

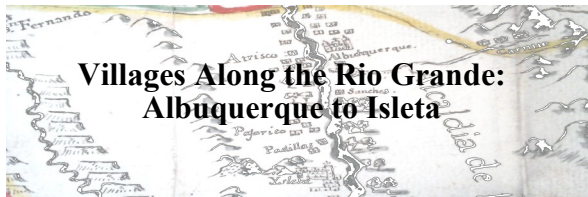
# LA BANDERA

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

## DE LA CASA GUTIERREZ-HUBBELL

### Upcoming Series



The Hubbell House Alliance and Bernalillo County Open Space presents Villages Along the Rio Grande, a series that brings to life the rich history and cultural traditions of the Albuquerque area from historic Old Town traveling south to the Pueblo of Isleta, one neighborhood at a time. All of these hour long presentations start at 10:30am and take place at the historic Gutierrez-Hubbell House located at 6029 Isleta Blvd. SW on the fourth Saturday of the month starting in February and ending in September.

#### Series Schedule:

February 27, Guest speaker David Schneider will present Alburquerque to Albuquerque - Hispanic Period, 1706-1846.

March 26, Guest speaker David Schneider will continue his presentation on Albuquerque Old Town to Albuquerque, 1846-1949.

April 23, Historian and author Dr. Joseph Sánchez will present the history and culture of the Atrisco neighborhood.

May 28, Guest speaker Larry Perea will present the past and present Barelas community.

June 25, Guest speaker Clara Peña will present the history of the Armijo neighborhood.

July 23, Guest speaker Elaine Luján will present the history of the Pajarito neighborhood.

August 27, Genealogist and author Andrés Armijo will present the family history and genealogy of the Los Padillas neighborhood.

September 24, Genealogist Richard Garcia will present Isleta Pueblo since time immemorial up to the 21st century.

Register at [www.bernco.gov/openspace](http://www.bernco.gov/openspace) or call 505-314-0398.

### The Chair's Column

Flora M. Sánchez

What a year this has been! Thanks to all who attended the Annual Membership Meeting on November 21<sup>st</sup>. For those who were unable to attend I will bullet a sampling of HHA's significant achievements and celebrations this year.

- Added to the National Register of Historic Places;
- Grand opening of the Community Cultural Gallery and two exhibits, *Faith and the Gutierrez Family* and *From the Rhine to the Rio Grande: 19<sup>th</sup> Century Photography*;
- Reopening of our store, now called La Tiendita;
- Revised mission statement - See below
- Expanded museum hours - now open 10:00am-2:00pm five days a week instead of three;
- Reorganized staffing. We welcomed half-time Administrative Assistant Maria Kemper and Caretaker and casita resident Mick Gorospe;
- Hosted many social and educational events, among them are: The Backyard Farming Series workshops, historical presentations, the fabulous Chile and Chocolate event on September 18th, and the well attended Local Food Fest on October 11th;
- Rejuvenated our Museum Guide Program – now happily includes 10 dedicated volunteers;
- Over 6000 visitors to the property.

HHA members voted the following individuals to our governing board: Carol Chapman second term; Robert Trujillo returning; Ron Gutierrez and Ronn Perea, both filling 2015 vacancies, and Lorenzo Gutierrez and Cathy Moya, new additions.

A huge thank you for all your generous support throughout the years and especially helping HHA enjoy such a successful year.

### Revised Mission Statement

The Hubbell House Alliance is a 501 (C) (3) non-profit dedicated to educating the public about, promoting interest in, and advocating for the Gutierrez Hubbell House History and Cultural Center.

We do this by ensuring access and providing quality historical, cultural and agricultural programs and events.

## Meet our Administrative Assistant

Hello, I'm Maria Meeks Kemper. I am married to Kasey Kemper and I have a son named Jarred. I come from a family calling the South Valley portion of the El Camino Rael "home for 13 generations." When I was a little girl, my grandmother, Lala Barboa Meeks would take me for walks by what was known as the Hubbell House. I was always intrigued by such a big rustic house.

I am honored to serve as the administrative assistant for what is now known as the Gutierrez-Hubbell House. It is with great pride that I welcome guests to the property each day because of what the site represents in the past, present and future for our community.

As a photographer, I see beautiful settings everywhere I look here at the Gutierrez-Hubbell House. As a recent bride at this historic property, for me it meant family, heritage and tradition.

This property represents the "times gone by" while continuing to be the "pulse of the community" making remarkable contributions along the El Camino Rael of today.



Maria Meeks Kemper and Independent Princess

## What's Growing in those Fields?

Welcome to our new Caretaker - Mick Gorospe! Mick retired from Sandia labs after 30 years - starting as an undergrad fellow and moving up in various managerial positions. He has special skills in strategic planning and quality assessments. Mick believes in natural garden management, applying permaculture principals and good old hard work! What's he been up to?

"The gardens are being put to rest for the winter. Well at least half of it. Two beds have been planted with garlic, one bed was planted with clover and another sainfoin. The clover and sainfoin experienced some good germination until the grasshoppers - but they need to eat too! I put some row cover over the bed to try to minimize loss. Row cover will help protect the tender growth against the colder temperatures too. The other half of the beds have been prepped with mulch and manure to compost in place and should be ready by springtime. In the herb garden the three annual grow beds have been prepped for spring and one bed has been planted with onions and garlic.

I'm getting some company from the sandhill cranes who are enjoying the cracked melons that are leftover in the field. I have also been spending a lot of time with leaves and using them in compost piles for next year. The big organic pile (old plants, branches, hay and other things) located

south of the orchard is about halfway spread out - nothing goes to waste! I have been shredding the pile down using a lawn mower - smaller bits will compost faster. I will be building a chicken coop in the next week or so. You can use these tools in your garden too - lots of composting to produce organic material, mulching with what is handy, like leaves and manure, use row covers and green cover crops.

I love softball, baseball, chopping wood and carrying water, keeping bees, planting seeds and planting trees! I'm honored and grateful to have the best office in the world...come visit and you will most likely find me in the fields - stop and say hello! Mick"

## Historically Speaking...

Did you know that in the 1850s it was the custom to present a calling card when paying a social visit? The calling card evolved into a portrait card, which was patented in France. This was called a *Carte de Visite*. The *Carte de Visite* became the latest fad and soon became popular world wide. They were inexpensive and small, 2-1/2" x 4" so they could easily be mailed. Photo albums were made and patented to hold peoples collections. They were the "selfies" of the 1860s.

The Gutierrez-Hubbell House has such a collection on display now. This *Carte de Visite* of Juana Maria Chavez was taken in about 1865, at the Charles D. Fredricks studio in New York. This original photograph and others of her children are on display in the Community Cultural Gallery until the end of April.





## Semillas Nativas: Melones y Sandias by Brett Bakker



Although related to the gourd/squash family which was already in the New World upon the Spanish *entrada*, melons have Old World origins. Note the difference between what are commonly referred to as “melons” in English: *Melones* refers to fruits that are typically called muskmelons but also include honeydews, casabas, cantaloupes, Crenshaw and others. *Sandias* are simply watermelons.

Many will find it surprising that watermelons originated in Africa and have always been an important crop in desert regions. The watermelon is so called because it is efficient at using and storing water, not because it needs an abundance. The earliest watermelons were not sweet at all but were in fact prized as a dry-season source of moisture, not to mention highly nutritious seeds. Pueblo peoples long ago realized that the high oil content of ground watermelon seeds was useful for greasing the cooking stones used to bake *piki*, a wafer thin bread made from cornmeal batter.

Muskmelons originated in what we now know as Iran, Turkey and Armenia, hence the many historical references to “Persian melons.” While not as drought resistant as some watermelons, the humble muskmelon does not like abundant moisture either, especially at harvest. If given too much irrigation, melons can easily crack or result in a watery dilution of the delicate flavors and sugar content.

Introduced to them by the Moors whom they had only recently overthrown, the Spanish brought melon seed to the Americas. Melons were soon raised in abundance throughout New Mexico, especially among the Pueblos who will tell you that all melons are indeed native to the Americas. Archaeology does not agree but from what we know about colonization patterns and cropping in historic New Mexico, the current thought is this: All farmers love to swap seeds and try new crops. Melons were quickly embraced by *los indios* and so the *semillas* raced ahead on trade routes, often finding their way into indigenous villages well ahead of the Spaniard.

Harder shelled than muskmelons, watermelons tend to keep better but both can be held long term. New Mexicans, both *indio* and *manito*, kept them bedded in thick layers of straw or sand in pits, or hung in nets in a cool room. Firm-fleshed muskmelons can also be sliced and dried, resulting in a very intense, almost startling flavor.

Although they could have yellow or orange flesh as well as the more familiar red, native New Mexico watermelons look pretty much the same as modern ones. Not so native muskmelons. They are typically thin skinned, smooth, and oblong. The flesh is quite delicate, fragrant, and, once ripe, are a juicy and messy food. Not suited to commercial transport, they remain a uniquely New Mexican treat.

In the garden, although they will not cross-pollinate with each another, you should select one *melon* variety and one *sandia* variety ensuring each fruit produces true-to-type seeds for you to replant and to share, ensuring the melon tradition continues.

## Announcements and Upcoming Events

### Backyard Farming Classes

**February 13, 9:00am-12:00pm**  
**Sustainability in the Home Garden and Role of Soil**

**March 12, 9:00am-12:00pm**  
**Successful Soil Practices and Role of Water**

**April 2, 9:00am-12:00pm**  
**Successful Water Practices and Role of Plants**

Call for registration 505-314-0398 or online [www.bernco.gov/openspace](http://www.bernco.gov/openspace).

### Community Cultural Gallery

**November 14-April 30**

**“From the Rhine to the Rio Grande: 19th Century Photography”**  
Curated by Katherine Cordova, Cheril Raub and Mary Tyler.

Featuring a Civil War era Carte de Visite Collection.

### Historical Presentations

**Villages Along the Rio Grande: Albuquerque to Isleta**

**February 27, 10:30am-11:30am**  
David Schneider - Albuquerque to Albuquerque, Hispanic Period, 1706-1846

**March 26, 10:30am-11:30pm**  
David Schneider - Albuquerque Old Town to Albuquerque, 1846-1949



**Volunteers Needed!**

We are actively seeking volunteers to serve as museum guides and to assist with student field trips.

If interested, please call 505-244-0507

## Hubbell House Alliance



6029 Isleta Blvd SW Albuquerque, NM 87105



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

With a \$25 Membership Fee you can help support HHA's educational initiatives!

### Backyard Farming Series 2016

Starts Feb 13th,

See  
Announcements  
and  
Upcoming Events

For more  
information



The Hubbell House Alliance thanks the dedicated Museum Guides and volunteers who take time out of their busy schedules to help support the GHH.



The Holiday Open House was a success again this year. A fine time was had by all!



### Interested in having an outdoor wedding?

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

Contact: **Natalie (505) 884-0434**

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