

A Legacy Local Monthly Publication

April 2024

The Historic

Mesilla Valley



For the love of art and culture:

Camino de los Artistas

Glass in the
Garden Open
House

Pyromania: 2024
Fiery Food & BBQ
Show invades
Albuquerque

A Glimpse of
Doña Paz and her
Chiva Town

The Art of the Hotel
... images
... 1920's -
... 1940's
... 1950's
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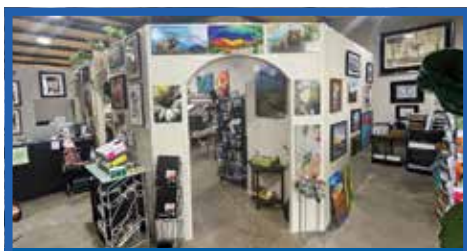


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Advertising

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Submissions

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FROM THE

publisher

Happy Spring, Mesilla Valley, is it warming up or cooling down, with a side of wind?

Who knows! The weather is as confused as all of us. We are excited to debut our April edition. As you turn each page you will enjoy being immersed in historic stories and enchanting community activities we hope you will join us for.

In March, our quarterly art mixer at The Amador Patio Bar & Grill kicked off with award winning hors d'oeuvres such as moose tarts and ceviche cucumber sliders along with edible hibiscus flowers. Camino De Los Artistas raises funds for the Original Townsite which ensures we can continue the horse trolley and historic preservation. Each ticket is accompanied

by a wine tasting and the ability to peruse or purchase art from the galleries and independent artists within the Mesquite Historic District. Please make sure to bring others with you! It's truly an enchanting evening which transports attendees into another world. Imagine the high-end backdrop of downtown's flagship, indoor and outdoor mobility, and waitresses and waiters making sure your belly is filled with high class, chef's choice, treats brought out on trays with fresh nappies every time. Be our guest!

We are excited to extend an invitation to our April networking event which will be a community give back for public art. Your suggested \$5.00 donation will be accompanied by a breathtaking historic desert garden in the heart of Las Cruces. While you enjoy wandering the grounds

of the Hutson-Verploegh Garden, you'll be able to purchase artwork, from which the proceeds will stay within the historic district and will ensure our heart of the city continues to grow.

Remember, everyone, we are running a special with Mesa Vista Winery for two free wine tastings of their unmatched, award-winning delicacies. We recommend that you try the Sangiovese. Mention our ad which can be found on the pages of the community calendar or go on our website and click the community calendar page and see it there to take a photo digitally as a reminder. If you mention the ad, make sure to mention you want to participate in the raffle which will include two monogrammed glasses, a glass holder, and a bottle of wine of your choosing.

Now let's read along. Be sure to support us by supporting our Community Partners.

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Calendar of events

Every Thursday

- Amador Standards
Thursday Night Jazz. 7 p.m.
Hosted by Robert Ojinaga.
No cover. Amador Patio Bar Grill, 302 S. Main
St., Suite B, Las Cruces.



Every Saturday

- STEAM Saturdays: What happens when...?
Experiments with the Railroad Museum. Plan

for a 30 minute program with 15 minutes for
questions if needed. 2:15 p.m. - 3 p.m. Ages
13-17. Free. Railroad Museum, 351 N. Mesilla
St., Las Cruces.

Apr. 12-14

- Las Cruces Pecan Festival. Top chef
competition, beer and wine garden, vendors
and more. Apr. 12 (3 p.m - 7 p.m.), Apr. 13-14
(10 a.m. - 7 p.m.). Free. Young Park, 850 S.
Walnut St., Las Cruces.

April 13

- 2024 NMSU Campus Out of Darkness Walk.
The Out of the Darkness Campus Walk is a
student fundraising event with the American
Foundation for Suicide Prevention. Onsite
registration, 8 a.m. Walk starts at 9 a.m.
Walk is 2.18 mile route. New Mexico State
University Corbett Center Outdoor Stage, 2795
S. Locust St., Las Cruces.

- A Celestial Evening: Native Sky, a Cultural
Clock: There will be a Navajo storyteller
who will speak on the old ways the Native
Americans viewed the stars and constellations
in the night sky. Listen to moon stories of their
ancestors told around the campfire.
Hors d'oeuvres and hot/cold beverages
available. Admission is \$59, guests may also
pay the park entrance fee of \$5 per vehicle
at the entrance. 6:30 p.m.- 8:30 p.m. Aguirre
Springs Recreation Area, Group Area #1, Las
Cruces.

- Ivonna Downtown: Monthly drag show hosted
by Ivonna Bump. \$10 cover, cash only. Doors
open at 8 p.m. Show at 9 p.m. Little Toad
Creek Brewery and Distillery, 119 N. Main St.,
Las Cruces.

Apr. 19

- 2024 Women in STEM Conference: First
annual conference. Diverse range of sessions
covering STEM disciplines. Learn from
successful women in STEM who have made an
impact. 8:30 a.m. Tickets \$85-95 available on
eventbrite.com. University of Texas at El Paso,
500 W. University Ave., El Paso.

Apr. 20

- Kiwanis in the Park: A family friendly event
with food, games, fishing clinic, fun run and
more. Proceeds go to supporting local Las
Cruces homeless children.
Free. 9 a.m. - 3 p.m. Young
Park, 850 S. Walnut St., Las
Cruces.

Apr. 25

- Boarderland Ballet:
Boarderland Ballet Company
(Las Cruces) presents the classic
ballet, Coppélia, a delightful story
about two young lovers and a romantic
toymaker who thinks he has magical powers.
Music by Leo Delibes · Choreography & Artistic
Direction by Monique Foster. Admission
\$36-\$39. Public buffet at 5 p.m. for \$25 per
person or Founders Room Dinner for \$55
per person. Show begins at 7 p.m. Spencer
Theater, 108 Spencer Rd., Alto.

Apr. 27

- ¡Mira! Las Cruces: 2nd annual event
highlighting art and culture of Las Cruces.
Live music from Grupo Control and Proud
Pete. Beer and wine garden, car show, local
food vendors, interactive booths, luchadors
and more. Free. 2 p.m. - 9 p.m. Plaza de Las
Cruces, 213 N. Main St., Las Cruces.

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Apr. 27-28

- La Vina Winery Spring Wine Festival: Annual Spring Wine Festival. Over 20 wines will be available for tasting and purchase. Adult admission is \$25 and includes a souvenir glass. \$10 admission for guests 12-20 years old and guests 11 and under are free. Event is from noon - 7 p.m. La Vina Winery, 4201 S. Highway NM-28, Anthony.

Apr. 28

- Farmers and Crafts Market: Special Sunday Market in Downtown Las Cruces. All goods sold by the vendors are local. 8:30 a.m. - 1 p.m. Free. Plaza de Las Cruces, 213 N. Main St., Las Cruces.

May 3

- First Friday: “She Paints With Fire” encaustic paintings by Carrie Greer and Karen Zibert. 4 p.m. - 7 p.m. MAS Art Gallery, 144 Wyatt Dr., Las Cruces.

- First Friday at Trails End Gallery. 4 p.m. - 8 p.m. Trails End Gallery, 1732 N. Mesquite St., Las Cruces.



May 5

- Booze Yoga: Beginner friendly yoga class on the first Sunday of each month. One hour class with two beers or mimosas included. \$20 per person. 9:45 a.m. - 11 a.m. Las Cruces Little Toad Creek Brewery & Distillery, 119 N. Main St., Las Cruces.



**ANNUAL
PLANT
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Saturday**

MAY 4, 2024 • 12 - 4 PM
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Cruces Creatives, 205 E Lohman Ave

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Don't miss out on the excitement for the 3rd annual Amador Dayz this Cinco de Mayo weekend!

Prepare yourself for the ultimate challenge at the Broken Spoke Hot Wing TAPOUT, brought to you by Zia Chile Traders. Do you have what it takes to become the champion of the spiciest wing-eating contest in the Galaxy?!? The competition will be held on the Broken Spoke TapHouse Biergarten!

Sponsoring the competition will be John "CaJohn" & Sue Hard, founders of Zia Chile Traders. CaJohn, has appeared many times on The Food Network, Cooking Channel, History Channel and the major television networks, and is known as the "Godfather of Hot Sauce."

Come join the fun this May 4th at The Broken Spoke TapHouse, festivities begin at 1 pm.



AMADOR

MAY 4TH DAYZ

Festivities begin @ 1 PM



Registration starts at 1pm
First Come First Serve
(limit 25 contestants)



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Glass in the Garden OPEN HOUSE

By Faith Hutson

Last fall, I decided to make some crazy stained-glass pieces installed in metal casement window frames to create yard art. Yes, our household upcycles. Upcycling takes what some might discard, to figure out what it could be next. The original form is retained and is usually recognizable in what it has become. Just because some glass breaks, that doesn't relegate it to the trashcan.

Not long after we installed the stained glass, I realized how many glass and ceramic garden pieces I had created and the idea of having a "Glass in the Garden" open house was born.

Since glass is so durable, it can be ideal for exterior use. It's perfect for taking advantage of the play of light from the sun. If you think glass is boring or too fragile to be outdoors, just Google "glass in the garden" and check out all the amazing images.

The Hutson/Verploegh historic home is on the original El Camino Real de la Tierra Adentro National Historic Trail, an indigenous trail which became the Royal Road from 1598 to 1882. In Las Cruces, a portion of this trading route is on Mesquite Street, the eastern side of the Original Townsite of Las Cruces since 1849. Our garden is composed of mostly

plants native to our region or "near-natives," plants that can survive our high summer and low winter temperatures, our increasingly dry conditions, spring winds,

and low-nutrient or alkaline soils. Mixed in with the plants are glass and ceramic totems, stained-glass windows and painted windows, glass flowers, as well as little glass and ceramic surprises!

The City of Las Cruces, established in 1849, celebrates her 175th anniversary for 2024, and "Glass in the Garden" is a fundraiser to

support Mesquite Street Amigos, a group of friends living in the Mesquite-Street Original Townsite Historic District. They are organizing several public events throughout the year to celebrate Las Cruces' 175th birthday.

"Glass in the Garden" will be April 27, 2024, from 3 p.m. to 6 p.m., at 706 South Mesquite Street in Las Cruces. We suggest a \$5 per person voluntary donation and there will be painted windows and other glass art for sale. Come out and be inspired

to make your own glass art and support the Mesquite Street Amigos holding community events to celebrate the 175th birthday in the Las Cruces Original Townsite.



"Glass in the Garden" will be April 27, 2024, from 3 PM to 6 PM



Baked Feta

By Gordon Buck

INGREDIENTS

One 8 oz. block of feta, blotted dry

Sprig of Rosemary or Basil, optional

2 tbsp. extra-virgin olive oil

1 tbsp. honey or a slather of Fig Preserves

Black pepper

Crusty French Baguette (a slight toasting serves well but isn't a must)

Kale Salad with juice of half a fresh lemon, dried cranberries, and crushed Walnuts or Pecans as an optional salad or Heirloom tomatoes, roasted beets, nuts or pickled vegetables

PREPARATION

1. Heat the oven to 400 degrees. Select a small oven-to-table earthenware dish or a small ovenproof sauté pan. Place the feta in the dish, top with thyme, if using, and cover with the olive oil. Bake until the cheese is soft and springy to the touch but not melted, about 8 minutes.

2. Heat the broiler. Paint the surface of the feta with the honey or preserves. Broil until the top of the cheese browns and just starts to bubble. Season to taste with black pepper. Serve immediately with baguette and, if desired, Kale Salad, sliced heirloom tomatoes, roasted beets, nuts or pickled vegetables.

Yield: 4 to 6 servings

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Ingredients

- 1 lb. pork stew meat, cut into bite sized pieces*
- 1-2 tbsp. La Posta Posole Seasoning
- 2 cups water
- 1 (16oz.) jar of La Posta Sun Dried Red Chile Sauce
- 1 (25 oz) can Mexican Style Hominy, drained and rinsed

Directions

1. In a large pot cook pork in 2 cups of water over medium high heat. Bring to a slow boil, stirring occasionally, about 15 to 20 minutes or until pork is fully cooked. Watch carefully, so not to burn as water reduces. .
2. Reduce heat to low and stir in La Posta Posole Seasoning spices, coating meat well.
3. Slowly add La Posta Sun Dried Red Chile Sauce, and hominy, mixing well. Cook over medium heat, bringing to a

Salt to taste

- ½ cup chopped white onions or 2 green onions, green parts only, chopped
- 3 to 5 radishes, sliced
- 2 tbsp. dried Mexican oregano for garnish
- 1-2 limes, quartered into wedges

slow boil. Reduce heat and simmer for 10 to 12 minutes.

Salt to taste.

4. Ladle into individual bowls and garnish with a sprinkling of onions, radishes, oregano, and squeeze of lime to brighten the flavors. Serve with a tortilla or roll. Buen Provecho!

Note: For a thinner posole broth, add water as desired. *For a Beef Posole - replace the pork with 1 lb. beef stew meat cut into bite sized pieces.

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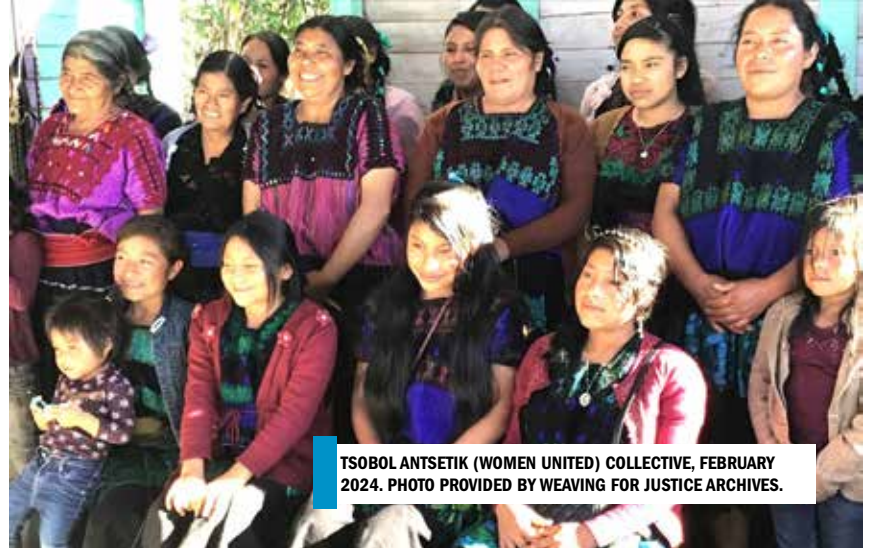


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Go to lascruces.gov/AskAlice for more information and a link to the registration portal.

In partnership with Public Art, Economic Development, and Las Cruces Public Libraries
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Weaving for SOCIAL JUSTICE



By Lorrie Meeks

The Weaving for Justice organization is a story of traditions, women, collectives, a Catholic Bishop, a student, symbolism, culture, resistance, dignity, and autonomy.

About 1700 miles south of Las Cruces, bordering Guatemala, lies the state of Chiapas, Mexico. It has been a significant Maya center since the 7th century. The Maya Women have been weavers for as long as can be remembered. It is said the moon taught the women how to weave and female saints gave each community distinct designs. The weavings are embedded with the belief that people, plants, animals, the earth and spirits must cooperate to keep the world in flower.

In the 1970s, when the Catholic church focused on improving life for the poor, the Bishop of Chiapas invited the indigenous men of the regional parishes to meet. Although many spoke different Mayan languages, as they talked, they came to realize they were not alone in their struggles. Eventually Catholic

nuns began to lead workshops in the communities where men and women read verses from the Bible and analyzed how these related to the conditions in which they lived. They began to question if they had the right to have power over their own lives. They imagined a system that would allow their children to be educated, where families could stay together and work their own land, and in short, to live a life with dignity in their traditions. A few years later, weaving collectives began to form in highland Chiapas, some sponsored by the government, others independent.

In the 1980s, Christine Eber, then a student from the US, was in Chiapas working on her dissertation. She asked what she could do to give back to the community. The answer was, "Please help the women in our community sell their weavings through fair markets."

When the North American Free Trade Agreement was enacted in 1994, the livelihoods of small farmers and indigenous communities were

economically devastated. The women of the collectives began organizing within the newly formed autonomous townships created by the Zapatista Army of National Liberation, which encourages participation by everyone and includes laws made by consensus that grant many rights to women.

Eber arrived at New Mexico State University in 1995 to teach anthropology. At that time, students and community members were joining forces to assist people displaced during the conflicts that ensued in the aftermath of the Zapatista uprising. In 2003, Sophia's Circle, a 501c3 organization, was formed in Las Cruces. Establishing fair trade markets between US locations and Chiapas women's collectives became its main project. Today Weaving for Justice stands in solidarity with eleven weaving collectives under the fund-raising umbrella of Sophia's Circle.

The weavings are made on a back-strap loom using a process called brocade. All the weavings represent strong relationships

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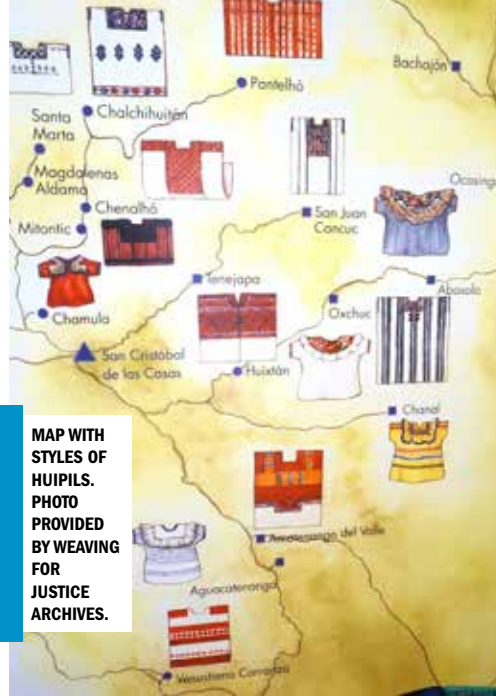
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MAP WITH STYLES OF HUIPILS. PHOTO PROVIDED BY WEAVING FOR JUSTICE ARCHIVES.



DONATED ITEMS FOR SALE AT THE STORE. PHOTO PROVIDED BY LORRIE MEEKS.

to the language of life. The Ancient Maya Cosmogram is a rhomboid. It depicts the Maya cosmos, a quartered universe moving through time, uniting earth and sky. In San Cristobal de las Casas, a group of women make nursing-mother dolls dressed in the clothing of different Maya townships. Another collective, Las Abejas (The Bees), a Catholic social justice organization, embroider clothes which say “Women bees, sowing life, harvesting peace.”

As they weave, the women of the collectives talk about the culture they are trying to hold onto in their communities. The pillars are: cooperate, don't compete; remain true to hand craft, don't mass produce; work hard to hold power within yourself, your family, land, labor and community.

Over the years, Christine Eber, along with a Steering Committee and 20 committed volunteers, have held community talks, weaving sales, and fundraisers to support the human rights of

I have a responsibility to give back

the people of Chiapas. Currently, at their store, Weaving for Justice sells scarves, napkins, children's dresses, tortilla warmers, bookmarks, glasses cases, handbags, huipils (tunics), felted toy animals, and more, all with symbols that connect us to the spirits of the Maya women and the Earth. All proceeds from the items go back to the weavers, as Weaving for Justice is an all-volunteer organization. In addition, Weaving for Justice helps raise funds for the Maya Educational Foundation, which provides scholarships for Maya youth to attend high school and university in Guatemala, Chiapas and Belize, through sales of donated items at their store and an annual sale.

The store is in a wing of First Christian

Church, 1809 El Paseo Road, Las Cruces. Sales are held in the Atrium of the Church from 10 a.m. to 3 p.m. on the 3rd Saturday of the month or appointment by email (weavingforjustice@gmail.com). There is an online shop and more information at <https://weaving-for-justice.org/>

When asked what motivates Eber to devote almost forty years of her life and counting to helping the women of Chiapas, her answer is “Tengo un cargo.” In colloquial use it means, “I have a responsibility to give back.”

Information for this article was contributed by Professor Emerita Christine Eber, Weaving for Justice Members and Volunteers Handbook, Sophia's Circle and Weaving for Justice Annual Newsletter, and Karen Boyer.



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PHOTOS BY KIMBERLY MASKER AND MARK MASKER

PYROMANIA

2024 Fiery Foods & BBQ Show Invades Albuquerque

By Mark Masker

This year, kids, we learned that capturing a ship is a lot harder than swabbing the deck. More specifically, I learned that lesson. For about twelve years, I was the editor-in-chief of Dave DeWitt's burn-blog.com. Part of that involved networking with exhibitors at Dave's National Fiery Foods and BBQ Show and taking pictures of them while working on story ideas for the coming year. Over that time, I enjoyed the privilege of Dave's mentorship, plus working with his niece, Emily DeWitt-Cisneros, and her husband, Max, at the show. Everything was going great- and then Dave retired.

During the 2022 show, Dave DeWitt sat me down at the lobby bar at Sandia Resort and Casino, where the show takes place each year, to give me the news. It was a bit of a surprise but not totally unexpected. After 50 years of producing very successful shows, Dave was ready to trade in his show badge for a fishing pole. Thirty-four of those years, he created and grew the National Fiery Foods and BBQ Show into what is now: the most successful hot sauce show in the country. He also grew the Scovie Awards alongside the show, making them the most prestigious awards for hot sauces

and spice rubs in the industry.

For those of you who haven't heard of the show, each year the National Fiery Foods and BBQ Show comes to Sandia Resort and Casino at the end of February and the beginning of March for a weekend and showcases the latest and greatest hot sauces and spice rubs that the industry has to offer. Hundreds of exhibitors let thousands of attendees sample products all weekend long. There are also cooking demos, giveaways, and a lot more. It is the largest hot sauce show in the country.

{ It is the largest hot sauce show in the country }

All of this tradition and process was up in the air with Dave passing the torch to whoever bought out the company. He planned on selling it to someone who he could trust to carry on his legacy without messing it up, and after a brief phone call and a very heavy heart, the answer was, "Hell yes" from me. I was the proud new torchbearer of said legacy. The easy part was done, but there was this little thing to take on called "responsibility" which

turned out not to be so little.

Over the next ten months, Emily and Dave coached and trained me on how they ran not just the show itself but also the Scovie Awards. I dove into the process enthusiastically, learning every lesson they had to teach, preparing myself for March 2023 when I would officially be the owner. Both of them were incredibly helpful, organized, and informative.

I learned as much as I could and by the 2023 show, I felt pretty confident. I worked alongside Emily, Max, and their family from exhibitor load in on Thursday to load out after the show on Sunday. It was a tremendous experience and I was amazed at how well Emily and Max managed to keep things organized and under control.

The biggest test was yet to come: producing the show and the Scovies myself. With the end of the 2023 show, the keys to the kingdom were officially mine, as was the heavy responsibility of keeping the faith and not mucking anything up. There is a temptation whenever you are put in charge of anything to leave your mark on it. This double edged sword can either make or break your success. The key is exercising good judgment while holding your ego in check. All too often, a new boss or owner starts making a bunch of changes, turning an established business into what they think it should be, rather than being true to what made the operation successful in the first place. I would be damned if that was going to happen on my watch. Dave knew I felt that way and would preserve his legacy; it is a big part of why he sold Sunbelt Shows Inc. to me in the first place.

Over the next year, I kept true to



the show and the Scovie Awards. Any changes I made created (what I thought would be) a better experience for the exhibitors and attendees. All throughout the process I asked Emily and Dave questions, which was a huge help. I even managed to retain the same crew that made the show successful in the first place, from the venue to the marketing team to the staff on the floor. This allowed the transition from Dave's ownership to mine to be seamless. The last thing I wanted was to alienate everyone with a bunch of flashy changes that were not true to the Fiery Foods Show.

Still, some changes had to happen. If you went to the show in 2023, you may have noticed or heard about the three hour line to get in on Saturday. That is great to see if you are the one selling the tickets, but if you are one of the attendees waiting in line, not so much. We decided to start letting the general public in at 9 a.m. instead of the usual 11 a.m. on Saturdays. The idea was to cut down on that big clot of initial attendees that builds up at the start of the day. With a much smaller initial rush, the hope was that the line would flow more smoothly. When I told Sandia about it, they jumped for joy. As it turned out, letting the public in earlier worked like a charm. Not only that, the exhibitors were able to give each attendee their undivided attention, guiding them to products geared toward individual customers. As a result, a lot of them sold more products than in years' past.

We managed to get more sponsors this year. Shamrock Restaurant Supply stepped up to sponsor the DISC-IT

cooking demos on the patio, providing Joe Madrid and Nevin Montañó with all of the supplies they needed to cook up some great recipes. NBC Packaging sponsored a lounge for the exhibitors so they could kick off the day with coffee and donuts or take a break in the afternoon after slinging sauce for hours. Be Well New Mexico also sponsored the show. Hopefully, as we build these relationships, there will be more to see at the show each year.

The largest change was out front. For years DISC-IT wanted to move the giveaway grill to the front for maximum exposure. Sandia not only let us do that, but they were also kind enough to allow us to set up a 12 foot skeleton in a show shirt attending the grill. Nevin came up with the brilliant idea of adding three daily disc giveaways to the mix, with each disc holding twenty or more products from our exhibitors to sweeten the pot. It was a huge attention magnet and we will continue that new tradition in 2025.

We also had a lot of new exhibitors this year. With hot sauces and spice rubs being more popular than ever, a lot of enterprising new companies have cropped up over the last several years. If you were at this year's show, you probably sampled some of what they had to offer.

By the time the show ended on Sunday, we were all exhausted, just like we are every year right after the show, however, the exhibitors were extremely happy. They were so pleased that more of them re-upped for 2025 than ever before. Now, we just need to make sure we have that skeleton again for next year!



Gold Digger

By Gordon Buck

INGREDIENTS

1½ oz. Makers Mark or other whiskey

¾ oz. Lemon juice

Sugar square or equivalent or 1 Bar spoon honey

2 Dashes aromatic bitters

1½ oz. Brut champagne

Lemon slice for garnish and a dash more of whiskey or champagne

DIRECTIONS

Combine the first six ingredients in a shaker. Add ice and shake until cold. Add champagne to the shaker, then strain into an ice-filled double Old Fashioned glass. Spritz the surface with whiskey or champagne and garnish with a lemon slice.

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Sugar Rim



For the love of art and culture: CAMINO DE LOS ARTISTAS

By Sylvia Quintanilla

Amador Live and the Mesquite Historic District Art Ramble gathered to shine a spotlight on artists in the area at the Camino De Los Artistas. Six galleries were on display with artwork in various mediums and textures. A portion of the proceeds will promote historic preservation and townsite improvements in the Mesquite Historic District.

Amador Live, 302 S. Main St., is an impressive venue. Walking up the ramp to the event, you were immediately immersed in the diverse talent each gallery had on display. Along the windows of Amador, the cloudy backdrop allowed for semi-dim natural lighting to come in; however, the spotlights above the galleries made each artist's work shine.

Victor Whitmill had his art on display

with Trails End Gallery and Studios, 1732 N. Mesquite. Whitmill works with oils, graphite and acrylics and describes his artwork as metaphysical surrealism.

Whitmill said he connected with the gallery over a year ago, and that in spite of the Southwest influence, Gray Biel, Owner of Trails End Gallery, brought in Whitmill's work. "I am very appreciative of the opportunity," Whitmill said. At the show, Whitmill had several pieces on display including oil paintings with lots of rich green and brown hues and powerful earthly and celestial themes.

Trails End Gallery also had vibrant pink floral watercolors from Cholla Duo. Armando Garica also had his jewelry on display. His work was deeply inspired by the area with iconic images like the 3 Crosses and New Mexico state outline with

the Zia Symbol. A few pieces were adorned with turquoise stones as well.

Faith Hutson was proudly showcasing her father, Bobbie Hutson's, jewelry. Faith said that her mother describes her father as a late bloomer in the art world. Faith said her father was a military man for 20 years. He then attended New Mexico State University in 1984 and graduated in 1989 with an art degree and an emphasis in ceramics. Faith explained Bobbie works with silver jewelry. Faith had many pieces to show that her father created. She said that he finds a lot of stones in the desert and uses them in his work. Faith went on to say that her father doesn't sell in a gallery, but does commission work.

Irene Oliver-Lewis is a powerhouse in the entertainment and art world. Oliver-Lewis had a multimedia miniature of the





Amador Hotel. This piece was worked on by Las Muchachas de Las Cruces Creativity Studio that is run by Oliver-Lewis and her sister, Sylvia J. Camuñez.

Six galleries were on display with artwork in various mediums and textures.

This miniature was somewhat of a love letter to the historic Amador Hotel and the restoration project. There were two rooms featured in the front including the original 1800's family music room with a photo of the room to compare. Downstairs was the lobby from the 1900's and the outside of

the Casitas from the 1920's. Deb Dennis, Vice President of the Amador Hotel Foundation, said the Casitas were more of a temporary housing unit for young married couples waiting on permanent housing to be available. On the other side was the Beer Garden from the 1950's. Dennis mentioned there was a local Budweiser brewery and the Budweiser Clydesdales would bring beer to the hotel.

Oliver-Lewis said most of her artwork is with paper and about her heritage. She said that she knows the history of the Amador Hotel, as it has been a part of her history for years. The passion the sisters have for the subject can really be seen in the details. There were authentic rugs in the lobby, photos of the Amador family in the music room, and a piano and tea set. In the beer garden, in addition to beer bottles, there

was a mini cola carton with mini cola bottles waiting to be enjoyed. "This is the love of my culture and neighborhood," Oliver-Lewis said.

Mel Stone is a photographer and owner of the Mesquite Art Gallery, 340 N. Mesquite St. Stone was a newsman and worked as a TV journalist. After his retirement, he bought his first digital camera. He had heard about Las Cruces and moved to New Mexico 13 years ago. Stone had multiple photographs of the Organ Mountains at his table including various angles, times of day and colors. Stone said when he goes out to photograph the Organ Mountains he never knows what he will capture.

Diane Alire is an Artist and the Owner of Gallery 925, 925 N. Mesquite St. Alire

Continued on Page 18 ►





◀ **Continued from Page 17**

said her gallery has been open for three years. Each month she has a different art show giving a platform to artists. She has a selection of gift items in the back of the gallery. On her table, Alire had a sampling of ceramics from Glen Schwaiger and prints from other artists.

Pete Paulson has been operating the trolley since 1988. The free trolley service for the Art Ramble was established in 2023. The new route will now begin at Amador Live. The route will run to Las Cruces Street to Mesquite with Trails End Gallery being the first stop. They will backtrack the same route. The entire experience takes 60 minutes and up to 25 people fit on the trolley. Trolley hours are from 6 p.m. to 9 p.m. Paulson said that guests are welcome to stay at any stop and they can be picked up again.

Paulson explained by expanding to Downtown Las Cruces, he believes the interest in the ramble will grow. "I think by changing the route we are going to generate a little more interest, and the whole idea is to get these galleries discovered and put them on the map and give people a reason to discover them," Paulson said.

Max and Kristie Bower own Amador Live and served as hosts for the Camino

De Los Artistas. Max has been in Las Cruces for 30 years and recalled a memory after college. "I've been here long enough to know what downtown looked like and how depressing it was before. I can remember my first job out of college working for a bank here, on my lunch break, walking up and down Main Street, just looking at the potential and realizing, you know, where is everyone?" Max said. An expo showcasing the vast local talent is something Max has wanted to do. Max explained the idea behind the event was to help support the Art Ramble. Proceeds from the event went to the program. "I thought if we can come in and help do something like this, where we create this expo with the idea that maybe we do it once in a quarter, and it looks like we will because of the turnout. There was a lot of support," Max said.

When Kristie learned about the Mesquite Historic District's rich art scene, she questioned how more locals did not know about it. "This is so cool," Kristie began. "This is such a hidden gem, right? When you're a tourist in your own town, what are the things that you could do? I didn't even know this was here. I love all the galleries. I love what they're doing and there are just so many creative people involved."



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In the heart of the majestic southwest, nestled alongside the Organ Mountains, lies Las Cruces, New Mexico; a city with breathtaking desert landscapes, rich history and cultural diversity. In recent years, Las Cruces has become home to filmmakers, cinephiles and story-tellers from around the globe who relish in its beauty and find opportunities to cast light on the rugged Southwest through the big screen. As April approaches, there is an air of anticipation as we await the 9th annual International Film Festival. Starting on April 3rd, it will be a four day event that celebrates film, honors the human spirit and highlights the power of storytelling.

Who better to tell the story of film and the upcoming Film Festival than one of our local American Filmmakers and NMSU Film Professor, Ross Marks. We had the pleasure of interviewing Marks about the Festival, its history, key collaborators and its vision of the future of the film industry in the Mesilla Valley. Marks, amongst his many other roles, serves as the Executive Director of the Las Cruces International Film Festival.

“This is our ninth year here with the Las Cruces International Film Festival. April 3rd is our opening night and is featuring a film called Little Brother screening at 7 p.m. at Cineport Theatre 12. It is a New Mexico made movie involving Sheridan O’Donnell, Keagan Karnes and various other talented artists from film, so that’ll kick off the festival,” Marks said.

Along with the opening night’s screening, on the second day of festivities, Ron Pearlman will be receiving the honor of the Outstanding Achievement Entertainment Award and he will also be speaking on the NMSU Campus at the Center of the Arts at 2 p.m. The talk will be free and open to the public. Additionally, on the 5th, the Film Festival will honor Producer Jason Clark with the Outstanding Achievement in Producing, followed by a screening of his film starring Mark Wahlberg, TED.

Throughout the course of the festival, they will screen over 100 films, 10-15% of them made in Southern New Mexico,

according to Marks. The films are categorized into full films, narrative films, full and short length documentaries, music videos, animated films, local shorts and student films.

The selection process to be featured in the Film Festival is a very unique and compelling approach that integrates the efforts of the Creative Media Institute, members of film faculty and our very own NMSU students. The process helps students get involved and is built into the film curriculum.

“It’s a unique festival because we’re student run. We’re the largest film festival in the country run mostly by students. There’s a class I teach in the fall and those students program the festival. We had over a thousand submissions, so the students will go through all the films and narrow it down to those they think are worth selecting. They go through everything with our artistic director and then make the final decisions based on categories,” Marks said.

There will also be an array of film-industry related workshops including, hair and makeup, writing for film and television, a producers’ workshop and more. It will not only highlight members of the film industry, but will also serve as an opportunity for those wanting to explore more of the industry through learning and networking.

The International Film Festival is a platform for voices of filmmakers from all walks of life to be heard, celebrated and embraced. The festival has evolved over the years and has gained traction due to the collaborative efforts of film

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professionals, film liaisons, New Mexico State University's renowned film program and its integrative model. In addition to the State of New Mexico's tax incentive program to encourage film-makers to film in New Mexico, the Creative Media Institute at NMSU, the Las Cruces Film Office, along with local film-makers and crew, have really grown the industry into the success we see today.

"The goal for the Film Festival is to grow the film industry in Southern New Mexico and the festival is really the mouthpiece for that. It is also my personal goal," Marks said. "I do that in three ways: by putting on the film festival, by making movies here as a filmmaker, and by working as an educator [where] I teach and train people to work in the film business."

Building retention in the film industry is another element of the Film Festival that has become crucial to its success in Southern New Mexico. According to Marks, about 10,000 people come over the course of five days and approximately 60-70 visiting filmmakers have the opportunity to take part in a location scout

facilitated by the Las Cruces Film Office. Filmmakers will board a van and will be toured around the Las Cruces area to view possible film locations they could use to shoot their next project.

"We have had several success stories where filmmakers have come in for the festival and loved it and loved Las Cruces and then they have come back to make a movie, so that's, you know, always

Cruces has now become a destination for filmmakers and tourists alike.

"When filmmakers and film fans come for the week of the festival, we get somewhere in the neighborhood of about 10,000 people where they spend money in hotel rooms, restaurants...we have determined that the overall economic impact of the film festival is north of \$250,000 for the five days," states to Marks.

The festival brings the best of independent film in all genres for 5 days to Las Cruces.

As the festival approaches, we anticipate not only a showcase of vibrant and diverse talent of our local filmmakers but also welcome a wave of creativity, culture and economic growth to our area. The festival is a base which enriches our community and provides a platform

for our local film family to thrive. Film has provided the opportunity to highlight the beauty of Las Cruces, Mesilla, and other parts of Southern New Mexico along with its unique culture, community, and to welcome you all to play a role in its never-ending story.

More information about the Film Festival, Line-up and how you can purchase tickets is available at <https://lascrucesfilmfest.com/>

rewarding," Marks said.

The annual International Film Festival and the Film Industry have significantly improved Southern New Mexico's economy and social landscape. Its presence has spurred the growth of local businesses, especially those connected to film production. This has not only created jobs directly related to film but also in supporting industries like restaurants, hotels and service-oriented businesses. Las



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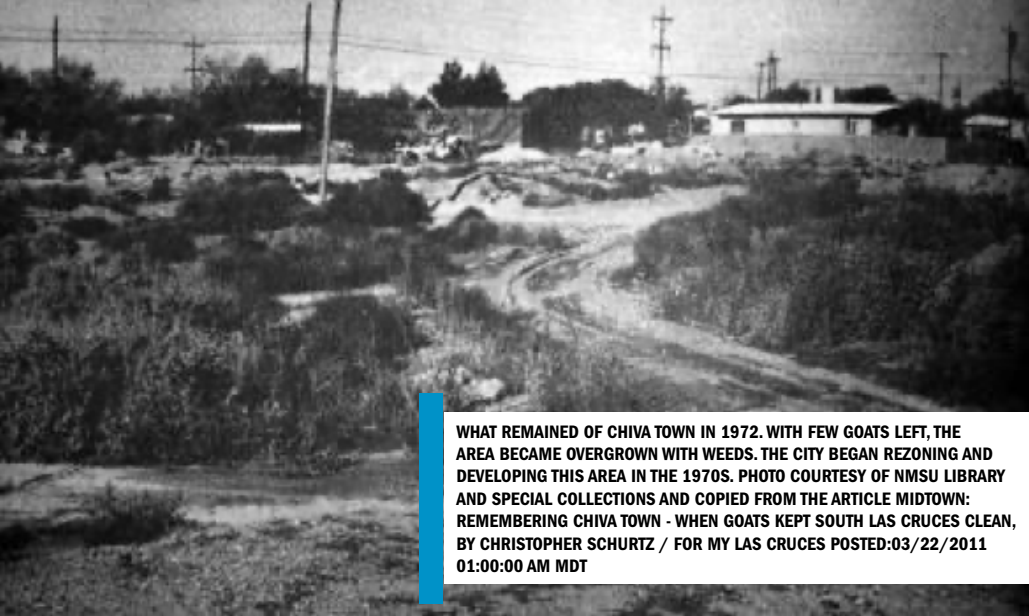
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WHAT REMAINED OF CHIVA TOWN IN 1972. WITH FEW GOATS LEFT, THE AREA BECAME OVERGROWN WITH WEEDS. THE CITY BEGAN REZONING AND DEVELOPING THIS AREA IN THE 1970S. PHOTO COURTESY OF NMSU LIBRARY AND SPECIAL COLLECTIONS AND COPIED FROM THE ARTICLE MIDTOWN: REMEMBERING CHIVA TOWN - WHEN GOATS KEPT SOUTH LAS CRUCES CLEAN, BY CHRISTOPHER SCHURTZ / FOR MY LAS CRUCES POSTED:03/22/2011 01:00:00 AM MDT

Peña and his wife Doña Maria Paz Barela Peña (affectionately known as Doña Paz) owned five acres that went roughly from the Las Cruces arroyo, south to Utah Avenue, east to Espina Street and west to El Paseo.

Doña Paz was a successful female entrepreneur and leader during Las Cruces' formative years.

A Glimpse of Doña Paz and her Chiva Town

By Faith Hutson

A special thanks to the granddaughter, great-granddaughter and great-grandson of Doña Paz for their stories and photos.

When I moved into the Las Cruces Original Townsite over 20 years ago, I learned that this south end of the Mesquite Historic District has been known as “Chiva Town;” an area once dominated by goats and still presided over by the spirit of “Doña Paz!”

Goats, *chiva* in Spanish, were brought to Las Cruces in the 1880’s by Don Eugenio Peña. For a while, Peña lived in El Paso, Texas, after migrating from the state of Chihuahua, Mexico. Later he moved with

his goat herds and his first wife, Adela Pacheco, to Las Cruces, New Mexico.

Maria Paz Barela was born on January 18, 1886, to Jesus Barela and Maria Florencia Acosta. The Barela-Acostas were neighbors of Eugenio Peña, and he employed Maria Paz as a caregiver for his ailing wife Adela. After Adela passed away, Maria Paz married Eugenio in about 1907, in Las Cruces, New Mexico. At this time, Eugenio was about 44 years old and Maria Paz about 22. Don Eugenio

The area they settled in came to be known as “Chiva Town,” or “goat town,” because of the goats that Peña had brought with him. By the early 1900s, there were thousands of goats in Doña Ana County. Chiva Town is bisected by El Camino Real de la Tierra Adentro, the Royal Road through Nuevo Mejico, which historically jogged through the sand dunes linking what are now known as South Espina Street and Mesquite Street. In the 1991 book of biographical essays, *Survivors: Women of the Southwest*, by Rita Kasch Chegin, Las Cruces Elsie Chavez Chilton talks about Chiva Town during the 1930s and 1940s. According to Elsie, “Chiva Town was several acres located up on the high place that is now Solano- all that area. The goats and the herders lived there in very, very small huts- makeshift places. They would milk the goats, make cheese and butcher some of the goats. They would come down to the lower part of town to

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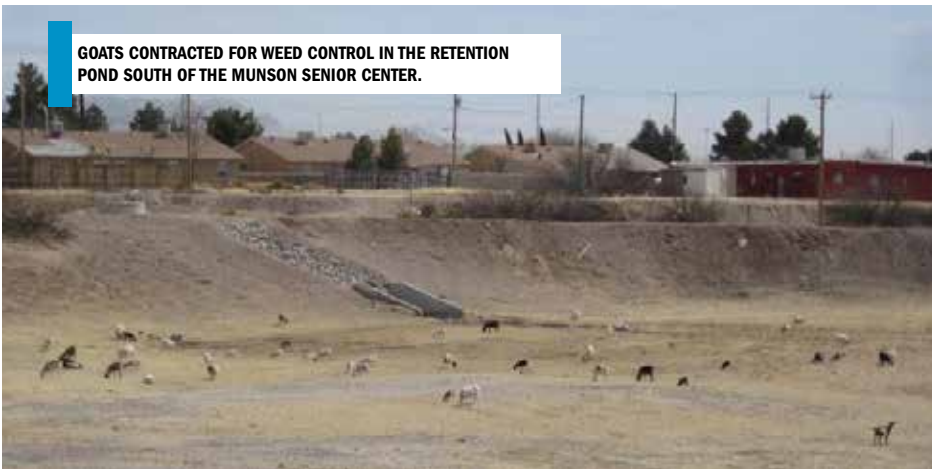
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sell it all.”

Don Eugenio sold goat milk, *leche de cabra*, from a blue wagon, and when he passed away in 1929, Doña Paz took over. She sold goat cheese from a horse-drawn buggy. She had many herds of goats which her four daughters milked to make the cheese.

During World War II and the meat rations, Doña Paz sold off herds as people had begun rustling them. Once the goats were gone, she turned her house, located at the corner of Mesquite Street and Utah Avenue, into a dancehall. Every Saturday night dances, or *bailes*, were held for the community. The men from the CCC camps would come dance to music provided by a local band, and Doña Paz’s bullwhip kept everyone in line. What a lively place this must have been once upon a time!

Doña Paz was a successful female entrepreneur and leader during Las Cruces’ formative years. She made a traditional corn dish, *posole*, from scratch by shucking and soaking the corn which she sold at her dances. She made *novenas*, nine day prayer rituals, to San Isidro, the patron of farmers, with prayer pilgrimages offering petitions to the saint and praying for God to bless the fields. People walked around to each farm to ensure good harvests. She also reenacted *las posadas*, or the process of Mary and

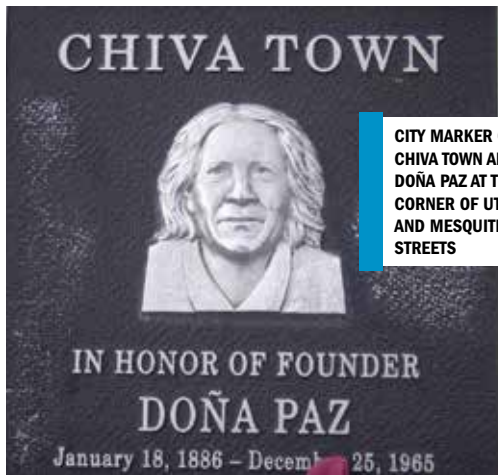
Joseph seeking room at Christmas time. She danced at Tortugas, made her own *tesguino* corn beer, and would go trick or treating at Halloween. Doña Paz passed away at the age of 79, on December 25, 1965, and is buried at San Jose Cemetery.

Chiva Town and the goats were still around in the early 1960s. Wanda Mattiace, who lived there during that

time, talked to me about the warmth and caring nature of community. They always shared what they had even though they were very poor. Wanda was a very skinny girl and on her daily walks to and

from Valley View school, people were always saying “come here *flaca*,” (*flaca* meaning skinny girl) and they would give her warm tortilla quesadillas filled with goat cheese.

As recently as 1972 there were still unpaved streets in Chiva Town. With zone changes, the old Las Cruces Arroyo was tamed, Valley View Park was built along the arroyo’s old path. The Munson Senior Center and public housing projects were constructed. Today, Chiva Town, Doña Paz and her goats are a story that needs retold. A plaque honoring Doña Paz was dedicated on May 16, 2001, as an enduring symbol of how a pioneer woman shaped the early history of Las Cruces.



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