

THE DAILY BUD

THE DIGITAL NEWSPAPER



The Hub: Building connections, strengthening community. Find your place. Find your people. Find the Hub.

Cuberos Scene Lights up A Cannabis-Revolutionary in New Mexico

----- MIKKICEE MANNING

Nestled in the small town of Cubero, New Mexico, a culinary revolution is blossoming. The Hub, a groundbreaking venue, has emerged, blending music with cannabis to create a vibrant venue. Where local culture ignites with innovative experiences, all thanks to the support of sponsors like Falling Clouds.

Imagine stepping into a space where every event is a curated adventure, blending community spirit with innovative ideas. At the soft opening, guests did not just attend; they dove into a dynamic scene, guided by a desire to push boundaries.

Chef Brian Yazzie’s journey into cannabis-infused cooking is a story of culinary exploration. With a deep appreciation for New Mexico’s local ingredients, they have created a menu that highlights the region’s unique flavors while incorporating precise cannabis dosing for a safe and enjoyable experience.

More than just a venue, The Hub is a classroom, a community hub, and a bold statement in New Mexico’s burgeoning event landscape. It is a place to explore new possibilities in a safe, educational environment, all while celebrating Indigenous values and the art of connection.

As the cannabis market in New Mexico evolves, The Hub stands as a pioneering establishment, committed to quality, education, and a unique experience unlike any other.

Exclusive Interview Page 2



Local Hip-Hop Artist Nataanii Means



The Hub: A Testament to indigenous Resilience and Culinary heritage. ----- MIKKICEE MANNING

In an exclusive interview, the owner of The Hub shared insights into the establishment’s unique philosophy and its deep connection to the local community. More than just a venue, The Hub stands as a tribute to Indigenous heritage, teaching the community what it means to survive and thrive.

“Highlight was allowing people to do what they wanted and needed to do without any mfs trying to make them feel other than,” the owner stated, emphasizing the importance of autonomy and self-determination.

Culinary philosophy is rooted in simplicity, locality, safety, and profitability. The owner proudly shared that their recipes and formulas come from their parents and grandparents, highlighting the enduring success of their ancestors’ culinary traditions. “They were so successful that it still exists today, TF we been doing for ten thousand years.”

The Hub is more than just a business; it is a symbol of resilience and resistance against the status quo. “Entrepreneurs need to be more active and revolutionary than ever. Fuck the status quo. Fuck all the bullshit. Do it how we been doing it since forever.”

The owner hopes that customers will recognize The Hub as a symbol of indigenous identity and connection to the land. “My hope of what customers take from this is. We are Indigenous. This whole World and land are us. No colonist. No religion owns this land. It is our great grandchildren. This is Navajo land. It always will be. And we reclaim it with peace and grace. Those the English words.”

In closing, the owner extended an open invitation: “Print whatever your want and The Daily Bud is always welcome at The Hub.”



The Hub Ignites: Munchies, Music, and more!

----- MIKKICEE MANNING

The Hub’s soft opening, captured in a series of vibrant photos, tells a compelling story. Step inside The Hub and you are immediately transported to a place where music and memories collide. Exposed brick walls whisper stories of the past, while a bold Route 66 logo emblazoned on the floor sets the stage for a journey through sound.

This isn’t just a venue, it’s an experience, whether you’re grabbing a drink at the bar, settling into a cozy booth, or rocking out near the stage, the electric atmosphere- a blend of vintage charm and modern energy- creates an unforgettable backdrop for live performances and good times.

The images convey the lively music and palpable energy of a community coming together. More than marked the beginning of a new era in cannabis culture packed with activities to stimulate the senses.

The Hub celebrated its’ soft opening on May 10th with a day packed full of activities. Get ready to elevate your senses! The Hub soft opening party was packed with flavor and fun! The event kicked off at 10AM.

Imagine browsing an outdoor market, transitioning into the afternoon vibing to live music and karaoke. Culinary enthusiasts enjoyed the Frybread, Topapitas, & Bannock Contest at 3PM, judged by Chef Brian Yazzie and other guest judges, with \$500 in prizes awarded.

Following that a Navajo Ten Fundraiser Tournament offered participants a chance to win \$1500 in prizes. As evening approached, attendees enjoyed a Tiny Stage Concert featuring local Native Hip Hop artist, Nataanii Means at 7PM.

Nataanii Means: Hip-Hop Artist with a Higher Purpose

Nataanii Means is not just dropping beats; he is sparking conversations. Hailing from the Navajo, Oglala Lakota, and Omaha Nations, Means blends Indigenous vibes with a smooth flow that is as potent as your favorite strain. His YouTube channel is a chill smoke sesh with a side of knowledge, racking up four million views since 2008. Time to ditch the mundane and blaze up with some real conscious hip-hop. It is time to ditch mundane and blaze up with some real conscious hip-hop. We had the opportunity to ask Nataanii a few questions to explore the inspiration behind his sound and what is next on his creative journey.

Interview with Nataanii Means:
Mikkicee Manning: What inspires the storied you tell through your music, and how do you hope they resonate with your audience?
Nataanii Means: “What I live through has inspired me; personal struggles and experiences feed what I rap about in my music. The names of my first three albums explain and paint a picture: one. Two Worlds, 2. Balance, 3. Growth. We live in two worlds as Native Americans, struggling to maintain a spiritual balance, struggling to maintain a presence.

The cannabis education session covered topics such as responsible consumption. As an attendee I learned so much about each appetizer and how to consume it safely. Guests also enjoyed the appetizers, music and exclusive education that elevated the experience. With its vintage charm and modern energy, The Hub is set to become a staple to the local scene.

Harmonies in High Places: How cannabis and Music Create a Synergistic Blend

----- MIKKICEE MANNING

The worlds of cannabis and music have long been intertwined, creating a unique constructive collaboration that enhances experiences and fosters a sense of community. In a recent interview, Ernest Santiago shed light on this harmonious relationship, emphasizing how both elements blend to create a sense of freedom, personal enjoyment, and collective connection. “It’s all about enhancing the moment,” Santiago noted, “Cannabis and music amplify each other, creating a space where people can truly connect.”

Cannabis events are breaking barriers and building bonds. These gatherings bring together diverse individuals, fostering discussions, addressing misconceptions, and raising awareness. Santiago highlighted the importance of community engagement, explaining how these events help to normalize cannabis use and build strong, supportive network.

Unique experiences, such as puff and paint evenings, combine cannabis with artistic expression and social interaction. These events spark creativity, promote positive perceptions of cannabis, and highlight its medicinal aspects, Santiago shared anecdotes of unexpected artistic encounters, emphasizing the power of cannabis to unlock creativity and foster connections. “It is not just about getting high,” he explained, “it’s about creating something beautiful together.”



Caught in the moment: Ernest Santiago chilling and soaking up the vibes under the evening sky.



From Navajo Roots to Culinary Highs:

Chef Brian Yazzie’s Journey of Passion and Precision

----- MIKKICEE MANNING

Chef Brian Yazzie is not just cooking food; He is weaving a narrative of culture, innovation, and profound respect for the earth. Emerging from a small farming community, Yazzie’s journey took him through culinary school, into the dynamic world of catering, and toward the forefront of food sovereignty and cannabis cuisine.

Yazzie’s approach is refreshingly holistic. He emphasizes the importance of understanding herbal practices, drawing from his family’s long-standing tradition of herbal remedies.

This deep-rooted knowledge informs his culinary creations, especially within the burgeoning field of cannabis-infused cuisine. His dedication extends beyond the kitchen, as he passionately advocates for responsibly cannabis consumption and educates others on its nuances, from the distinct types of like indica, sativa, and hybrids, to the critical CBD balance in strains.

But Yazzie is more than just a chef; he is a storyteller. Whether he is crafting focuses business plan for cannabis-infused cooking or developing a cannabis cookbook.

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Sweet, savory, and just a little bit elevated. These bison skewers are a cannabis culinary dream.
Photo Taken By: Chef Brian Yazzie

Bison Skewers
Elevated
A Cannabis-Kissed
Culinary Adventure
----- MIKKICEE MANNING

Forget your average munchies, friends. We are diving deep into a dish that is as sophisticated as satisfying:
Oregano-braised bison skewers, drizzled with a cannabis-infused blueberry agave compote, and crowned with threads of saffron. Yes, you read that right. This is not just food; it is an experience.

The bison, perfectly tender, offers a rich, earthy base that plays beautifully with the sweet-tart compote. And while the cannabis infusion might be subtle, it adds a certain *Jen ne sais quoi* that elevates the entire experience. It is not about getting high; it is about enhancing the flavors, adding a layer of complexity that keeps you coming back for more.

But let us talk about that blueberry agave compote. This is where the magic really happens. The sweetness of the blueberries balanced by the unique agave notes, creates a symphony of flavors that dance on your tongue.

And that hint of cannabis?

It is like a secret ingredient, a whisper of herbaceousness that ties everything together.

Finally, the saffron garnish adds a touch of luxury, a visual and aromatic flourish that tells you this is something special. This dish is proof that cannabis cuisine can be both elevated and incredibly delicious.



Photo Taken By: M. Manning
Puff & Paint Session



Photos Taken By: Chef Brian Yazzie
Taste the Tradition: Chef Yazzie’s appetizers tell a story with every bite.

From Navajo Roots to Culinary Highs:

----- Mikkicee Manning

Interview with Chef Yazzie:

To get a deeper understanding of Chef Yazzie’s approach, I had the chance to ask him:

Mikkicee Manning: *“What Advice would you give to aspiring chefs interested in the cannabis industry?”*

Chef Yazzie: *“Define one’s goal before entering the cannabis field. Yes, many culinary institutes are adding cannabis to their curriculum. Evaluate instructors’ experience, and how long they have been in the industry vs. instructors who can only convey knowledge they read off a screen. If you are in this for fame or popularity that would be a short-lived interest. I have a long-term perspective and genuine passion for this industry for sustained success.”*

Chef Brian Yazzie’s Journey of Passion and Precision by Mikkicee Manning (Continued from Page 3.)

That night, I attended a culinary event where the dishes included cannabis-infused appetizers. The street tacos were mind-blowing, each bite an explosion of flavor.

The base was perfectly grilled corn tortilla warm and soft. Inside, tender green chili slow-cooked chicken mingled with canna butter and creamy pinto beans, creating a hearty and satisfying filling. The minced white onion added a delightful crunch and sharp, fresh bite, while the cilantro provided a bright, citrusy counterpoint. A special ingredient, Khalifa Kush crumbles, elevated the dish, adding a unique depth that harmonized all the flavors.

Every ingredient was perfectly balanced, creating a delightful and memorable experience. I loved it so much that I had two! If you ever get the chance to try a taco like this, do not hesitate. It is a culinary adventure you will not forget!



Tribal Rooted Farmacy LLC

Then came the dessert: a sweet symphony. A scoop of mixed berry gelato that provided a sweet and refreshing foundation. The Navajo harvested pinons added a distinctive, earthy crunch, and a subtle salty note that played perfectly with the sweetness of the gelato. A dollop of whipped cream completed the experience adding a creamy, smooth finish that tied everything together.

This culinary delight came from the courtesy of Chef Yazzie, owner of Tribal Rooted Farmacy LLC. As a Dine-owned and operated cannabis brand, Tribal Rooted Farmacy dedicated to connecting communities and wellness through cannabis-infused foods and beverages. TRF is available for collaborations, pop ups, cooking demos, and presentations.

For more information or to book Tribal Root Farmacy LLC for your event. Follow them on social media\[@tribal.rooted.farmacy.] You can also email: TribalRootedFarmacy@gmail.com

Chef Yazzie’s vision extends far beyond the plate. Through Tribal Rooted Farmacy LLC, he aims to reshape the perception of cannabis in the culinary world, blending cultural heritage with innovative gastronomy. His passion for using food as a medium to foster wellness and community is evident in every dish he creates. By weaving traditional Dine ingredients and methods with modern techniques, Chef Yazzie achieves a harmony that not only satiates but also tells a story of resilience and innovation. As I reflected on the evening, I realized that the event had been more than just a feast; it was a narrative of culture, artistry, and a bold reimagining of culinary possibilities. Chef Yazzie’s dedication to both his craft and community left an indelible impression, showcasing how food can transcend mere sustenance to become a profound cultural expression.