



# 1st Quarter Newsletter

2026

## President's Message



As we begin this year with the Hispanic Women's Council, I am honored to serve as President and grateful for the opportunity to

work alongside such inspiring women. HWC has always been about uplifting our community, celebrating the strength of Hispanic women, and creating meaningful opportunities for connection and support. This year, I hope to continue growing our programs and events while strengthening the sense of community that makes HWC so special. Through gatherings like Mujeres Valerosas and other initiatives, we will continue celebrating leadership, culture, and empowerment. Thank you to our board, volunteers, and members for your dedication and support. I look forward to all we will accomplish together this year. With gratitude, Jaycee Zamora President, Hispanic Women's Council



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

- **Upcoming Events**
- Paint Night Fundraiser
- Mujeres Valerosas

**Paint Night**  
April 14th 2026  
6:30 pm-9:00 pm

includes class, supplies, and grazing boxes

Admission is \$38+tax  
Wine sold separately

Kelly Jo Designs By Wine  
6829 4th St NW  
Los Ranchos de Albuquerque  
New Mexico, US 87107

## Member Spotlight

Stella Noriega Appointed New 2026 HWC Board Member. Stella has been with HWC for the past 20+ years. She has served as a Board Member previously for four years and is a recipient of the Estrella Brillante

[Get Tickets](#)

Award. Stella has two grown children and two grand children Achilles 15 and Storm Mara 13. Stella volunteers at the South Valley Multigenerational Center, where she teaches NM Hispanic Cooking Classes to include: Making empanadas, tamales, Sopa/capirotada. Torta de Jurvo, tortillas, Red Chile from Pods and Ristra Making.



---

## Membership Dues & Annual Renewal

As we move further into the year, we encourage all members to complete the updated HWC membership form so we can keep our records and contact information current.

Annual membership dues are due each year on January 1. If you have not yet paid your dues, we kindly ask that you do so as soon as possible. Keeping your membership current ensures you receive the member rate for upcoming events rather than the guest price.

Thank you for helping us keep our membership strong and connected.

[Membership form](#)

[Pay Dues](#)

Paying by check?

Fill out the application above, and mail your check to:  
Hispanic Women's Council  
P.O. Box 27271, ALBUQUERQUE, NM 87125

## HWC Inventory & Silent Auction Items

Over the many years of the Hispanic Women's Council, our organization has collected a variety of

---

## Mujeres Valerosas

May 2nd 2026

11:30AM-2:30 PM

Savoy Bar and Grill

Albuquerque

10601 Montgomery Blvd NE

Albuquerque, NM, 87111

Member tickets \$40.00 each

Member-Sponsored guest ticket \$40.00 each

Non-member guest ticket \$45.00 each

[Get Tickets](#)

---

## Board of Directors

**Jaycee Zamora**

President

**Rosalía Pacheco, PhD.**

Vice-President

**Raqui Martínez**

Treasurer

**MAJ(R) Linda Zamora**

Secretary

**Stella**

Board Member

## Committee Sign-Ups

**Get involved and make a difference! Join one of our committees:**

Upcoming Committee Meetings

Masquerade Ball Committee

**Date:**April 6th, 2026

**Location:**Tulla's

8100 Wyoming Blvd NE, Suite G

items used for events and programs such as speakers, podiums, banners, and other supplies. As leadership has changed over time, some of these items have become difficult to track and a few may currently be unaccounted for.

If you happen to have any HWC items stored in your garage, storage unit, or attic, we kindly ask that you reach out to a member of the board so we can arrange to collect them and update our inventory.

While you're looking, if you come across anything you would like to donate to HWC, we would greatly appreciate it. We are currently gathering items for the Mujeres Valerosas silent auction, and donations help us raise important funds to support HWC programs and community events.

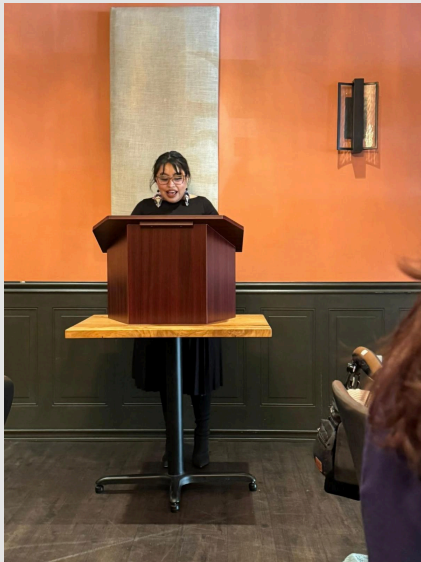
Thank you for helping us keep our organization organized and for supporting the continued work of the Hispanic Women's Council.

[Sign Up](#)

### **Mettote Power Hour**

The Hispanic Women's Council is currently looking for local restaurants to host an upcoming Mettote Power Hour. We would love to partner with a small or locally owned restaurant that might benefit from a little extra community support and traffic. If you know of a restaurant that would enjoy welcoming a group of HWC members for an evening of connection and conversation, please let us know. This is a great way for us to gather together while also supporting local businesses in our community.

## **Past Event**



### **The Annual Meeting**

The Hispanic Women's Council recently gathered for our Annual Meeting at M'tucci's, where members had the opportunity to connect, reflect on the past year.

During the meeting, members voted on and welcomed returning HWC Board members. We are pleased to announce the return of MAJ(R) Linda Zamora, Jaycee Zamora, and Raquel Martinez.

Jaycee Zamora was also introduced as the new President of the Hispanic Women's Council.

Members also participated in a round-robin discussion, giving everyone the chance to introduce themselves and share a little about their background and connection to HWC. It was a wonderful opportunity to strengthen relationships and build community among those in attendance.

We look forward to a wonderful year ahead as we continue our mission of supporting and uplifting women in our community.



## Authentic New Mexican Green Chile Chilaquiles



**Servings: 4**

### Instructions

- 1. Prepare the Tortillas:
- Heat the vegetable oil in a large skillet over medium-high heat. Fry the tortilla wedges in batches until they are crispy and golden brown, about 2-3 minutes per side. Remove and drain on paper towels. Alternatively, you can bake the tortilla wedges in a preheated oven at

**Cooking Time:****Approximately 30-35 minutes****Ingredients**

- 12 corn tortillas, cut into wedges
- 1/4 cup vegetable oil
- 1 cup **Los Roast Green Chile Sauce**
- 1/2 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- Salt and pepper to taste
- 1 cup shredded Monterey Jack or Queso Fresco cheese
- 4 large eggs
- 1/2 cup diced onions
- 1/2 cup chopped fresh cilantro
- 1 avocado, sliced
- Lime wedges, for serving

375°F (190°C) until crispy, about 10-15 minutes.

- 2. Make the Sauce:
  - In a medium saucepan, combine the Los Roast Green Chile Sauce, ground cumin, and garlic powder. Bring to a simmer over medium heat, stirring occasionally. Season with salt and pepper to taste. Reduce the heat to low and let it simmer for about 10 minutes.
- 3. Combine Tortillas and Sauce:
  - Add the crispy tortilla wedges to the skillet with the simmering sauce. Stir gently to coat the tortillas evenly with the sauce. Let them cook for about 3-5 minutes until they absorb some of the sauce but are not too soggy.
- 4. Cook the Eggs:
  - In a separate skillet, fry the eggs sunny-side up or to your preference.
- 5. Assemble the Chilaquiles:
  - Remove the skillet from heat and sprinkle the shredded cheese over the top of the tortillas. Cover the skillet for a few minutes until the cheese melts.
- 6. Serve:
  - Divide the chilaquiles among serving plates. Top each serving with a fried egg. Garnish with diced onions, chopped cilantro, and avocado slices. Serve with lime wedges on the side.

## Enjoy amiga!

<https://www.losroast.com/new-blog-1/2024/6/13/h22b3l030vn1npkkecff1k12l5b3x9-jrta4>



Hispanic Women's Council | P.O.Box 27271 | Albuquerque, NM 87125 US

[Unsubscribe](#) | [Update Profile](#) | [Constant Contact Data Notice](#)



Try email & social marketing for free!