most common factors that brings customers to visit the quaint business. Once you find your way there, it sure is hard to leave and you are certain to return. When I made a visit one late Tuesday afternoon, the staff was incredibly welcoming and knowledgeable about their products. I admire their mission of, "You gotta eat! We want you to enjoy food. We want you to have fun, be artful and adventurous and enjoy a world of flavors when you cook. Be creative, try new things and come back for more."

I was most intrigued by the stunning lineup of infused olive oils and balsamic vinegars offered. They were available to sample and had excellent descriptions of what flavor notes to expect as well as creative suggestions on how the product could be showcased within recipes. As I roamed around the store, I realized this

**We pride ourselves
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prices affordable**

would also be the perfect place to craft an aesthetically pleasing gift box/basket with contents anyone would love. I couldn't leave before purchasing an aromatic bar of oat milk and honey soap, as well as a few jars of salsa including a pineapple mango flavor profile that was unlike anything I had tried before. It is clear why they have so many return customers.

If you are looking for items within special dietary restrictions, Kelly shares, "we sell local salsas and sauces that are vegan and we are working on getting gluten-free products in."

Sage Spices is located in historic downtown Las Cruces, 126 S. Main St., and is open from 9 a.m.- 6 p.m. Monday - Saturday.





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EL PASO WinterFest

By Gordon Buck

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CONVENTION AND VISITORS' BUREAU

Winterfest is right around the corner and by the time you read this it will be 10 days away! If you haven't visited our neighboring metroplex of El Paso, Texas, for this fabulous festive event, then it's time we change that. Take the trip to El Paso's Historic Downtown on November 18 while enjoying the rich sounds of the 1st Armored Division Band, St. Anthony's Seminary Franciscan Choir, the Holiday Tree Lighting, and the opening of the outdoor ice rink in the heart of El Paso Street. This isn't just any ordinary evening as tens of thousands of regional residents flock to San Jacinto Plaza and Downtown for this very night so they can partake in the ceremonies of this annual tradition. You'll find yourself needing to leave 1.5-2 hours ahead of time so you can find parking amongst the droves of attendees and usher your way along the historic corridors so you too can do some perusing among the vendors, wonder the winter wonderland abounding San Jacinto, and get a great seat for viewing the opening ceremonies.

You can park east of Downtown and board one of the historic trollies El Paso runs at no cost. These spectacular modes of transportation were once known as the El Paso mule car system and the faithful hostess hauling everyone about town was "Mandy the Mule." The upgraded streetcar project ran from 1950-1970 and today each decade is denoted by the color of the car.

Winterfest is great for couples and families with activities for everyone. You're within walking distance of El

Paso's finest restaurants, bars, and evening social clubs, each with their own pizzazz. I would recommend bringing layers as the evenings often go from warm days to bone chilling nights. Once the Scherr Legate Lights Parade is about to begin one should make their way west on N. Mesa St. The Abdou building Downtown is a great place from which to view the showcase of lights. A great landmark for you to know on the north side of Mesa St. that you've arrived at the Abdou Building is the fact it's a grand white building showcasing a fine example of luxury residential apartments inside of a historic structure.

On the first floor Mirage Beauty Boutique assumes two ground floor suites, and Manny along with his family would be happy to let you tour their quaint downtown shop and warm up with some of their homemade drinks – let's hope they bring back the Mexican hot chocolate. As the Lights Parade rolls on you will see some of the region's finest floats, the Fire Department lit – and not from flames this time, the Corvette Club, and non-profits bringing out their best decorum.

Now it's time for us to pick a dinner spot or meander onto the ice-skating rink as we've spent the last four hours watching the opening ceremonies. It is my recommendation that you stave off any forbearing hunger by grabbing a quick bite at one of the gingerbread food stands along the Winter Wonderland trail. Anson 11, Lapa Lapa Seafood & Drinks, B-17 Bombers Oyster Pub, or a myriad of other choices should suit you.

Winterfest is great for couples and families with activities for everyone.

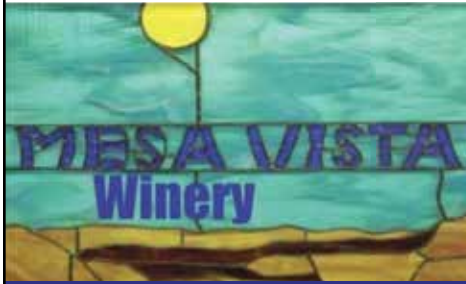
If you're looking for upscale date night, reservations would be good to set for around 8 o'clock and should be made soon. We've finished dinner and it's time now to go onto the hub of it all or the gateway, which connects San Jacinto Plaza to El Paso Street where you'll find the ice-skating rink and don't worry – a rumor has it that the white board from last year has been axed and we're back to real ice, so get in line to grab those skates and take a couple of loops.

This is the fun we've been waiting for, and what makes our area so great is it's 70 degrees during the day with a bone chilling evening and an ice rink in the heart of downtown. The evenings are still young, and we've been over stimulated hopping place to place but downtown is worthy of your time: it's a place that has been revitalized while ensuring the original buildings are kept intact. Let's wander around and check out these side streets for a romantic evening and enjoy the fact we're with loved ones whether that's family or friends, and it's time for us to gather and be grateful. Christmas is upon us so open those wallets.

Learn More about this event at [WinterFest | El Paso WinterFest \(epwinterfest.com\)](http://WinterFest | El Paso WinterFest (epwinterfest.com))



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Holiday Cookbook

Recipes provided by The Historic Community Partners

CRAB MEAT DIP FROM GRANDMA ANN

3 5-oz jars of Old English Cheese Spread
2 6-oz cans of crab meat

Drain crab meat. Mix Old English Cheese Spread with the crab meat. Heat in microwave for 1 minute then stir again. Heat in microwave for 2 minutes again. Stir, the mixture consistency will be smooth. As it cools, the dip will thicken.

Use Wheat Thins or any other crackers or vegetables for dipping. Delicious!

Optional: 1-1.5 tsp. of parsley or oregano and a crack of fresh black pepper.

MEXICAN MEAT DIP

Place in skillet: Brown the following items together:

2 pounds of ground beef
1 diced onion
1 diced green pepper
(Add diced jalapenos, if desired, or any type of onion or peppers)
Drain excess grease.

Add the following to the skillet mixture, then stir:

1 small can of tomato paste
1 15-oz can of tomato sauce or jar of preferred salsa
1-2 tbsp. of chili powder (taste and decide for yourself if you want more or less added to the mixture)

Add the following to the skillet mixture: Melt one-half block of Velveeta Cheese or Velveeta Mexican Cheese that's been cut into one-inch cubes (I have used both flavors) into the skillet mixture.

Serve with Tostitos while still hot. Leftovers can be frozen.

BABE RUTH BARS

Bring the following ingredients to a boil:

1 cup of sugar
1 cup of corn syrup
2 tbsp. margarine

Add 12-14-oz jar of crunchy peanut

butter. Mix until blended.

Remove from heat. Add 6.5 cups of Special K Cereal. Mix well. Pour into greased (Pam Spray) 9 x 13 pan. Press down with wax paper and spatula.

Melt 1 cup of chocolate chips and 1 cup of butterscotch chips in a double boiler or on low in regular pan. Stir constantly until all chips are melted. Spread on top of cereal mixture. Let it cool at room temperature or put in fridge for 30 minutes to cool. Wait until the cereal bars cool and the top is slightly hardened then cut the bars.

SOUR CREAM COOKIES FROM GRANDMA ALVA

Heat oven to 425 degrees.

¼ cup Crisco shortening

¼ cup margarine

1 cup sugar

1 egg

1 tsp of vanilla

Mix these ingredients together with a mixer. Blend the following ingredients:

2 2/3 cup of flour

1 tsp. baking powder

½ tsp. salt

½ tsp. baking soda

1 tsp. of nutmeg

Mix the following ingredients together:

½ cup of sour cream

¼ cup of water

Mix the dry ingredients and sour cream mixture together. Then add these ingredients to the sugar mixture to make a dough. Divide dough. Roll out to a ¼-inch thickness on well-floured surface. I use a cup with a wide opening to cut out the cookies from the dough.

Place on a cookie sheet and bake 8 minutes for a softer cookie or 10 minutes for a little firmer cookie. However, softer is preferred. Sprinkle w/ sugar and cool. Makes approximately 2-4 dozen cookies- depending on size/thickness of cookie.



GRANDMA'S GOURMET CHEESE BALL

For the Ball:

1 8-oz. block cream cheese
1 block or sliced block of Cracker-Barrel Sharp Cheddar Cheese (white or yellow)
1 4-oz. package of good bleu cheese, crumbled
1 tbsp. Worcestershire sauce
1 tbsp. finely minced sweet onion plus juice
12 green olives, sliced

Tips: Add fresh cracked pepper and gorgonzola cheese

For the Coating:

8 oz. Bacon Bits or 1 pound Deli Fresh make-at-home bacon
4 oz. pecans or walnuts

Step 1: Let cheese soften until room temperature.

Step 2: Slice the cheddar cheese and green olives.

Step 3: Place cream cheese and cheddar cheese in countertop mixer, begin adding olives, bleu cheese, and onion alternating until combined. Make sure all of your ingredients are well incorporated scraping

Continued on Page 16 ▶



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◀ Continued from Page 14

the mixing bowl as the ingredients are melding.

Step 4: Scrape the mixing bowl and begin forming a ball, place plastic wrap out on the counter and let set up in the fridge until hard or overnight.

Step 5: While your ball is taking form cook the bacon and grind the nuts into small pieces. If you're utilizing freshly cooked bacon let cool before combining with nuts.

Step 6: Smooth with warmed butter knife by placing knife in warm water and drying before applying to balls outer layer.

Step 7: Roll ball in nut and bacon mixture until the exterior is well coated. Don't be afraid to really press the coating onto the ball to ensure it adheres.

SOUFFLE

2 medium sweet potatoes
1 medium sugar pie pumpkin
2 large eggs
1 cup granulated sugar
1 1/2 tsp. vanilla extract
1/2 cup milk
Pinch of salt

1/2 cup butter (1 stick), at room temperature, plus more to grease pan
Topping:

1 cup finely chopped pecans
1 cup brown sugar, packed
1/2 cup all-purpose flour
1/4 cup butter (1/2 stick), softened

1. For the soufflé: Preheat the oven to 350 degrees F. Grease a 2 1/2-quart baking dish with butter.

2. Poke the sweet potatoes with a fork

and cut off pumpkin cap (stem area) then cover pumpkin with cooking oil and bake on a foil-covered baking sheet until they are soft, 1 hour.

3. When cool enough to handle, remove the peels from the potatoes, and remove seeds and flesh from the pumpkin, then place the flesh of both in a large mixing bowl and mash until very smooth. Add the eggs, sugar, butter, vanilla, milk and salt. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.

4. For the topping: In a medium bowl, stir together the pecans, brown sugar, flour and butter until thoroughly combined. Spoon the mixture over the sweet potatoes, making an even layer. Bake the casserole until slightly browned, 40 minutes. Let the casserole sit for 5 minutes before serving.

Tip: All Ingredients can be substituted for vegan or dairy sensitive options. You can also utilize this recipe to make a custard pie.

VIN BLANC HARICOTS VERTS

(White Wine Parmesan Green Beans)

Ingredients:

2 lbs. fresh French green beans
8 oz. wedge of Parmesan
8 oz. wedge Asiago
One Bottle of Dry White Wine (I.e., Chardonnay)
2 shallots
1 1/2 tbsp. minced garlic
1 1/2 cups Italian breadcrumbs
2 boxes of broth or equivalent in salted water

1 tbsp. butter
Thickener:

Corn starch – start with a small amount and watch to make sure the sauce begins to thicken.

Step 1: Soften the cheese until room temperature.

Step 2: Remove ends of green beans and boil in broth or salted water until al dente.

Step 3: Shred or finally chop the cheeses

Step 4: Drain the green beans and reserve one cup of the broth

Step 5: Combine 2 cups of the white wine and broth bring to a slow boil then add the cheese. Turn burner to medium and constantly mix until cheese is melted. Make sure the sauce is of medium thickness.

Step 6: Layer green beans in a large casserole dish coated in butter. Pour sauce over and give a good toss to evenly coat.

Cover green beans with 1 1/2 cups Italian breadcrumbs. Place in an oven on 350 degrees for 35-40 minutes or until a fork easily pierces the green beans.

STUFFED GOURD

1 large baking pumpkin or Kabocha (approximately 5 to 10 pounds)

1 (1-pound) loaf day-old crusty bread, such as sourdough or French baguette

1 1/2 cups (about 5 1/2 ounces) grated Gruyère cheese

2 tsp. neutral cooking oil, such as canola
1 pound uncooked Italian sausage or bulk sausage, any casings removed

3 large shallots, thinly sliced

2 to 3 large cloves garlic, minced

1/4 cup dry white wine

2 to 3 heaping cups celery

2 cups soy milk or half-and-half (or 1 cup heavy cream and 1 cup whole milk)

2 teaspoons kosher salt, plus more to taste
1 teaspoon fresh thyme leaves, parsley, and sage

Freshly ground black pepper and salt

1/4 cup grated Parmesan cheese, for the top

Preheat the oven to 350°F. Line a baking sheet with parchment paper or a silicone baking mat. Place the pumpkin on a flat work surface. Using a heavy-duty knife inserted at a 45-degree angle, carefully cut out a "lid" from the top of the pumpkin. Remove any seeds and cut away any loose strings using kitchen shears. Transfer the pumpkin to the prepared baking sheet and set aside.

Combine the bread cubes and Gruyère in a large mixing bowl and set aside.

Heat the oil in a large skillet over medium to medium-high heat. Add the sausage and cook, stirring occasionally and breaking it into crumbles with a wooden spoon, until it is golden-brown and cooked through, about 8 minutes. Using a slotted spoon, transfer the sausage to the bowl with the bread and cheeses.

Reduce the heat to medium and add the shallots, cooking until softened, about 5 minutes. Add the garlic and cook for 30 seconds. Increase heat to high and add the wine, using the wooden spoon to scrape up any brown bits from the bottom of the pan. Reduce the wine until it is almost evaporated. Add the celery and a generous pinch of salt and pepper; stir until wilted, 1 to 2 minutes. Add the celery to the bread mixture.

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Holiday Cocktails

By: **Melissa Serrano, Mixologist**

SPICED CRANBERRY MULE

Muddle 4 cranberries and 2 limes

2 oz. spiced rum

2 dashes of cranberry bitters

Equal parts cranberry juice and ginger beer

Muddle fresh ingredients in shaker and strain in mule cup. Add bitters, rum, ginger beer and cranberry. Add fresh ice and garnish with fresh cranberries.

XMAS HOT CHOCOLATE

3 muddled mint leaves

1 packet of hot chocolate mix, such as Nestle

1 ½ cup hot milk

1 oz. Rumchata

1 oz. cream de cocoa

Chocolate bar of choice to shave

Whipped cream of choice

Muddle mint leaves, add hot chocolate and milk, stir well, strain mixture into a cup and add liquor, mix. Top with whipped cream, chocolate shavings and a mint leaf.

CINNAMON APPLE DELIGHT

1 ½ oz. Jack apple whiskey

1 oz. apple juice

1/2 oz. simple syrup

1/4 lemon juice

Few dashes of cinnamon

Shake well, then strain into a coupe glass. Add a lemon twist for garnish

PUMPKIN SPICE OLD FASHION

Muddle a medium sized orange

3 dashes of orange bitters

Makers Mark whiskey

1/2 oz. pumpkin syrup

Splash of soda water

Stir well and double strain into a double-rocks glass over large ice pieces. Add a curl of orange peel and cinnamon stick for garnish.

CINNAMON PEARTINI

1 ½ oz. Absolut Pear vodka

Few dashes of cinnamon

1 oz. pineapple juice

1/2 oz. simple syrup

Shake well and strain into a martini glass. Add a slice of pear with a cinnamon sprinkle for garnish

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In a separate bowl, combine soy milk or half-and-half, 2 teaspoons salt, thyme, parsley, rosemary, and sage, and pepper until combined to make the custard. Pour the moistening mixture over the bread mixture and gently toss to coat.

Let sit, stirring occasionally, until absorbed, about 10 minutes.

Transfer the stuffing to the pumpkin, filling it all the way to the top. (If there is extra, you can bake it in a small dish on the side.) Fit the "lid" back onto the pumpkin and transfer to the oven.

Bake until the filling is bubbling and hot, and the flesh of the pumpkin can be pierced with a knife. This can be anywhere from 1 to 2 (or more) hours, depending on the size and type of your pumpkin. If possible, remove the cap for the last 30 to 45 minutes of baking (sprinkle with grated Parmesan and fluff lightly if the stuffing has smushed down) so the top can crisp up a bit.

Carefully transfer the pumpkin to a serving platter. Slice the pumpkin into large wedges and serve along with a generous portion of stuffing.

SOUTHWEST SEASONING

From **Zia Chile Traders**

10 parts ground dark New Mexican chile

10 parts ancho powder

10 parts ground light New Mexican chile

5 parts salt

3 parts cumin

2 parts onion powder

2 parts garlic powder

1.5 parts ground Mexican oregano

1.5 parts ground black pepper

1 part ground cayenne

1 part ground jalapeño

2 tbsp olive oil

2 tbsp butter

Gently warm all of the ingredients until the oil and butter have melted and heavily coat the skins of a bird or the fat of a prime rib and adjust the amount of carrier liquids as needed for the size of the protein. Cook the coated item as directed.

Holiday Hosting

TIPS FROM A SOCIALITE

by **Gordon Buck**

Make the experience memorable for all of your guests whether it's incorporating a set of linen napkins to add to your service or other special touches. Your center piece is an ornate candle stand burning throughout the meal. Or you're recruiting your guests' assistance in the kitchen.

I often get overwhelmed while taking over the entertaining and cooking with my family at the holidays. My dad always has to tell me to calm down and my mom tells me to verbalize assigning people tasks. It's much more enjoyable if you can loosen the reigns and get everyone to help so they too feel like a part of the team.

If you have more than four guests, ask one person to set the table, the other to entertain in the next room, to serve drinks, snacks, and tunes and the other to be your sous chef.

Just make sure you get those dust gathering heirloom pieces out – they're done being locked up and your ancestors would love to know you're enjoying their treasures.





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PRESS RELEASE

WHAT'S COOKING IN "THE KITCHEN"?

By Desiree Bustamantes

On April 1, 2022, New Mexico commenced with licensed sales of recreational cannabis. Adult-use sales in the Land of Enchantment topped \$300 million during the first 12 months. With the rise in popularity of dispensaries in the area, the success of each business is largely contingent upon how they differentiate themselves from others. Owner of The Kitchen, 300 N. Main St., Leigh Ann Ivy who has a strong love of candy and cannabis affirms, "there were so many factors involved in creating our product that we spent the whole year only manufacturing a limited menu. But the results are a product and



process that sets us apart from our competitors."

Some of the key factors they look at when creating their products are freshness, potency, flavor, and the desire to maintain the properties of full plant extraction. This formula allows clients to experience fast-acting, easily absorbed edibles that are also delicious. Their house-made version of chamoy, (a multi-use Mexican condiment made from pickled fruit, that can vary widely in taste based on ingredients used)

is by far a crowd pleaser!

"Our chamoy and salted lime, and fruit flavors like honey dew speaks to our love of flavors found in Southwestern New Mexico," says Leigh Ann. There are different dosage options, including 20mg THC medical packages and the friendly staff is more than happy to answer any questions you may have during your visit.

"We are so excited for this next chapter in our journey to have the opportunity to open retail in our incredible downtown location. We look forward to expanding our edibles menu and featuring great products and fire bud from other New Mexico true companies," Leigh Ann said, adding that whether you are looking to explore something new or are more experienced regarding the logistics of what you prefer, The Kitchen will have a product that suits you.



COOKING TIPS

by Gordon Buck

Save your chicken bones and vegetable ends, freeze them until you have about 4-6 cups. Fill a 4-8-quart crock pot or enamel cast iron pot with water after adding vegetables and chicken. Add herbs as desired rosemary, parsley, basil, salt, and pepper – all of which are great additions. Bring the pot to a boil then turn to low and cover for 6-8 hours. You will see some reduction in the liquid, so keep an eye out and add more as needed to prevent burning. In a crockpot let the ingredients set on low over night or 10 hours. Run the broth through a fine mesh strainer preferably a cheese cloth and collect the liquid in bowl. Separate into containers and freeze for up to six months. Utilize throughout the year and works great for some added flavor and cost savings at the holidays.

Mise en Place: French in derivation and used in the culinary industry meaning “putting in place” or “gather.” Remember this as you get to cooking a good set of graduated bowls really helps set items up and maintain an organized counter.

Pure Pumpkin: Cut the head off and halve a Sugar Pie Pumpkin which is for use in culinary creations. Don't worry about removing the seeds until after they have finished cooking. Coat the pumpkins with cooking oil, heat the oven to 400 degrees and cook flesh side down on a cookie sheet for 45-60 minutes. Let cool. Then remove seeds and discard then move into separating the flesh and skin. A blender or processor works best here. Place the flesh in the vessel and begin to breakdown until smooth, adding water, if needed. Separate the puree into containers and freeze for up to six months and use for soups, pies, and souffles.

PUBLIC HOUSE 28 BREWERY & CASA AMARILLA

by Robert Glenn Hopkins

A little more than 15 years ago, an aging, worn down, and abandoned mercantile and gas station sat just outside the small town of Anthony, New Mexico. Most wouldn't even notice it, let alone remember it or its history. But one with a vision would certainly pay attention to it, and see it for what it could be, what it should be, and what it will be. Fast forward to today, and that vision and visionary have made what once was into what is, Public House Brewery 28 and Casa Amarilla, located at 10092 NM-28.

That visionary is none other than John Bruker. A proud father, a prominent and well-known veterinarian, and a long-standing prestigious member of the community. John, one day some 20-plus years ago, while dropping his children off at school, came across the rubble of the Chamberino Mercantile. There was just something about it. Something magical. Something wonderful. Something absolutely compelling. You see, John comes from a family of architects, so it's no wonder he could see the possibilities. As John himself acknowledges, he just has an eye for it. Something about it had, “good bones.”

Already in love with the Mesilla Valley area from the blue skies and solitude, John knew he was home. He'd discovered where he wanted to raise his children, as it was even close to where they were already going to school, so it made perfect sense. Thus began the quest of this 3,500-square-foot abode that would take form into what is known today as Casa Amarilla.

The inside of this beautiful home is almost as grandiose as the outside, with utmost attention to detail. Whilst standing outside, the views are spectacular and the mountains are something to behold from here. The courtyards are filled with cactus and plants that John takes great pride in – it's almost



like visiting a beautifully laid-out botanical garden. Inside, the warmth and coziness immediately make you feel at home. John definitely went the extra distance, as it's abundantly clear that architectural expertise runs in the Bruker family. All of this is shared too, as these days John allows for Casa Amarilla to be rented out or utilized during events. This fabulous villa has been featured in numerous magazines. It's an asset that would surely elevate any event to a nostalgic experience that's both mesmerizing and historic at the same time.

But there's more. As time went by and things developed and evolved, John's love of the Mesilla Valley outdoors and weather inspired further growth. John knew the desert was where his soul was. It even began to call to him as he began planting cottonwoods, and soon realized he had to share this beauty with others. This gave way to the idea of establishing a meeting place and a home beer brewery, and thus began the very foundation of what soon would become known as, Public House Brewery 28. Something John himself had a

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passion for and knew it also would bring together family and friends.

At this point, there was but one missing ingredient, the very essence of what makes a brewery a brewery, and that's a brewmaster. You know, the mad scientist who makes the magic come to life. Enter, Blake Heath. This self-taught brewmaster is a man on a mission, and what a mission it is. Blake knows no bounds and has but one goal – to invent and perfect the best of brews.

Blake is a bit of a conundrum. Well educated, intelligent beyond his years, and very well-versed in English and journalism, but like John, has a dream and is a dreamer. He has a very keen sense of what he wants out of life. He knows what he's doing and better yet, why he's doing it. Blake has a passion for cooking, and truly loves to cook. He lives by the motto, "Don't over-cook, don't over-season, just use really good ingredients." He believes in trying new things, mixing and matching, and he's brave enough to experiment. He has a natural talent for it really, and it just makes sense as to why they call him the brewmaster. Between the two of them, I suppose their very chemistry and their passion for life is what makes this whole experience one like no other.

Prior to their joining forces, John and Blake's father knew each other as veterinarians, so Blake was no stranger to John. In fact, the two knew each other for years, but limitedly. With this project at hand, John and Blake would soon realize their shared passion for brewing. They even share the same goals.

Upon my visit with these two visionaries, I got to see everything first hand. The magic is in everything, from the thousands and thousands of hand-laid bricks to the structures, the land, cacti, plants, and trees, and all the marvelous surroundings, to the very home brews themselves, and how they are made. It truly is a remarkable paradise right out in the middle of the beautiful Mesilla Valley desert.

Then came the surprise even I couldn't believe. These two were not only living a dream, they are literally making dreams come true. The setting of it all, the ambiance, whether indoors or out, was surreal. I felt like I was at home, it was just so comfortable. Even the location, which may seem obscure at first, is almost perfect. It's the right location in fact, almost by design. It sits

practically right in the middle of both El Paso and Las Cruces. Coincidentally or intentionally, it all came together nicely.

Public House Brewery 28, now two years young, is a marvel in and of itself already. Quaint enough to feel like home, but large enough to host and entertain large groupings. I will say, that while there are other breweries around, mainly in El Paso and Las Cruces, you'll be hard pressed to find an experience such as this one. Furthermore, the brewing here is unparalleled. What Blake does here, with all the different flavors and tastes is just mind-boggling, and his knowledge and know-how truly show through.

Each homemade brew has a unique story to accompany its unique name and its unique taste, and when I inquired about just how the flavors were incorporated, I was blown away to learn that it's all in the way it's made, and indirectly what it's made with, not directly. While that may sound a bit cliché, even strange, it's actually not. You see, with these homemade brews, flavors are derived from experimenting and experience. The very magic of the brewmaster. For example, one of their fall specials is called The Black Tooth Grin, which is a chocolate oatmeal stout, but ironically has no

chocolate or oatmeal in it. Yet you'd swear that's exactly what it's made with. Other fall specials are This Cures That and Time Map, both of which are truly enjoyable experiences all their own.

Some of the other notorious brews at Public House Brewery 28 are:

- Their biggest seller, Mr. G, which is like having the most refreshing of light beers.
- Local Honey, a blonde ale with honey malt and wildflower honey.
- La Carga, a west coast IPA. Bagsy, an English amber ale.
- Urn Shaker, a dry Irish stout.
- Smoked Signals, a Grodziskie-style smoked ale.
- Terple Nerple IPA, made with hop oil, hop terpenes, and T90 hops.
- PH28 Ranch Water, made with real lime juice and Agave spirit from Dry Point Distillery.
- Seasonal and guest taps, and local New Mexico Wines.

There is something for just about everyone. The list goes on and on too, as Blake is always trying new and surprising things. The beer is consistent, but is consistently getting better and better.

If you're hungry or just want a snack,



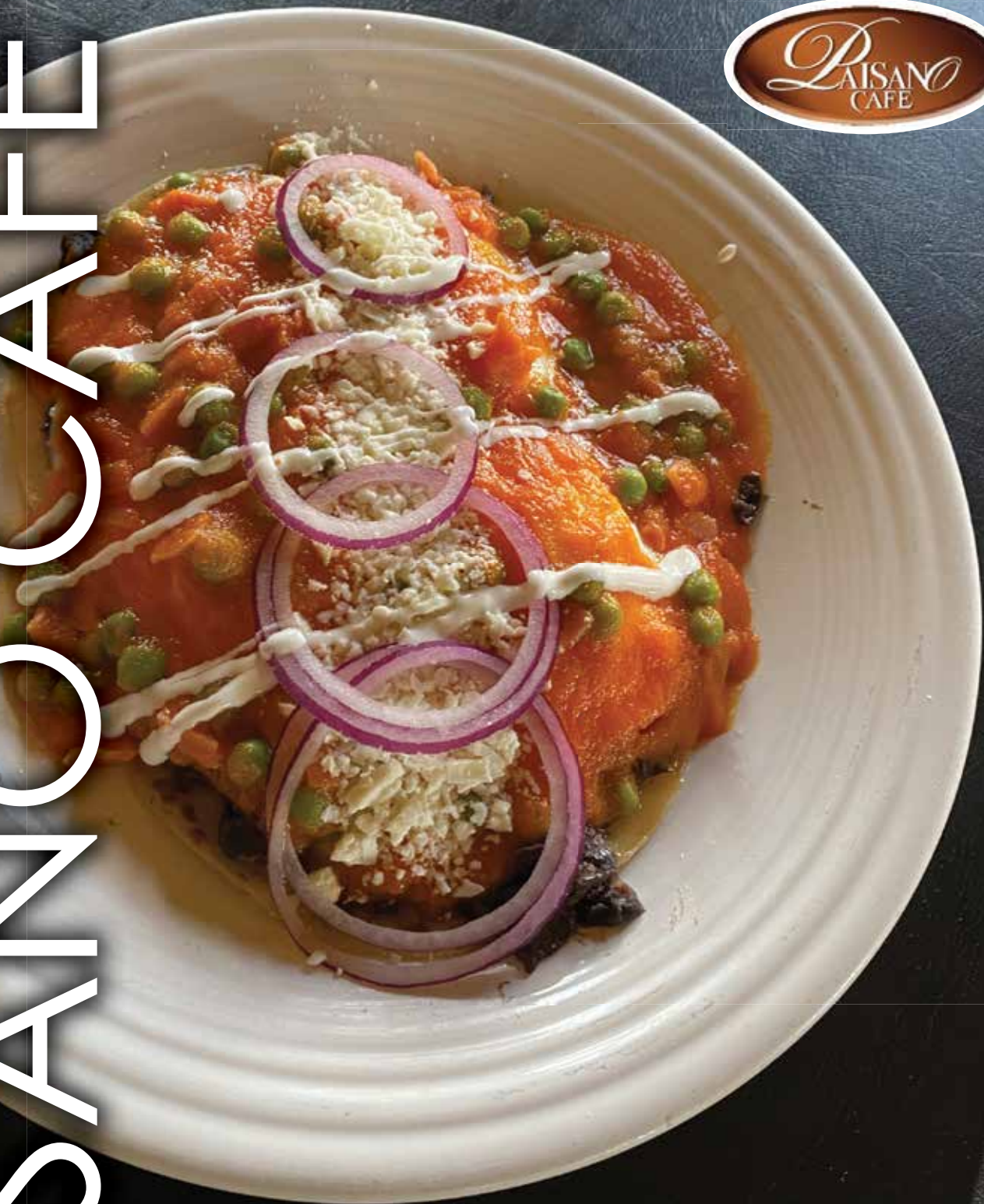
Quaint enough to feel like home, but large enough to host and entertain large groupings.

they'll gladly serve you some chocolate bars, 2 marshmallows, 2 graham crackers, S'mores, or toasted pretzels. They're already working on putting in two pizza ovens. In the very near future, food will be an in-house priority, but currently and quite often, food trucks can be found on the premises. Pretty good food there too, I might add.

Most weekends feature live outdoor music, and occasionally an open mic. While outside you'll find numerous cozy areas with benches, picnic tables, scattered fire pits, and of course, the beautiful cottonwood trees, which are all about, that John personally planted. Inside, there are big screens galore, showcasing all the games and live events for your entertainment. There are personal tables for intimate get-togethers and, of course, the bars if you so desire. There is yet another surprise. The memorabilia available here is extraordinary. From logoed clothing and mugs, glasses, and personal growlers, the gifts and keepsakes are abundant.

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