

October 2023

A Legacy Local Monthly Publication

# The Historic

Mesilla Valley

Mesilla Jazz  
Happening

Día de Los  
Muertos Mesilla

The Adobe Horno:  
Truly Living History

*Santa Fe Opera*

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**Featured on the Cover:**  
(photos courtesy of Blanca Araujo)  
Dia De Los Muertos at the Historic Mesilla Plaza hosted and organized by the Calavera Coalition

## Submissions

The views presented in the Politico column are not those of the publisher or editor of this magazine. If you would like to submit or respond to an opinion, send your submission of no more than 600 words to [editorial@thehistoricmagazine.com](mailto:editorial@thehistoricmagazine.com). The publisher reserves the right to edit, cut or publish any submissions.

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The Historic Mesilla Valley Magazine  
Economic Equilibrium of New Mexico  
H2 Development Group  
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# A NOTE FROM THE publisher

Welcome to Fall in New Mexico! Come with us on a journey through the South Valley then head east as we begin our travels to La Luz and north to Albuquerque. It goes without saying that New Mexico has some of the most diverse topographies in the United States and our cooling season brings with it an equal number of enchanting activities.

In this issue we are exploring the historic Santa Fe Opera and its organic architecture which makes for some of the world's leading performances. You'll also read about some of New Mexico's oldest and largest corn mazes that offer good, wholesome fun for everyone.

Keep in mind as you read to please continue to support our local businesses – we all want our community to thrive and The Historic not only acts as a great literary piece but a catalogue of our local economy. Don't forget on October 12, 2023, from 6:30-8:30 p.m. we have our Fall Bash at Public House 28 Brewery, where we will be raffling off door prizes for the best Halloween Shirt and accessories if you wear a Fall frock. You'll also receive a pumpkin at the door.

We want to thank our Community Partners who have allowed us to continue to grow as we yet again have hit a net zero return ratio because of

our readership while also bringing the community to your doorstep. If you haven't done so, please sign up for the e-magazine, explore our community partners through our website, and connect with us via social media at [historicmesillavalleymagazine](http://historicmesillavalleymagazine) across Facebook and Instagram. When you connect with us digitally you get the latest event information and will be able to access the invitations to join us at our monthly open houses. Our team urges everyone to check out October's Calendar of Events as we have some great new activities for the community, or get out of town for a quick day trip or a ghoulish evening in the mysterious mountains and mazes around our great state.

Further, the Historic is elated to be introducing mail order subscriptions of the publication. If interested please email: [editorial@thehistoricmagazine.com](mailto:editorial@thehistoricmagazine.com) with subject SUBSCRIBE so you can learn how to sign up for an annual account to our mailing system. We want to take the hassle out of pick-up and the possibility of you missing out on getting your hands on the hardcopy.

Now turn the page and take a deep dive into the joy of our changing seasons in New Mexico and discover (or rediscover) those hidden gems!

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# WHO'S WHO



## The Historic Mesilla Valley Magazine SEPTEMBER ISSUE LAUNCH

Sept. 20 • Painted Door Salon Studios  
Featured Black Tie Sushi from Personal Chef David Chacon, a walking taco bar, live music by Rivas & Black and Mesa Vista Winery.





# Calendar of events

## Through Oct. 22

— Las Cruces Community Theater presents a Sam Shepherd play – True West – about two brothers in conflict over a screenplay. Tickets up to \$20 for adults. Check website for times. <https://www.lcctnm.org/>

## Through Oct. 29

**WEEKENDS ONLY** — The Mesilla Valley Maze opens from 11 a.m.-7 p.m. at 3855 W. Picacho Ave, Las Cruces. Tickets \$18 for adults; \$15 children under 12. A family tradition since 1999 and considered the oldest giant corn maze in the state. <https://www.mesillavalleymaze.com/mesillavalleymaze-visit>.

## Through Nov. 5

**WEEKENDS ONLY** — La Union Maze opens from 5-9 p.m. on Friday, 10:30 a.m.-9 p.m. Saturday, and 11:30 a.m.-5 p.m. on Sunday at 1101 HWY-28, La Union. <https://launionmaze.com/>

## Oct. 4, 7, 11, 14, 18, 21, 25, and 28

— Las Cruces Farmer's and Crafts Market held from 8:30 a.m.-1 p.m. on the Plaza at the Downtown Mall on Main Street. Oct. 28 features a pet costume contest and trick or treating. Visit the Wednesday evening Market on Oct. 18 from 4 p.m.-9 p.m.

## Oct. 5-26

**THURSDAYS ONLY** — Thursday Night Jazz Sessions hosted by Robert Ojinaga and featuring jazz-themed dishes by Chef Enrique Hernandez at Amador Patio Bar and Grill, 302 S. Main St., Las Cruces. No cover. Check website for times. <https://amadorlive.com/events>.



## Oct. 6

— First Friday Mesquite Historic District Art Ramble from 4-8 p.m. beginning at Trail's End Art Gallery, 1732 N. Mesquite, Las Cruces. Free. [www.trailsendgallery.net](http://www.trailsendgallery.net)

— Downtown First Friday Art Ramble from 5-8 p.m. in Downtown Las Cruces to showcase participating museums and galleries. <https://csl-lascruces.org/first-friday-art-ramble/>

## Oct. 7

— Pride Parade and Pride on the Plaza. The parade begins at 4 p.m., followed by entertainment on the stage at the Plaza de Las Cruces from 5-10 p.m. Visit vendors, food trucks and other delights on the plaza. Free. <https://www.snmpride.org/>

## Oct. 13-26

**THURSDAY-SATURDAY** — The Black Box presents Murder by Poe, a dark and spooky play based on Edgar Allen Poe's tales of murder. Tickets \$10-15; website for times and dates. Theater located in the Downtown Mall at 430 N. Main Street, Las Cruces. [nstcbbt@no-strings.org](mailto:nstcbbt@no-strings.org).

## Oct. 14

— View the Solar Eclipse from 9 a.m. to noon at the Chihuahuan Desert Nature Park, 56501 N. Jornada Road, Las Cruces. NMSU Astronomer Dr. Paul Mason will provide expertise. Telescope viewing and activities for all ages. Free. <https://asombro.org/nature-park/>.

— Zoot Suit Pachanga and Car Show features cars, costumes and music from 10 a.m.-8 p.m. at Young Park, 850 S. Walnut Ave., Las Cruces. <https://www.facebook.com/photo/?fbid=297385722985451&set=a.149457381111620>

## Oct. 14-15

— Inaugural Great American Pizza Festival will be held at the Plaza de Las Cruces, and features unlimited pizza sampling from more than 20 food trucks and vendors, beer, wine and local music; starts at 6 p.m. Oct. 14. Tickets are \$25-\$60. <https://www.eventbrite.com/e/1st-annual-las-cruces-pizza-fest-at-plaza-de-las-cruces-all-ages-tickets-422891799757>.

## Oct. 21

— Amador Mimosas Market features specialty mimosas, brunch and vendors at the Amador Patio Bar and Grill, 302 S. Main St., Las Cruces; 11 a.m.-3 p.m. No cover. <https://amadorlive.com/events>

— Las Cruces Air & Space Expo is a family-oriented aviation event that features planes, helicopters, and drones from 10 a.m.-4 p.m. at the Las Cruces International Airport, 8950 Zia Boulevard. Free. <https://www.facebook.com/events/1236041567276580>.

## Oct. 30

— Howl-O-Wine Dog Walk. Register and take your doggy companion for a one-mile dog walk from noon to 4 p.m. around the property of the La Viña Winery in La Union. Celebrate with music, food and pet product vendors, and a contest for best dog costume. Registration packages for human and dog from \$23-\$46 in advance or on site beginning at 1 p.m. Proceeds benefit a spay/neuter program. <https://www.lavinawinery.com/howl-o-wine-dog-walk>

# FALL FUN PARTY

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# MESILLA JAZZ happening



by Desiree Bustamantes

In about 1819, the origins of jazz began to take shape in the outdoor space of Congo Square, in New Orleans, Louisiana. Jazz is characterized by swing and blues notes, complex chords, call and response vocals, polyrhythms, and improvisation. This musical style promotes a beautiful reciprocal conversation held through the sound of music. Within that dialogue, it celebrates all to have their own unique voice showcased.

The Mesilla Valley Jazz and Blues Society was established in 2006, and

**Our mission to “promote the appreciation of jazz and blues art forms”**

is a non-profit organization with a mission to “promote the appreciation of jazz and blues art forms and to create increased opportunities for established and aspiring musicians.” The group comprises musicians and listeners and will be hosting its 21st annual Jazz Happening with a marvelous mix of blues, Latin, Brazilian, jazz, swing, and big band music. The festivities will take place right in the center of the Plaza de Mesilla, which, since the quaint little town’s founding in 1848, has been the hub for historical, social, and cultural events. The plaza is part of the National Historic Landmark District with the most notable building being the Basilica of San Albino.

On Friday, September 29, the David Borrego Quartet will open the show at 4 p.m., followed by Sam Barlow and True Blue, Manny Flores who is an El Paso born Brazilian jazz musician, and Abel Mireles/Candice Reyes. Saturday September 30 is an all-day event, which commences with the Soledad Canyon Quartet, Lush Life, Border Jazz Quintet with Jessika Brust, and Rio Grande Revelers who considers themselves a Dixieland-style group, playing early classics through the revival period. Also gracing the stage will be the Colin McAllister Quintet and concluding the day’s events will be the absolute powerhouse voice of Hillary Smith and Chill House Blues.



The Sunday, October 1, line-up will be MoneyMaker\$, Derrick/Harris Band, Jazz Unlimited, Army 1st Armored Division, and the Border Jazz Orchestra will bring it home to close the show. The Border Jazz Orchestra is a professional jazz ensemble that is comprised of musicians around the region. The group was founded by Dr. Pancho Romero in 1991, and many

members have performed with jazz greats such as Wayne Newton, Elvis, The Supremes, and The Temptations. Shout out to the New Mexico State University Atkinson Recital Center that will be presenting a performance by the Border Jazz Orchestra, “When Swing was King,” on October 14 at 7 p.m. Hope to see you there!

While we are still singing to the tune of jazz, The Mesilla Valley Jazz and Blues Society is accepting new members and invites potential applicants to join any of their meetings that occur the third Sunday of each month. They even feature a live musical performance at each meeting.

*NMSU Atkinson Recital Hall  
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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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(PHOTOS COURTESY OF BLANCA ARAUJO) DÍA DE LOS MUERTOS AT THE HISTORIC MESILLA PLAZA HOSTED AND ORGANIZED BY THE CALAVERA COALITION

## DÍA DE LOS MUERTOS

Mesilla

by Desiree Bustamantes

**Consider taking some time to honor your loved ones**

**D**ía de Los Muertos (Day of the Dead), is a celebratory holiday typically spread over two days, sending a formal invitation to reunite the living and the dead. Loved ones gather in remembrance and honor those who have passed.

From my little hometown of historic Old Mesilla, along with a little more than 1,700 residents, visitors can experience their annual Day of the Dead celebration hosted

right in the center of the plaza square. This timeless tradition has been celebrated for more than 3,000 years, originally by the Aztecs who believed that death is a natural part of life and should be honored and celebrated rather than mourned. This tribute is often erroneously linked directly to Halloween, but don't be fooled by the potentially spooky sound of the title! It is actually meant to be a light-hearted, cheerful, and thoughtful event. The Town

of Mesilla's annual free celebratory event is complete with candlelight processions, displays of homemade altars, music, food, and even a giant piñata (because it isn't a true party without one of these!) Any and all are welcome to set up an altar, and the only request is to provide a non-perishable food donation that will benefit Casa de Peregrinos.

Altars are typically adorned with

**Continued on Page 10 ►**



# FALL UNDER the Mesilla Valley Sun

by Robert Glenn Hopkins

Autumn is a most beautiful time of the year here in the Mesilla Valley area. Yes, sad to say goodbye to the warmth of summer, but hello Fall and hello Fun! What a joyful time it can be too! Not only does Autumn signify the changing of seasons and cooler weather, but it's also the beginning of the holiday season, and who doesn't absolutely love that? The time of year we begin to celebrate, rejoice and come together – when we have fun and partake in everything from apples and pumpkins, to hot chocolate and cider.

One doesn't have to go far either, for there's so much to do right here in the Mesilla Valley area where we highlight some extraordinary outings that are sure to be an experience not soon forgotten. If you love mazes and hauntingly scary experiences, we've got three of the very best of the best around for you. In fact, people come from all over for these titillations, so don't miss out and come see if you can find your way out of these amazing giant-sized escapades. These fall fun activities are something that only comes around once a year, and what better way to start Autumn off than with the thrill of adventure. So get ready, grab the gang and get ready for some serious fun!

## LA UNION MAZE

This is definitely a catacomb worthy of mentioning – it's huge – and is designed after the two great states of New Mexico and Texas. Located in the town of La Union, outside of Las Cruces, the ever-impressive Lucy Sondgeroth and her husband Robert have been running these corn mazes since 2000. Some 23 years later, this goliath corn maze is known as a place where families can come spend the day in the country, have fun, and “get lost” in all the attractions offered. Once inside this massive 13-acre maze, you can experience slides, wagon rides, a pumpkin patch, jumping pillow, pig races on Saturdays and Sundays, rubber duck races, tractor-led cow train, pedal cars, a culvert roll, farmer's gym, corn hole, tetherball, farm animals of all kinds, and photo opportunities galore. This maze is open from September 23 through November 5. Prices vary depending on the time from \$13 to \$16 for six years of age and up, \$7 to \$10 for two to five years old, with discounts available online. La Union Maze is at 1101 Highway 28, Anthony, N.M.

## MESILLA VALLEY MAZE

Part of the Steven Lyles Farms group, this maze, in its 25th season, is a family tradition since 1999, and nothing short of incredible thanks to Anna Lyles, who leveraged her family's 2,000-acre farming operation into a place of adventure. This web-like adventure has grown from one little corn maze, made in honor of Las Cruces' 150th birthday, into a yearly institution providing not only a maze but numerous games, activities and pumpkins throughout October. Showcasing Katie's Country Store, hay rides, a pumpkin patch, duck races, gem mining, a flower field, giant slides, face paintings, picnic areas, Papa's Playground, and, of course, tons of photo opportunities. A Fall Festival will be featured on October 7 and 8, and a Pumpkin Festival on October 28 and 29. The maze is open from September 30 thru October 29. Admission is \$18 for adults, and \$15 for kids with under 2 years of

{HELLO FALL}  
{HELLO FUN}

age free. Mesilla Valley Maze is at 3855 W Picacho Ave, Las Cruces, N.M.

## NICHOLS RANCH AND ORCHARDS

This beautiful family farm nestled in the Sacramento Mountains outside of La Luz, N.M., is like something right out of a romance movie.

The Nichols family homesteaded in the New Mexico area near present-day Cloudcroft in 1882. Remnants of the family's original cabin stand even today. The patriarch and matriarch of this family are Bob and Sue Nichols, and this amazing couple continue to make it all possible!

The orchards grow cherries, apples, apricots, and various other stone fruit, where you can pick your own fruit or purchase already picked fruit. Nichols Ranch and Orchards is the home to one of New Mexico's oldest and largest cherry and apple orchards still operating. As it started and still is today, this ranch and orchard are a totally self-contained operation with growing, harvesting, processing, and marketing all their fruit directly to the consumer.

This year, they feature the Haunted Orchards event presented by the Bear Base Booster Club. It will be open from 7 p.m. to midnight on October 13-14, 20-21, 27-28, and Halloween Night. Tickets available only online at [www.nicholsranchandorchards.com](http://www.nicholsranchandorchards.com). Admission is \$15 plus tax. Festivities include scary movies, a walking path through the orchard featuring spooky actors, food trucks, the farm's local store, tarot card readings, and hot mulled cider. Just twenty minutes from Alamogordo, Nichols Ranch and Orchards – The Haunted Orchards is at 236 Cottonwood Canyon Road, La Luz, N.M.

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## ◀ Continued from Page 9

“ofrendas,” which refers to intentional items that are placed for passed loved ones as an “offering,” to their spirits. You will also likely see plenty of marigolds making an appearance as this flower is known to signify the sun and the concept of rebirth. Guests also will not be short on sweet treats during this affair, with decorated sugar skulls and delicious sweet bread called Pan de Muertos (bread of the dead), available

in abundance.

Skeleton figures will be scattered all around, but keep in mind the theme behind them is often humorous and can even be playful. You might find these heaps of bones in compromising positions or doing mischievous things. This idea carries over to the writing of “calaveras literarias,” (literary skulls) which are short poems that attempt to bring some fun into such an often-solemn subject. For instance, you might read verses that mock epitaphs

of the departed or general satire about the living, sometimes political in nature.

Remember, it is all in good fun! Consider taking some time to honor your loved ones during this special time, but also celebrate yourself by living each day with true intentionality.

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# Santa Fe Opera

## 66TH FESTIVAL SEASON NOW HISTORY

by Doris Cherry

Historically, La Mesilla was linked to Santa Fe by the Camino Royal (Royal Road), a 265-mile-long grueling trail that followed the Rio Grande, then up the La Bajada to the nation's oldest capitol, taking weeks if not months to travel.

Now, the long historic journey is a four-hour drive up I-25 to Santa Fe, and for those who love first rate opera, up to the Santa Fe Opera (SFO) house. There all July and August patrons enjoy tailgating with spectacular views of the Sangre de Cristos to the east and Jemez to the west, prior to experiencing world class opera.

The 2023, 66th Festival Season came to a close with the performance of Puccini's "Tosca" on the last Saturday of August, which ushers in the preparations for the 2024 Festival Season. Once again SFO had offered five different operas, including a familiar classic, and an American premier.

Santa Fe has long attracted people with artistic talents, and many times those with asthma and tuberculosis. Such was the case with Santa Fe Opera founder John Crosby. Born in New York, a bout of asthma interrupted his early studies in Connecticut, so his parents sent him to attend the Los Alamos Ranch School in New Mexico for a year. It was Crosby's first introduction to the West and, specifically, to the Santa Fe area. Crosby

returned to New Mexico in 1956, having served in World War II, graduated Yale and graduate work at Columbia where he specialized in music composition. Following his graduate work Crosby conducted. It is said that Crosby as a student developed a love of opera after seeing Mozart's "Cosi Fan Tutti" at the New York Met.

When Crosby visited Santa Fe in 1956, the site of what was to become Santa Fe Opera was only 76 sparsely developed acres home to the rustic San Juan Guest Ranch that had welcomed many musical luminaries. With the help of his parents, Crosby leased the ranch, and later purchased it and 199 acres on top of a mesa three miles north of Santa Fe. Crosby borrowed \$200,000 from his parents; \$85,000 to purchase the ranch and \$115,000 to construct the theater.

According to Wikipedia, one of Crosby's goals was to give American singers the opportunity to learn and perform new roles while having ample time for rehearsal and preparation in the context of a summer festival situation with the presentation of five operas in repertory. This remains the goal of SFO to this day as the company utilizes new staging innovations such as lighting and acrobatics, an extensive Apprentice Singers program, and the 50-year-old Pueblo Opera program that brings opera

One of John Crosby's goals was to give American singers the opportunity to learn and perform new roles

to all 23 New Mexico sovereign native nations and pueblos.

After creating the Opera Association of New Mexico in 1956, Crosby oversaw the building of the first opera house. The totally open-air theater was designed to seat 480, the only outdoor theater in America exclusively designed for opera. Audience members sat on benches. The first season opened July 3, 1957 with Crosby conducting Puccini's "Madama Butterfly".

A fire destroyed the original theater in 1967 and a second was constructed in 1968 with walls, balcony and a ceiling reminiscent of a summer thunderhead cloud, the stage more closed in, seating 1,889 patrons. The last renovation in 1998 closed in the roof and upgraded lighting and staging, and providing more than 2,000 seats for patrons. In recent years an electronic libretto gives patrons the words to each opera in English or Spanish.

Since its founding, one thing has not changed even as the grounds have grown and new buildings constructed—the unparalleled acoustics, according to the historic accounts on the SFO website. They are as fine today as when Crosby and acoustician Jack Purcell rode over the grounds and fired guns to find the ideal sonic "bowl" in which to site the opera house.

Those acoustics have served a vastly varied and still growing repertory: more than 2,000 performances of nearly 185 operas by 90 composers, including 18 world premieres, 46 American premieres, and almost every opera by Richard

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FINAL SCENE OF ORFEO WITH THE CHORUS OF "CELESTIALS" (ABOVE) AND THE CLIMBING SCENE IN RUSALKA, WITH ITS OPEN-END STAGE THAT BRINGS THE SUNSET AS PART OF THE SCENERY. (PHOTOS COURTESY OF SANTA FE OPERA)





# THE ADOBE HORNO: *Truly Living History*

by Dave Harkness

In 1881 Captain Gustavus Bascom, 13th Infantry, Fort Selden, Territory of New Mexico, responded to an offer from the Quartermaster in Santa Fe to replace his ovens with army issued camp stoves. His response was short and to the point: "Thank you for offering the use of the portable field ovens, but we are using an excellent adobe oven." The fort's bakery ovens were built and operated by local civilians who knew their trade, and they baked in adobe hornos.

Both visitors and life-long residents of New Mexico often are intrigued by these iconic beehive shaped bread ovens found on many of New Mexico's Indian pueblos and in the occasional rural backyard. The horno, (pronounced orno), is one of the most recognizable architectural images of our state, and continues to be a living connection between today and our rich and enchanting past.

**The horno is a sophisticated version of an earthen oven.**

The Spanish horno is a sophisticated version of an earthen oven as it incorporates the use of standardized adobe blocks to construct. Its design is the essence of simplicity and reflects architectural elements derived from Moorish influences of pre-Columbian Spain. It was first developed by the Moors of North Africa and later integrated into Spanish culture. When Spain began to explore and conquer the new world, they brought this technology with them. Traveling from South and Central America to the northern lands of present-day New Mexico the horno influenced many cultures along the route and was

quickly embraced by the pueblo tribes, who continue to use these ovens today for drying foods as well as domestic and commercial bread baking.

As in most cases hornos were used as communal ovens by both the Spanish settlers and pueblo tribes. Families or clans would share in the labor of gathering materials, mixing mud, and making blocks. The building and maintenance of the horno, and gathering the wood required for firing the oven were ongoing shared responsibilities. Once heated, the horno would provide for the cooking needs of many families, and conserve often scarce fuel resources.

Adobe material is a naturally occurring soil consisting of about 80 percent sand and 20 percent clay. Mixed with water and sometimes dried grass to form a stiff mud, it is then placed into a wooden form to make a block. Once stable enough to handle, the blocks are removed from the form and stood on edge to bake in the sun until fully dried. Block sizes varied somewhat but generally measured 10-inches wide by 14-inches long and 4-inches thick. The horno is constructed by using a loose mix of adobe mud as a mortar between each course of block, and as a plaster to coat the horno inside and out. When fully dried, the horno is rubbed smooth with river cobbles. Rain,

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SANTA FE OPERA HOUSE HAS UNDERGONE MANY CHANGES SINCE THE SECOND OPERA HOUSE, AS SHOWN IN THIS 1969 PHOTO BY GETTY IMAGES. TO THE THEATER'S CURRENT 2,234 SEAT THEATER CONSTRUCTED IN 1999, AND ITS ASSOCIATED CROWDS OF PATRON PARKING. PHOTOS COURTESY SFO.



◀ **Continued from Page 13**

Strauss, to whose works Crosby was devoted. Last year the company presented its 18th world premiere, “M. Butterfly”.

Festival Season 2023 offered a new orchestration of Monteverdi’s 1607 “Orfeo”, the Latin classic myth of Orpheus, seeking to find his love whose death came too soon. Orfeo was performed by tenor Rolando Villazon making his SFO debut. He performed incredible acrobatic choreography for the Gates of Hell and River Styx scene while singing the difficult role. While modernized, the music was reflective of

the opera’s age—1607, just two years prior to the establishment of Santa Fe.

The 2023 Festival Season also featured Puccini’s “Tosca”, Richard Wagner’s “The Flying Dutchman”, Debussy’s “Pelleas Et Melisande” and Anton Dvorak’s “Rusalka” based on the Russian fairy tale of the little mermaid. Ruskala staging was challenging to the viewer to envision a stack of chairs as coral reef on which mermaid Ruskala climbs to find her way to the human world. Wonderful singing but odd staging.

The 2024 Festival Season performances have been announced with Verdi’s “La Traviata” opening night, Mozart’s

“Don Giovanni”, a world premier commissioned by Santa Fe Opera “The Righteous” by Gregory Spears music and Tracy Smith libretto, Richard Strauss’ “Der Rosenkavalier” and Donizetti’s “The Elixir of Love.”

Information about the Santa Fe Opera, including its history and when 2024 tickets go on sale, can be found at [www.santafeopera.org](http://www.santafeopera.org).

*Doris Cherry is a 45-year veteran of newspaper reporting in New Mexico, with 26 years of reviewing performances at Santa Fe Opera.*

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wind, and freezing temperatures wear the surface of the horno and over time a re-plastering is required. A well-maintained oven will last for generations.

The craft of building and cooking in hornos is being preserved through the efforts of a program sponsored by the Trails End Art Gallery & Studios of Las Cruces. Their upcoming Horno Building Workshop is offered to folks interested in learning more about this unique technology, learning the skills to build and operate their own horno.

Instructor Dave Harkness leads a small class of participants through the process of planning, building, and operating an authentic traditional adobe horno. The workshop concludes with a firing of the horno and the baking of bread. When completed the horno will become an integral part of the Trail's End outdoor programs and events. Dave's background includes a 20-year career of developing and producing interactive programs and workshops across the state exploring basic cooking methods and technologies of our ancestors. For information regarding the workshop, contact Dave at [castironkitchens@yahoo.com](mailto:castironkitchens@yahoo.com).



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POTTERS' GUILD OF LAS CRUCES

# Empty BOWLS

by Jackye Meinecke

It's time to gather a couple of friends, buy tickets in advance and arrive early to get a parking space for the 31st Annual Empty Bowls event. Linger over selecting your favorite bowl from the thousands on display, hand made by volunteers and members of the Potters' Guild of Las Cruces. Choose from dozens of soups from old-fashioned vegetable to traditional posole — or a vegetarian soup, if that is your pick.

This year's event goes beyond bowls and soup. The Potters' Guild lifts



holders and one for those who need to purchase tickets.

"Empty Bowls wouldn't exist without the Potters' Guild," Abel Chavarria, the chair of Empty Bowls, said. "Potters put part of who they are in those bowls. They are giving of themselves to feed the hungry."

Purchasing tickets in advance is simple. Tickets are available from Potters' Guild members or at local businesses, including Save Mart, Be Sew Creative, New Mexico Spanish Kitchen, Color Your World, The Potteries, New

Digs Clothing Exchange or Spirit Winds. Tickets also are available at the door. The \$25 ticket includes the bowl you select and your servings of soup. Cash, credit card and checks are accepted for tickets and silent auction items.

As you wait to be served or linger to chat, don't ignore the treasures in the silent auction, which includes a quilt, art and additional donated items. The surprise bags are a new addition this year. Each \$50 bag contains a restaurant



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[www.pottersguildlc.org](http://www.pottersguildlc.org)

fundraising to a new level with sponsors, an on-line auction, an art quilt auction and "Wine & Dine" surprise bags to reach their goal of raising \$42,000 to feed the hungry. Another improvement includes providing two entrances into the event — one for advance ticket

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gift certificate ranging from \$25 to \$100 along with a bottle of New Mexico wine. Also, members of the Potters' Guild created wine goblets for purchase.

Soups and breads are provided by more than 40 local restaurants. With so many choices, luckily, you can sample numerous bowls as you search for your favorite soup.

"Restaurants are going above and beyond," Chavarria said. He also noted El Caldito volunteers give extra time to this event.

Beginning in September, bids continue for a multimedia art quilt created by Bee at A.R.T. to raise additional funds for El Caldito. The seven-square art quilt features fabric representations of bowls accented with embroidery, pottery spoons and other embellishments. To place a bid on this original work of art, send your phone number, e-mail and bid to [vickiemorrow@msn.com](mailto:vickiemorrow@msn.com) prior to October 16. Or place a bid on this unique artwork during the silent auction at Empty Bowls. On the Monday after the fundraiser, bidders will be allowed a final bid and the art quilt will be awarded.

"In some markets, an original artwork such as this could sell for more than

**Bowls hand made by  
volunteers and members  
of the Potters' Guild of  
Las Cruces.**

\$1,000," artist Vickie Morrow said. "It's that level of quality."

Additionally, Mesilla Valley Estate Sales is hosting an online auction for the Potters' Guild to benefit El Caldito Soup Kitchen. Visit <https://www.mvestatesales.com> between October 10 and October 17. This auction is 'pick-up' only in Mesilla Park on October 19-20.

Support for Empty Bowls ranges from in-kind donations of water, food, bread, wine and entertainment to cash donations. Anede's Restaurant hits the high notes with a cash sponsorship, restaurant gift certificate for the silent auction and providing soup. Additional sponsors include Las Cruces Bulletin, [LasCruces.com](http://LasCruces.com)/Hutton Broadcasting, Citizens Bank of Las Cruces, Direct Therapy Services, MountainView Regional Medical Center and Aprendamos Intervention Team.



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# FRENCH APPLE cake



In a small bowl, whisk together the flour, baking powder and salt.

In a large bowl with a hand or stand mixer, cream the butter and granulated sugar until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating well and scraping down the sides of the bowl after each addition. Beat in the vanilla and rum. Don't worry if the batter looks grainy at this point; that's okay. Add the flour mixture and mix on low speed until just combined.

Scrape the batter into the prepared pan and even the top. Bake for about 40 minutes, or until the cake is golden and a toothpick inserted into the center comes out clean. Allow the cake to cool on a rack in the pan. Once cool, run a blunt knife around the edges of the cake. Carefully invert the cake onto a serving plate, remove the parchment paper. Cake can be served warm or room temperature, plain or with lightly sweetened whipped cream or vanilla ice cream.

Freezer Friendly Instructions: The cake can be frozen for up to 3 months. After it is completely cooled, wrap it tightly with aluminum foil or freezer wrap. Thaw overnight on the countertop before serving.

## Adapted from Once Upon a Chef

Servings: 6-8

Prep Time: 20 Minutes

Cook Time: 40 Minutes

Total Time: 1 Hour

### INGREDIENTS

1 cup all-purpose flour, spooned into measuring cup and leveled-off

1 teaspoon baking powder

¼ teaspoon salt

1 stick (½ cup) unsalted butter, at room temperature

2/3 cup granulated sugar, plus more for sprinkling over apples

2 large eggs

1 teaspoon vanilla extract

3 tablespoons dark rum

2 baking apples, peeled, cored and cut thin slices (Honeycrisp, Fuji or Granny Smith) (3½ - 4 cups chopped or sliced)

1/4 cup dried cranberries, rehydrated and drained (optional)

### INSTRUCTIONS

Preheat the oven to 350°F and set an oven rack in the middle position. Grease a 9-inch cake pan with butter or nonstick cooking spray. Line the bottom of the pan with parchment paper and grease again. Arrange the apples in concentric circles in the bottom of the pan and add cranberries. Sprinkle with 1 tablespoon of sugar.

# fall FIESTA

By: **Melissa Serrano,**  
**Mixologist**

### INGREDIENTS

Ice (reserve)

1 tsp cinnamon

1 oz Crown Vanilla

1 oz Rumchata

2 oz creamer

### DIRECTIONS

Place all of the ingredients in a cocktail shaker or adjacent instrument and shake well. Strain over fresh ice into a glass.

### GARNISH

1 Cinnamon Stick



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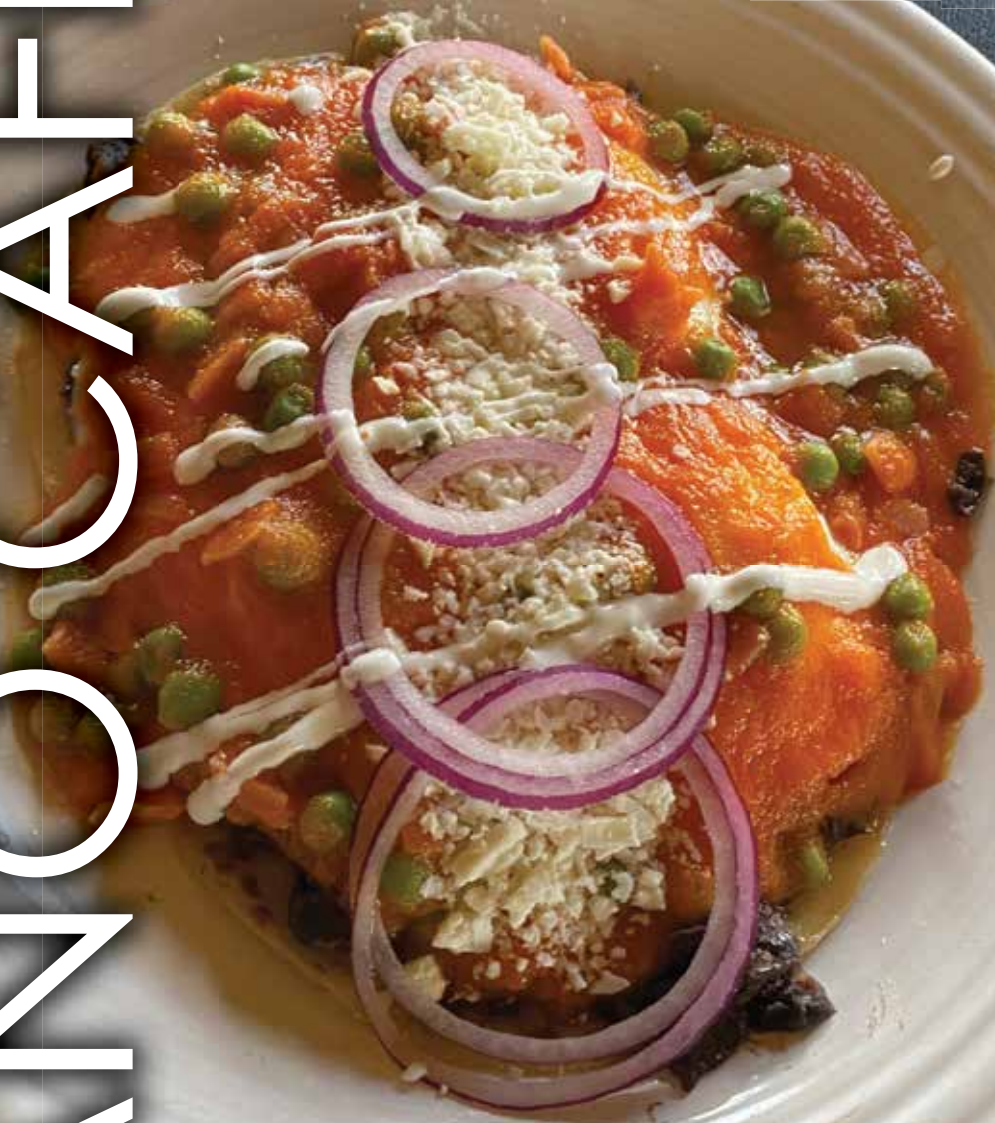
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