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A Legacy Local Monthly Publication

The Historic

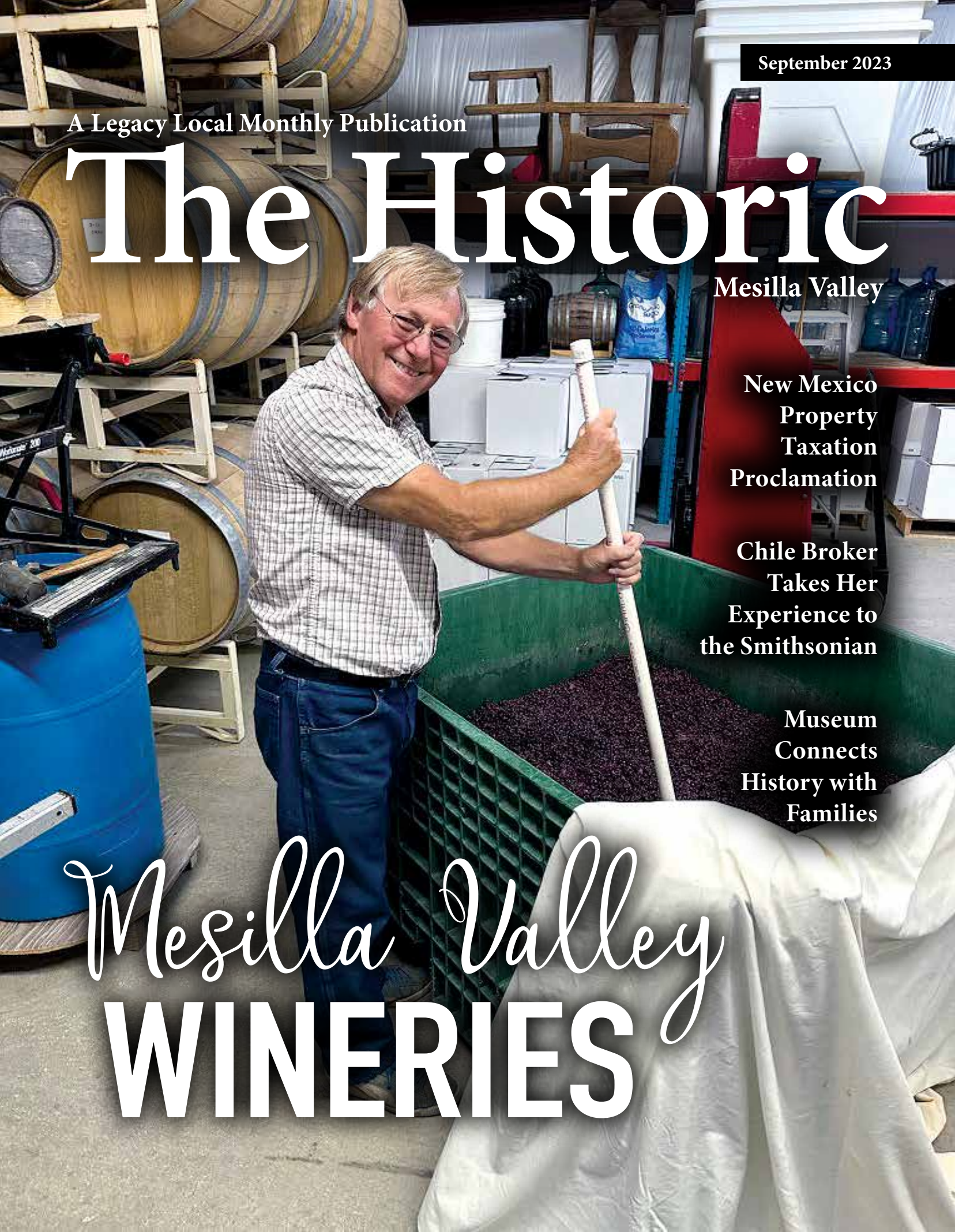
Mesilla Valley

New Mexico
Property
Taxation
Proclamation

Chile Broker
Takes Her
Experience to
the Smithsonian

Museum
Connects
History with
Families

Mesilla Valley
WINERIES



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by La Posta Chile Co.

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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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**Featured
on the
Cover:**
Brian Oakley,
owner and
operator, Mesa
Vista Winery

Submissions

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804 S. San Pedro St. Unit 1, Las Cruces, NM 88001
Office 806.240.5481
daniel@thehistoricmagazine.com

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Rusty Pearce
Director of IT and
Digital Media

**Courtney Lewellen
Hernandez**
Creative Director





A NOTE FROM THE publisher

We've finally begun to cool with a break in triple digits over the last few weeks. Although it isn't cold, let's not be fooled. The sun's rays fade earlier — turning to evening — while the moon casts its mighty shadow across the valley. A slight nip in the air becomes more apparent with each passing day.

Come see what our great community has to offer

We know what this means: It's the start of fall in New Mexico and a kickstart to our prolific harvest season. Our September issue features articles on the heritage of wine making, chiles, and our beloved community asset, the Farm and Ranch Museum.

I urge everyone to get out before we break into the depths of winter and enjoy our region's most prolific outdoor assets. Step into another world at Slot Canyon, bike along the ditch banks while the

radiant temperatures of the water cool you, or take us with you on the wine trail starting north of town and meandering south to Anthony.

This time of year is so special because we know soon enough our mazes will be open for the family; pumpkins will begin to appear on stoops; and the fall semester will be midway completed at New Mexico State University.

I have been wondering in awe at our foliage. It seems just weeks ago our greenery was trying to survive the long and exhausting heat wave. Now as soon as the heat has broken, lighter hues of new green leaves peek through.

I can hardly wait for the opening day of our haunted houses between here and El Paso; apple picking in the valley; and the delicious fruits bound to be ready for picking. Come see what our great community has to offer along the Picacho Avenue District with its collection of fabulous antique stores, home goods, thrift stores and cafes.

This tipping point in weather allows us to more

easily travel corridors where the heat isn't now such a concern. Last weekend, I was making a visit to one of my regular stops along Picacho, and I had the pleasure of meeting a resident who had just moved back. We spoke at length about antiques and historic homes. While I know we have a long way to go when it comes to safety, public health, and revitalization, being seen and heard along our most aging commercial corridors guarantees our staple businesses in these historic areas can survive and continue to enrich our city.

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WHO'S WHO

The Historic Mesilla Valley Magazine July Launch Party

We enjoyed an evening pool side while mixing with business owners and community members at Hacienda de Mesilla. Door prizes included La Posta Chile Co. line of products, food provided by Hacienda de Mesilla and Hutchinson Family with all items prepared with a twist because they were made or infused with La Posta Chile Co. sauces and seasonings.



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Chile Broker Takes Her Experience to the Smithsonian

by Jackye Meinecke

Some people find their passion and their career at a young age. Andrea Alvarez stepped onto her path for both passion and career when she was four years old, harvesting in the chile fields with her grandparents in the Hatch Valley. As she grew up, her responsibilities in the family's business increased as well. By the time she was in elementary school, she would help flip the sun dried chiles on the roof.

Her grandmother sold ristras 300 at a time to a grocer in Colorado. In middle school, she learned to make ristras with her grandmother to earn her teenage spending money. Soon the bold business woman she is today emerged. When Andrea learned what her grandmother was paid for the wholesale ristras, she went to her grandmother, held out her hand and said, "I need a raise."

When she decided to attend university, her traditional grandfather pointed to the chile fields and said, "You know how to work." To earn her tuition money, Andrea would pick chile on Friday, then sell it at the farmers market on Saturday. Through this experience, she discovered her passion: agriculture. However, she did not inherit any land for farming, so she blazed a different trail.

Building on her experiences and skills, she has become a major chile broker in the valley. Andrea is the

owner of La Reina Chile Company.

She moves an average of about 250,000 pounds of chiles a year and plans to top that number this year, she said.

She was working a traditional office job, but she was struggling and feeling unfulfilled. Her mentor at the time asked, "What would you do if money were no object?"

"I'd sell chile," Andrea declared. She opened that summer of 2018 — and hasn't looked back.

She brokers chile to grocery stores. She connects local growers with the markets they need for their product. As a chile broker and in agriculture, she is a woman in what still is a man's world. However, Andrea observed the people in the businesses she supplies are shrewd. They see her experience. She developed good relationships with both the producers and the grocers to build her business.

As her uncle advised her, "You don't need all of the pie — just a piece of the pie."

These days, she works from 6 a.m.-6 p.m. at Rio Valley Chile, Inc. She works a half day on Thursday, so she can load and haul sacks to the grocers at night through the weekend. Her young daughter, Andrea Merced Castillo, rides with her in the truck as Andrea loads and delivers product to her accounts.

Continued on Page 10 ►



ABOVE PHOTO:
ANDREA ALVAREZ
AND HER
GRANDFATHER,
JIMMY ALVAREZ SR.,
WORKING IN CHILE
FIELDS.



THIS PHOTO:
ANDREA ALVAREZ



ANDREA ALVAREZ
AND DAUGHTER

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◀ Continued from Page 8

This hardworking and savvy business woman plans to expand her business into value added products, such as chile powders and chile sauces. Knowing the competition is stiff for shelf space for these types of products locally, she is developing her contacts outside of the valley.

Andrea now is striding onto the national stage. She has been invited to speak at the Smithsonian in Washington, DC, on November 4, during the American Food History Weekend. She appeared on a program called La Frontera on PBS with Pati Jinich, which led to an invitation to the

Smithsonian. Andrea's local marketing team, QUM Marketing, is arranging to live stream her cooking demonstration, so people throughout New Mexico can view it. Watch her Facebook and Instagram pages for more information about this program.

Andrea put in two years of effort to create a documentary called "The Heart of the Hatch Valley." The film's premiere was held in April this year at the Amador Live. It is scheduled to be shown again during the Chile Festival in Hatch over Labor Day weekend.

She currently lives in Las Cruces. However, she bought her grandparents' home in Garfield and is in the slow process of renovating it — continuing

her family's history in the chile industry and the Hatch Valley.

As Andrea builds her business — often with her young daughter at her side — she is embracing her heritage and molding the future for the two of them in Hatch Valley.

La Reina GREEN SALSA

by Andrea Alvarez of La Reina Chile Company

This roasted Hatch green chile salsa recipe is easy to make. Once you have your Hatch chile, you can find all the other ingredients at your local grocery store.

Ingredients

3-4 roasted Hatch chiles (strip the skin for a smoother flavor)
½ pound tomatillos (take

husks off, rinse)
1 jalapeno (or to taste)
1 large garlic clove
¼ cup chopped cilantro leaves
¼ diced white onion
2 tsp. fresh squeezed lime juice
¼ tsp cumin
Salt and pepper to taste

Directions

Place the baking rack about six inches below the broiler and set the broiler temperature to low. Use a baking sheet with a rim to collect the juices from the tomatillos as they broil. Place the tomatillos, Hatch chiles, jalapeno, and garlic clove on the baking sheet and under the broiler. Allow them to roast there for about 5-7 minutes, or until you start to see some parts of the tomatillos and Hatch chiles begin to blacken in spots.

When the vegetables start to blacken, flip and cook an

equal amount on the other side until you see charred marks. Remove the baking sheet from the oven and place the Hatch chiles in a plastic bag for about 30 minutes to allow for easy peeling off of the skin, if you so desire.

When everything has cooled, blend all the ingredients together in a blender or food processor. Put the sauce into the fridge and allow it to chill prior to serving. Enjoy with chips or over your favorite dish.

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FORTRESS

A TASTE OF ENCHANTMENT

by Robert Glenn Hopkins

New Mexico is known for its picturesque landscapes, beautiful people, culture and diverse array of attractions. The history of New Mexico is grand and quite revered; from its stunning mountains and white sands, to the Rio Grande and the famous chile peppers it grows. Artsy towns, UFO's, thermal springs, pueblo communities, the first atomic bomb, hot air balloons, and amazing food; New Mexico has something for everyone.

But what you probably don't know is that New Mexico is also famously known for its wine. That's right, wine. Astonishingly, New Mexico is America's oldest wine country. By quite a lot in fact. Almost 200 years, and a full 140 years before California even planted its first vine. Imagine that.

Wine in New Mexico is superbly rich and Mesilla Valley is no exception — with the flavor of its history told in each and every

grape and bottle of wine. With just over 60 wineries and tasting rooms throughout the state, and a small group of them right here, they are far and few but they are magical.

This month, we draw attention to two Mesilla Valley establishments that truly stand out and are worthy of mentioning: Mesa Vista and Fort Selden Wineries. Both of these local wineries are independently owned and operated, giving you that personal feel, and whether you're a wine enthusiast or just looking for a truly enchanting experience, these gems are a must visit. A personal adventure that all but transports you through time and history. Great wine, a great time, and memories that will define.

What makes these wineries so unique is that here you are dealing directly with the viticulturists themselves. They not only grow the vines in their own vineyards, they personally raise and care for all the grapes from vine to wine. They

also are directly responsible and involved in the process of making all the wines, from picking the grapes to bottling each and every bottle. Incredibly, they're even here to help with tasting and selection afterwards. The science, the innovation, the brilliance, the care, it's all part of the personal experience with these two wineries. They are, without an intermediary, completely hands on with the entire procedure, from everything to everyone, beginning to end. Talk about impressive.

DID YOU KNOW?

New Mexico is America's oldest wine country – a full 140 years before California even planted its first vine.

Engineer pours his soul into HIS WINE

by Robert Glenn Hopkins

Mesa Vista Winery is owned and operated by the Oakleys, Brian and Dawn. What defines these viticulturists and sets them apart is quite simple really: Passion. They do what they do for the love of it, and the passion is seen and felt everywhere.

Their vineyard itself is absolutely beautiful and something to behold. Like pages right out of a book or visions from a dream. It's neat, organized and precisely thought out. I couldn't believe this was right here in New Mexico and not somewhere in the hills of Italy. The beauty, the splendor, the grace.

You'd expect nothing less of course, as Bryan is an engineer by trade. As

I watched him personally tending to the fermenting grapes, I realized he wasn't only making wine, he was creating a masterpiece. This man was not only preparing wine to be poured into bottles, he was pouring his very soul into the perfection of wine itself. Ironically, he kind of reminded me of a mad scientist at work, and what work he was.

The tasting room for Mesa Vista Winery is no ordinary tasting room either, and completely sets this winery apart from all the rest. It's located away from the vineyard and designed as such to accommodate its guests. Located at 3200 NM-28. It's easy to find and takes no time to get

Continued on Page 14 ►





Viticulturists bring their **DREAM** from the Netherlands to New Mexico

by Robert Glenn Hopkins

The Fort Selden Winery is proudly owned and operated by the Simons, Franklin and Desiree. This power couple moved here from the Netherlands, and established this winery in 2005, with the vision of making wine for friends, family and fellow wine enthusiasts alike.

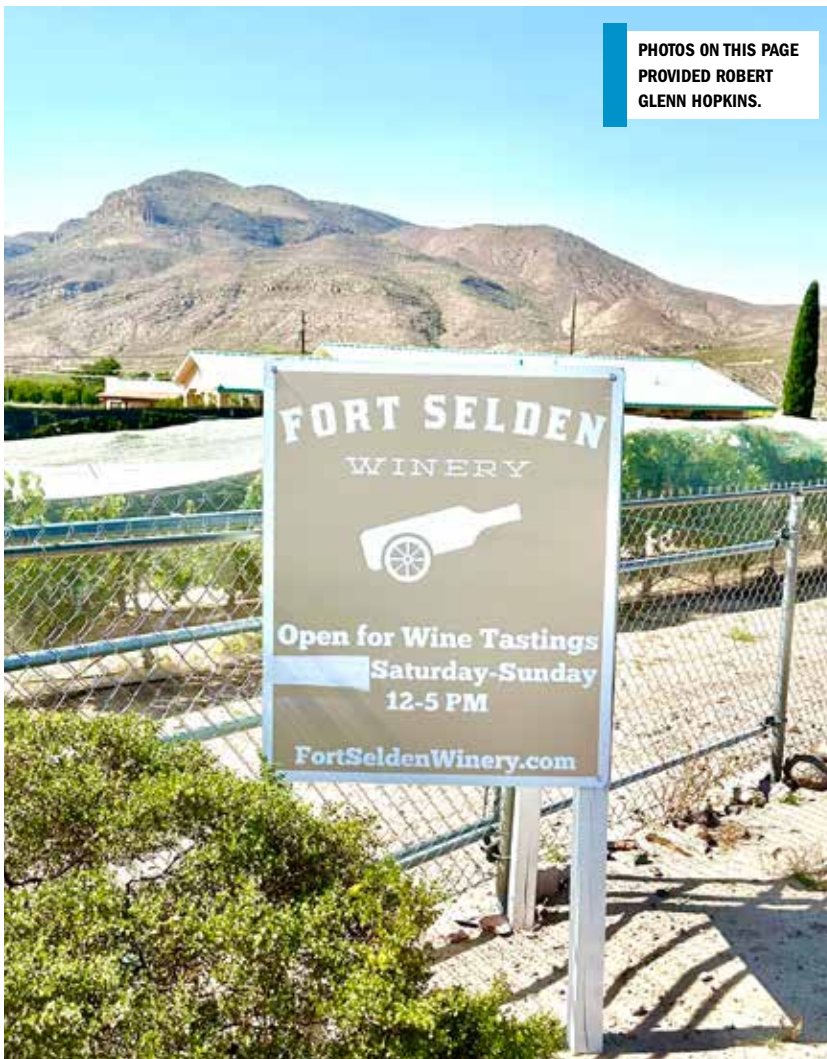
Located across the street from the Fort Selden State Museum, at 1233 Fort Selden Road, Las Cruces, this beautiful one-acre piece of property is something to witness. Both vineyard and tasting room sit directly adjacent to one another, allowing the beauty and surreal landscape to completely captivate you.

When arriving at the Fort Selden Winery, prepare for a treat. Grape vines upon grape vines from the vineyard are on both sides of you. Like something right out of a fairytale, they are there to enchant you with their magnificence. The magic of the moment is immediate, and quite unlike most other vineyards you may visit. All this and more, and even before you have a chance to open your car door.

The personal touch here is most certainly attributed to the Simons, perhaps even something taken from their Holland roots. Pure romance. Right here in southern New Mexico, no less. Wow! Gives true meaning to the Land of Enchantment.

Continued on Page 15 ►

PHOTOS ON THIS PAGE
PROVIDED ROBERT
GLENN HOPKINS.





NITROGEN DISPENSING SYSTEM, MESA VISTA WINERY.



BRIAN OAKLEY, MESA VISTA WINERY.

◀ Continued from Page 12

there.

Once you arrive, you absolutely know you're in for a personal and enjoyable experience. Wine grapes adorn the outside area, noticeable even before you get out of your vehicle, and once inside you're treated like you're right at home. As a matter of fact, the nostalgia is such that you feel like family.

Spacious enough for groups and gatherings, and cozy enough for just two, it accommodates everyone. The ambience and décor are most inviting and quite welcoming. Romantic. You feel as though you're out in the countryside, right in the middle of a vineyard.

The menu articulately identifies the wines with a description and story

complimenting each wine individually. Nothing is missed. Even the tasting wine served here is specially handled using a nitrogen dispensing system. This system not only preserves the wine but keeps it from oxidizing, making every drop of wine, from the first to the last, as fresh as when the bottle was first opened. Mesa Vista is one of only two wineries in the entire state to use such a system. The care and consideration here are unparalleled as is the knowledge and know how.

Last but definitely not least, and certainly worthy of mentioning, while you're visiting the Mesa Vista Winery tasting room, sipping wine and taking in the whole experience, you'll be pleasantly surprised to discover the hostess here is none other

Mesa Vista Winery is no ordinary tasting room!

than Dawn Oakley herself. Dawn is always a step ahead and is a vault of information.

Again, the care and attention to detail here are unmatched. A winery experience where the viticulturists themselves are completely devoted and directly involved. Not to mention, they are always present and more than willing to engage everyone with anything and everything they may want to know. Ask any questions you'd like, and you're sure to get answers. Like going to a movie theater to watch a movie and sitting alongside the director.

Truly a memorable experience that you'll never forget. Mesa Vista Winery is a New Mexico gem not to be missed.



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◀ **Continued from Page 13**

The tasting room is sweet and subtle with an impressive view of the Robledo Mountains on one side and the sheer beauty of the vineyard on the other. Beyond relaxing and definitely most inviting, the ambience is something right out of a Harlequin Romance novel. Don't miss the bookcase with lots of books, many written in Dutch.

This is the perfect place to take that special someone or a group of friends. While there, ask the Simons anything you'd like to know about the winery, as they're sure to have answers. Besides, who better to get your information from other than the viticulturists themselves. Their knowledge and knowhow are exemplary, whether you're interested in red wines or white, vines, grapes, the vineyard itself, and anything or everything else regarding the entire winery process.

The Simons have a motto: "Wine Worth Defending," and one can see why. Everything they do goes hand-in-hand with care and excellence. They and their family oversee all vineyard operations from growing the vines and grapes, to picking and harvesting, and even bottling each and every bottle of

{ "Wine Worth Defending" }

wine. They are directly involved with every single aspect.

The viticulturists take great pride in their vineyard and it distinctly shows. They are particular to a fault. Even the bottles of wine they sell are sold only on location and not in any store. They could easily sell to restaurants and festivals, but choose to keep it intimately personal, favoring fellow wine enthusiasts by not having it all sell out too fast. Talk about a personal touch. Class and distinction are definitely what sets Fort Selden apart.

Take a trip just north of Las Cruces, about 10 minutes up Interstate 25 to Radium Springs, and witness the beauty and enchantment of the Fort Selden Winery for yourself. Open for tastings and tours on weekends from 12 to 5 p.m. Come enjoy one of the very few wineries left that still does everything on location and personally with the help of friends, family and volunteers. An experience and treat you'll not soon forget.

PHOTOS ON THIS PAGE AND THE OPPOSITE PAGE PROVIDED BY NEW MEXICO FARM & RANCH HERITAGE MUSEUM.



Museum Connects HISTORY WITH FAMILIES

By Craig Massey



The New Mexico Farm & Ranch Heritage Museum in Las Cruces is celebrating its 25th anniversary this year. For most of those, I've had the good fortune to be a member of the Museum's outstanding staff.

We've welcomed visitors from all 50 states many times over, as well as guests from dozens of foreign countries. Tens of thousands of area school children have learned where their food comes from by visiting here. It's produced countless family memories.

That's what's important -- the people and their experiences here. It's one of the things that sets this Museum apart from others. The New Mexico Farm



& Ranch Heritage Museum is about us ... our families. All of us, at some point in our lineage, had ancestors who grew their own food.

Over the course of my time at the Museum, I've thought about this often. My ancestors homesteaded on the Llano Estacado in eastern New Mexico in the early 1900s. In an environment that brought regular challenges, they grew everything from wheat and cotton, to cattle and chickens. They had gardens, orchards, and dairy cows. On several occasions, one of them discovered a mano or metate as they tilled the soil. Covered by dirt and time, these stone corn-grinding tools were used by native people

Often, we see generations of families come through the museum together.

about 700 years earlier, trying to grow food on the same land.

That's the connection. Generations of people from different backgrounds and cultures with varied skills share the common traits of ingenuity, hope, and grit. The diversity of the people, the crops that were grown, and the landscape and environment add depth to New Mexico's long and unique agricultural story.

It's an honor to be a part of the Museum staff that preserves and shares this valuable history. The Museum's staff is a collection of talented individuals with varied skills. We have cowboys who have worked on horseback much of their lives. We have



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builders and designers, whether the finished product is an exhibit or a series of corrals and alley ways. We have historians and curators who understand preservation and help us grasp this incredible story. We have educators and volunteers who share their talent and passion for teaching. We have artists who bring beauty to our work. And we have some that know how to keep us organized and simply get stuff done.

The staff and everyone who enjoys and appreciates the Museum are forever grateful to the many people that helped create this beautiful place. While the Museum opened to the public 25 years ago, the planning of this endeavor began in the 1970s when Dr. William Stephens, then the Secretary for the New Mexico Department of Agriculture, and Dr. Gerald Thomas, then the President of New Mexico State University, began discussing the need for a museum to preserve the state's agricultural history.

Their vision and the time and effort of many others over the years is reflected in the dynamic facility covering 47 acres on the southeastern edge of Las Cruces. The Farm & Ranch Museum tells the 4,000-year history of growing food in this region through interactive exhibits, demonstrations, oral histories, objects, and educational programs.

Our sprawling campus features several barns, animals, the Historic Green Bridge, a greenhouse, play areas for children, an amphitheater, the Heritage Garden and much more. Permanent and changing exhibits, as well as a theater, library, gift shop, snack bar, and meeting rooms are located in the 100,000-square-foot, ranch-style main building. The exhibits feature everything from ancient tools and saddle making to fine art. Programs include special events throughout the year, daily demonstrations, and workshops. We retrieve memories for some visitors, educate others, and provide a fun-filled day for everyone.

Often, we see generations of families come through the Museum together. I've seen a grandfather point at a tool on display and begin telling his grandson how it was used and why it was so important. This is a wonderful thing because it encapsulates what the Museum is about. It belongs to all of us, represents our ancestors, and connects generations.

When the creation of the Museum was being discussed all those years ago, the fund-raising slogan was "So the Future May Know." Occasionally, I wonder what my late grandparents and great-grandparents would think about the Museum, seeing much of their era

preserved and displayed for future generations. I hope they would think we've done a good job.

Craig Massey handles media relations and public information for the New Mexico Farm & Ranch Heritage Museum in Las Cruces.



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New Mexico PROPERTY TAXATION PROCLAMATION



by Robert Glenn Hopkins

OPINION SUBMISSION

They say Death and Taxes are the only certainties in this world. Death comes for us all, and whether we like it or not, we accept it. Pretty much that can be said about taxes too.

Coincidence? I often wonder. So, whether you're some schmuck running around town referring to yourself as a High Power CPA or just a victim of taxation like the rest of us, here's a little treatise on one form of tax that's just amazingly difficult to comprehend, let alone accept.

Property taxation. Year after year, property owners must pay property taxes. If you own a home, business location, or another piece of real estate, you are responsible for property taxes. It's just that simple. It's expected. It's normal. It's even accepted.

This type of taxation is particular though, and ever so peculiar, in not only how it works but why. Like almost anything and everything these days, when you make a purchase there's a tax to pay, most commonly referred to as a "sales" tax, but still a tax none the less. Nothing unusual here. Nothing out of the ordinary. It makes sense, right?

But not so fast. Property tax is different. So different in fact, it's extraordinary. It's like a revolving door of taxes. Never closes. Always open. You see, with property tax, you keep paying. What's worse, you keep paying year after year, with inflation to boot. Imagine that. Special, to say the least. Nobody really questions it either, and you never hear of it being argued. Definitely not to any extent where it's in the news or made openly public — and definitely not politically.

Oh no. Never politically. It's like a dirty secret that everybody knows but nobody

dares speak about. Ever wonder why? It's like Pandora's box. The property tax is the worst of them all. Not because of how it works or what it does for you and everyone around you, but rather, because of this one tiny, obscure fact.

{ The one thing you think you own, you never truly own. }

No property owner truly owns their property when that ownership is contingent on the payment of a tax. Unbeknownst to you directly, you indirectly get to continue paying rent on it forever. That's property tax.

Taxes are commonplace in society and have been for quite a long time, dating back as far back as 5,000 years ago. Always misunderstood, always hated, yet almost always accepted. What's even odder is we don't really think about them, and we surely don't analyze them on a regular and individual basis. We should. However, we just go along with them, like anything and everything else that we've grown accustomed to. That's where we've gone wrong. Way wrong.

Taxes serve a purpose. Make no mistake, as a society we need them, just not like this one. Let us take a closer look, shall we? More specifically, let us take a closer look at property taxes. Property taxes are a tax local governments levy on property owners within their locality. To calculate property taxes, many levies are added together to work out the total tax rate—known as a mill rate—for a region. This rate is then multiplied by the assessed

value of a property so that people with more valuable properties pay more.

In return, governments then use taxes to provide taxpayers with various services, including public schools, police, fire, garbage collection, and basic maintenance for the community. The roads you drive on, parks you walk through, sewage systems you rely upon, and more are covered by, you guessed it, property taxes.

Property taxes are calculated by applying an "assessment" ratio to the property's fair market value, which an assessor in each county calculates annually. Property taxes here in New Mexico are based on the prior year's market value, so your 2023 taxes will be based on the 2022 value of your property.

For starters, here's where property tax gets tricky. An assessment considers sales of similar homes, square footage, current market conditions, and home inspection findings in its final determinations. The taxable value of residential real estate in New Mexico is equal to one-third of the "appraised" value. Appraised values have been skyrocketing as of late by as much as 10%, 15%, and even more than 20% in New Mexico alone. For example, Farmington, has the fastest-rising housing costs in the United States, according to a new report from the National Association of Realtors (NAR) scanning home prices across the nation.

Now here's where it gets really interesting. Pay close attention. Typical of any and every year, around April 1, County Assessors mail Notices of Valuation as required by Section 7-38-20 NMSA 1978. The notice informs property owners of the full value and net

Continued on Page 20 ►

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taxable value of their property for that year. Higher property values equate to higher property taxes.

Alarming, statistics show that about 25% of homes in America are unfairly over assessed, and pay an average of \$1,346 too much in property taxes every year. What's even more ridiculous is, it's your responsibility to make sure the information is correct. If you disagree with a tax assessment and want to dispute it, you legally must choose either to pay the tax and then claim a refund or file a timely protest of the assessment without paying the tax (Section 7-1-23 NMSA 1978). The Tax Administration Act does not allow you to pay an assessed tax "under protest."

While low for some states, New Mexico Property Taxes are higher than for others. New Mexico ranks 48 out of 50 with regard to poverty. As a matter of fact, New Mexico is the most dependent of all states on federal aid. So much so in fact, that it is the only state paying less in federal taxes than it receives. With

that said, New Mexico ranks 30th on property taxes. Seems disproportionate, doesn't it?

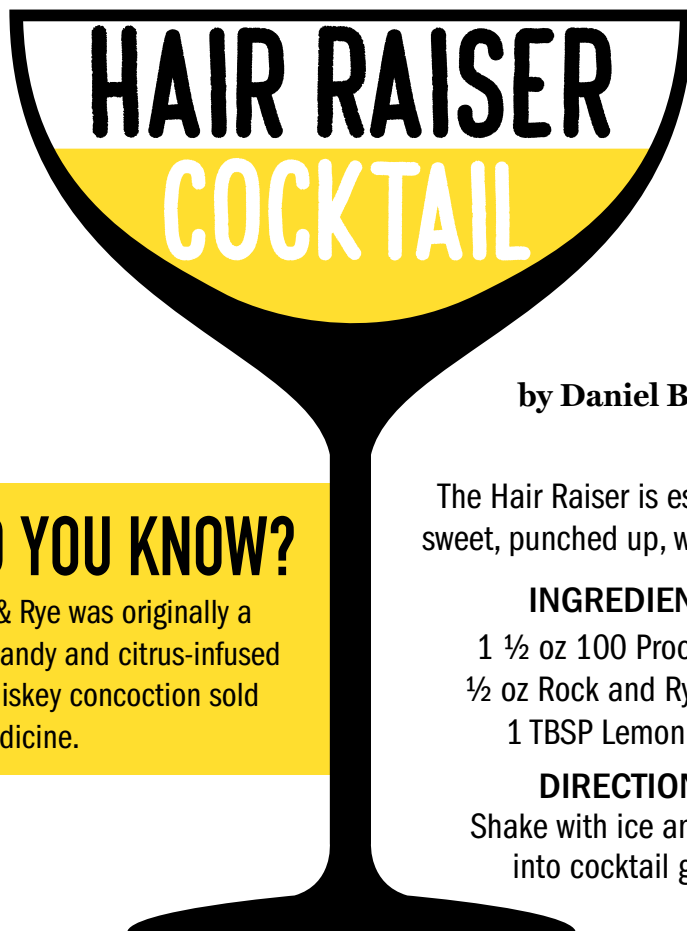
New Mexico has a \$1,721 median real estate tax paid, and a 0.84% effective real estate tax rate. From a national state-wide perspective, that's \$880 Median Property Tax (42nd of 50), 1.69% Percentage of Income (39th of 50), and 0.55% Percentage of Property Value (42nd of 50). How is this even possible? Logical? Hardly conducive considering all the given facts.

What's even more puzzling is the rate of increase over the years. The median sale price of a home in New Mexico sits at \$367,538 as of November 2022. Home prices in the New Mexico real estate market are below the national median price of \$415,750. Yet, home values have increased 60% over the past 5 years, and 10.6% over the past year. These numbers make way for huge gains in sales and taxation. Now here comes the shocker. Not that it comes as a surprise to anyone unless you find you can't pay.

New Mexico Property Taxes, like everywhere else, must be paid, year after

year. What happens if you don't pay, you ask? Some people disagree with the current configuration of property taxes and most of us would rather pocket those thousands of dollars rather than send them to the state. However, if you fail to pay, you will begin to accrue hefty compound penalties that could cost you much more in the long term. Your local government can put a lien against your property until you settle your accounts. You ultimately could lose your home or business property.

So why do we do nothing about property tax other than just pay and go along with it? Wish I knew the answer. So how do we change it? We the people unite and be the voice of reason to change it. We vote. It's always been that simple but it's also always been that difficult. And there you have it. Your friendly, New Mexico Property Taxation Proclamation.



DID YOU KNOW?

Rock & Rye was originally a rock candy and citrus-infused rye whiskey concoction sold as medicine.

by **Daniel Buck**

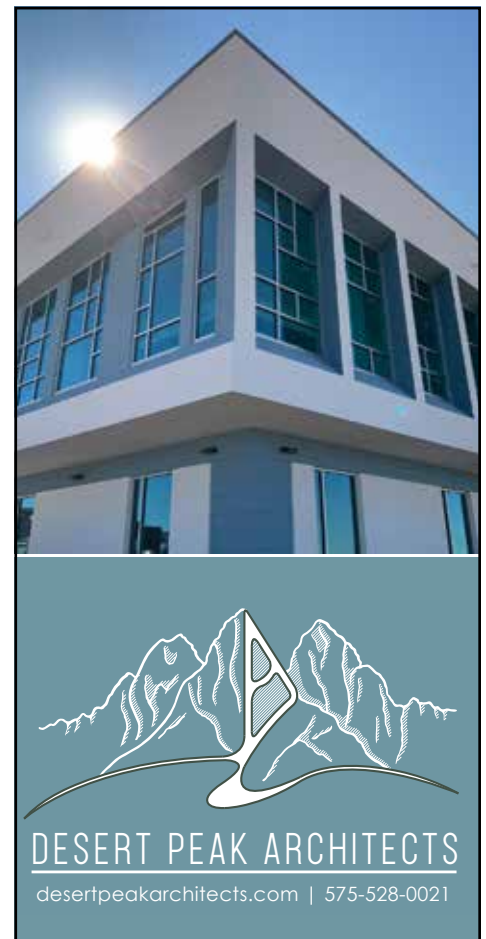
The Hair Raiser is essentially a sweet, punched up, whiskey sour.

INGREDIENTS

- 1 ½ oz 100 Proof Vodka
- ½ oz Rock and Rye Liquor
- 1 TBSP Lemon juice

DIRECTIONS

Shake with ice and strain into cocktail glass.





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Calendar of events

Through Sept. 23

— Origami in the Garden: Transforming Paper to Sculpture at the Museum of Art, 491 N Main Street, Las Cruces. This exhibition presents the Japanese art of paper folding through metal sculptures. Museum hours: Tues. through Fri. from 10 a.m.-4:30 p.m.; Saturday from 9 a.m.-4:30 p.m. Free. lascruces.gov/1542/Museum-of-Art

First Friday

— Every First Friday take a trolley along the Mesquite Historic District beginning at Trail's End Art Gallery, 1732 N. Mesquite, Las Cruces. Free. www.trailsendgallery.net



— Downtown First Friday Art Ramble from 5-8 p.m. in Downtown Las Cruces to showcase a dozen participating museums and galleries in the Arts & Cultural District. csl-lascruces.org/first-friday-art-ramble

Sept. 10

— 575 Cocktail Classic from 1-9 p.m. at Amador Live, 302 S. Main St., Las Cruces. Tickets \$15, includes samples, food, drink and music. Must be 21 to attend. Come watch 32 New Mexico bartenders mixing it up for a chance to win a cash prize. amadorlive.com

— Warrior League Draft Day from 6 p.m. Sept. 17. Warrior League games held every Sunday starting Oct. 22 from 1 p.m.-6 p.m. Warrior League is a tee-ball league for children with special needs, grades 1-6. All League activities take place at NMSU baseball field. warriorleaguennm.com

Sept. 15

— White Sands Balloon and Music Festival from 4 - 11 p.m. at Ed Brabson Balloon Park, 700 Lavelle Road, Alamogordo. After spending the day at White Sands National Park watching the balloons lift off into the brilliant New Mexico skies, spend the evening listening to local performers. balloonmusicfestival.com

Sept. 16-Sept. 17

— Diez y Seis de Septiembre from 10 a.m.-4 p.m. at Mesilla Plaza, Calle Principal, Las Cruces. Celebrate Mexico's independence from Spain with a parade, followed by music, dance, food and drink. oldmesilla.org/html/events_calendar.html

Sept. 27-Oct. 1

— Southern New Mexico State Fair and Rodeo at the Southern New Mexico State Fairgrounds, 12125 Robert Larson Blvd., Las Cruces. Days of fun and excitement, featuring food, live music, carnival rides

and traditional rodeo events. Day tickets are \$15 adults; \$10 children ages 7-14. snmstatefairgrounds.net

Sept. 23

— Bureau of Land Management Free Entrance Day. The BLM waives entrance fees for its recreation sites – including Three Rivers Petroglyph Site, Aguirre Spring Recreation Area and Campground, and Dripping Springs Natural Area – in recognition of National Public Lands Day. blm.gov/programs/recreation/permits-and-fees

Sept. 23-Nov. 5

— La Union Maze 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. launionmaze.com

Sept. 24

— Tiffany Christopher performs beginning at 4:30 p.m. at Public House 28 Brewery, 10092 NM-HWY 28, Anthony. She sings a variety of genres from folk-rock to rhythm and blues. Food truck on weekends. hwy28brewery.com/events

Sept. 29-Sept. 30

— Mesilla Jazz and Blues Festival. Free live music on the Historic Mesilla Plaza and at the Mercado Plaza. Stadium seating is available (but limited) so please bring lawn chair. Mesilla Plaza, Calle Principal, Mesilla. mvjazzblues.net

Sept. 30

— Mesilla Valley Jazz and Blues Society from 7-10 p.m. at Plaza Place in Downtown, Las Cruces. Free. mvjazzblues.net

Sept. 30-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. mesillavalleymaze.com/mesillavalleymaze-visit

Sept. 30-Oct. 1

WEEKENDS ONLY – The 3rd Annual Apple Festival is held from 9 a.m.-7 p.m. on Saturday and 9 a.m.-5 p.m. on Sunday at Nichols Ranch and Orchards, 236 Cottonwood Canyon Rd., La Luz. Spend a day in La Luz, for apple picking, a petting zoo, local craft beer and wine, food trucks, more than 80 arts and crafts vendors, and live music. Tickets \$10; children 12 and under free. nicholsranchandorchards.com/applefestival

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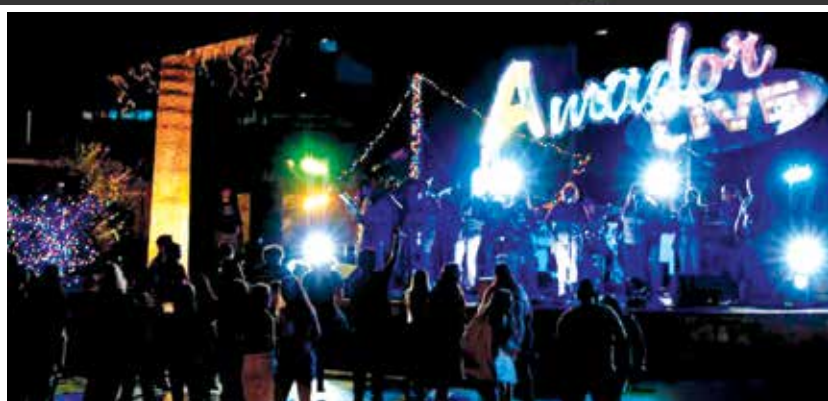
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