

A Legacy Local Monthly Publication

December 2025

# The Historic

Mesilla Valley



## A New Mexico *Christmas*

From the Publisher's Desk

Calendar of Events

Tips from a Socialite

Holiday Cocktails

Holiday Recipes

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# Contents

- 5** From the Publisher's Desk
- 6** Calendar of Events
- 8** Tips from a Socialite
- 10** A New Mexico Christmas
- 14** Holiday Cocktails
- 15** Holiday Recipes



**Featured on the Cover:**  
Albuquerque Old Town's tree lighting tradition in Plaza Don Luis.

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FROM THE  
*publisher's desk*

**W**elcome everyone! The traditions of the holiday season are in full effect, and we've got you covered. Whether you are looking for something new or a standing tradition, New Mexico is filled with many glorious festivals and markets. Our biggest question: is it a farolito or a luminaria?

Join us as we cover many holiday traditions in the regions of our state where you can feel a bit of the magic. As always, we've got your recipes and cocktails covered. For all your last-minute dinner arrangements or shopping needs, remember to give our community partners a stop in – not just during this season, but all year long.



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# Calendar of events - December 31st

## DINNER CELEBRATION:

D.H. Lescombes Winery & Bistro will be ringing in the New Year with a three-course dinner. Options include Flat Iron Steak or Orange Roughy. The evening will end with a champagne toast, with four options to choose from. Call for reservations. (575) 524-2408. \$95 per person. 4-9:30 p.m. 1720 Avenida de Mesilla, Las Cruces.

## WILD WEST KARAOKE:

Bonito Valley Brewing Company is stepping back in time before welcoming 2026. The annual celebration will feature food, craft beer, and a lively round of Wild West themed karaoke. Free. 5 p.m. 682 Calle La Placita, Lincoln, New Mexico.

## LIVE BAND:

Unit B by Chocolate Maven will host a four-course prix fixe dinner, wine selection, cocktails, and champagne. The award-winning Hillary Smith & ChillHouse will bring a little bit of soul to close out 2025. Reservations are encouraged. Doors open at 5:30 p.m. for dinner, wine, and craft cocktails. \$75 per guest and \$45 per optional wine pairing. Showtime is at 7:30 p.m. 821 W San Mateo Rd., Santa Fe, New Mexico.

## CHILE DROP:

The annual Las Cruces Chile Drop returns to the Plaza De Las Cruces. Daniel Solis takes the stage to entertain at 9 p.m. Free. Chile Drop begins at 6 p.m. 100 N Main St., Las Cruces.

## MASQUERADE PARTY:

Fortwenty Collections will host the Midnight Masque, an extravagant masquerade ball. Give in to the unknown and bring in 2026 with a sense of glamour. Free. 21+. 7 p.m. 523 E Idaho Ave., Las Cruces.

## SALSA AND BACHATA PARTY:

El Paso Ballroom Dance Academy presents New Year's Eve Salsa and Bachata party. Say farewell to 2025 with an evening of dancing with friends and family. Light appetizers and party favors provided. DJ J.Vibes will be spinning the best Salsa, Bachata, and Latin beats all night long. Dress to impress. \$20 advance tickets; \$25 day of event. 8 p.m. 7220 N Mesa St., El Paso, Texas.



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# Tips from a Socialite

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By G. Buck

Expecting company to come and go throughout this holiday season? No need to fret! Keep a bottle of champagne chilled, tie in some baked goodies, and you've got a quick spread. Guests coming in and out can feel draining, and it's normal to feel unprepared for this drill of turnover.

To keep work to a minimum and stresses down, it's nice to have champagne or a holiday yuletide drink pre-chilled in the fridge. We know you've already been baking, but even if you haven't, make something counter steady or fridge preserved to throw together quickly. Plan ahead by reusing the same glassware and plating. See our recipe for the month at the end of these pages and tie those loose ends into a knot. You'll be set for success!





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# A New Mexico Christmas

By G. Buck

The holidays are upon us in New Mexico, and that means the entire state is enjoying unique traditions that have put us on the map. If you want to do something spectacular, load up the car and take in what makes this season extra special.

Let's kick off in Carlsbad, where the banks of the mighty Pecos are illuminated with out-of-this-world light displays. Something unique about this experience is

the large pontoon you board to view these talent and art showcases; it's rumored that even Mr. & Mrs. Claus ride sometimes. As you cruise, enjoy the crisp air while taking in the unique topographies of our state. It's a multi-sensory outing sure to be cherished by all. If you want to really load up the schedule, they even have train I like to call the "North Pole Express", which is handicap accessible for all to enjoy. Christmas on the Pecos runs until

Dec. 31 (but is closed Christmas Eve) and purchasing tickets in advance is recommended.

Jump back in the car – we have much to see and little time to roll on! The roads are dark and the air may embrittle the face, so break out those layers and consider booking a hotel room as we head north.

We've arrived at Elephant Butte for the

**Continued on Page 12 ►**





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**Ingredients**

- 1 jar (16 oz) La Posta Hatch Green Chile Peach Salsa
- 2 tsp fresh lemon juice
- 1 tbsp horseradish
- 3 to 4 dashes of La Posta Hatch Red Chile Hot Sauce (optional)

**Directions**

In a small bowl, combine La Posta Hatch Green Chile Peach Salsa, lemon juice and horseradish. Blend well. Add La Posta Hatch Red Chile Hot Sauce for extra flavor & heat. Place in an airtight container and chill for 30 minutes or up to 2 days.

**Note:** For a classic shrimp cocktail to impress, simply layer a stemmed cocktail glass with specialty micro greens, 2 tbsp. of La Posta's Peachy Cocktail Sauce, and hang 4-6 cooked, chilled, and tail on shrimp along the side of the glass. Garnish with a lemon wedge.



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## ◀ Continued from Page 10

Luminaria Beachwalk and Floating Lights Parade. It's somehow even brighter than the summer sun, with 3,000 luminarias marking the path. Enjoy posole, cocoa, cookies, s'mores, and much more. This finely crafted affair on the soft sands of the Butte helps sponsor the lake's fireworks display for the Fourth of July. Meander the beachfront while watching a variety of boats lit up like Christmas trees float by. It's an experience all New Mexicans should take in. The parade takes place on Saturday, Dec. 13.

Albuquerque, here we come!

We made it to Old Town. Enjoy live performances throughout the evening at the Old Town Holiday Stroll, held on Friday, Dec. 5. In true fashion, a 30-foot sequoia replica is lit for everyone to enjoy. There are many different performances and

community spectacles around Old Town to appreciate. Get your Christmas shopping done while supporting local in this magical setting!

Our next visit is Santa Fe. The plaza is lit aglow as people parade around America's oldest capital city. As you peruse around the historic benches and world-class shopping, expect optical stimulation from galleries delighting you with art. Santa Fe is magical year-round, but even more so when the streets are illuminated with shadows that tell a story. Head up Canyon Road for fine dining and an art-centric expose or enjoy wine and charcuterie at Ahmyo Wine Garden. On Christmas Eve, Canyon Road also hosts their annual Farolito Walk.

Off to Taos we go for the Bonfires on Bent Street! If you aren't familiar, this magical event is hosted by the fine John Dunn Shops and Bent Street. This year's event

will be on Saturday, Dec. 13. Decorated stores and Christmas carolers give a true sense of New Mexico magic for days of festivities. With any luck, the gorge will have a fresh blanket of snow with mountain goats climbing its jagged edges. Lambert's of Taos is a great nearby dining option, but be sure to make a reservation in advance. Perhaps consider booking a room for the night to continue exploring the region's most sought-after destinations.

Let's turn around and complete the tour by hopping one state south to El Paso, where an ice slide and skating rink awaits. All day every day until early January, a Christmas market and live performances dot San Jacinto Plaza and the surrounding districts for WinterFest. You may need to strip of some layers, though, since it will be slightly warmer than where we came from.

Load up your cars and share your New Mexico traditions with us!



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# Holiday Cocktails

By Melissa Martinez Jones,  
Head Mixologist at Hacienda de Mesilla



## Jingle Bells:

½ oz RumChata  
1 oz vanilla vodka  
¾ oz Kahlúa  
1 oz creamer  
Honey for rim  
Cinnamon sugar

In a rocks glass, rub honey around rim of glass and dip into cinnamon sugar. Fill with ice. Add vodka, Kahlúa, and RumChata. Stir the mixture briefly to combine ingredients. Add creamer slowly on the back of a spoon.

## The Grinch:

¾ oz white chocolate liqueur  
¾ oz crème de menthe  
½ oz chocolate vodka  
1 oz creamer

Add all ingredients to a shaker with ice. Shake well and strain into a rocks glass. Add ice and garnish with a few mint leaves.

## Peppermintini:

1 oz vanilla vodka  
1 oz peppermint schnapps  
1 oz heavy cream  
Crushed peppermint & honey for rim  
Rim honey around the rim of a martini glass and place into the crushed peppermint.

Add vodka, peppermint schnapps, and creamer into a shaker with ice and shake very well. Strain into peppermint-rimmed martini glass.

## Sparkling Mistletoe:

3-4 mint leaves  
1 ½ oz pomegranate juice  
Prosecco  
Mint for garnish  
Muddle mint leaves and pomegranate juice in a shaker. Add ice and shake well. Strain into champagne glass and top with Prosecco. Add a mint leaf for garnish.

## Spiced Cranberry Rosemary Mule:

2 oz Captain Morgan  
1 oz lime juice  
3-4 fresh cranberries  
½ a stem fresh rosemary  
¼ oz simple syrup (½ sugar, ½ hot water)  
1 oz cranberry juice  
Ginger beer  
Add rosemary, cranberries, simple syrup, and lime juice in shaker. Muddle these ingredients. Add cranberry juice, Captain Morgan, and ice. Give it a quick shake and strain into a mule mug. Add ice and top with ginger beer. Top with a few fresh cranberries for garnish.

## Christmas Cookie:

1 oz whipped cream vodka  
½ oz RumChata  
½ oz amaretto  
1 oz creamer  
White frosting  
Christmas sprinkles  
Rim a small stemless wine glass with the frosting. Roll in sprinkles. In a shaker, add ice and all liquid ingredients. Shake well and strain into rimmed glass with ice.

## Gingerbread Man:

Drink:  
2 oz Maker's Mark  
1 oz orange juice  
1 tsp maple syrup  
¼ tsp ground cinnamon  
¼ tsp ground ginger  
½ oz allspice

2 oz ginger ale  
2 oz ginger beer  
Rim:

2 tbsp brown sugar  
½ tsp ground ginger  
½ tsp ground cinnamon  
Honey

Mix dry ingredients. Rub honey on rim. Roll in gingerbread mix. Add all ingredients to a shaker with ice. Shake well and strain into gingerbread rimmed glass.

## Espresso Mintini:

1 oz espresso vodka  
½ oz Kahlúa  
½ oz Rumpke Minze  
1 oz espresso syrup (or espresso coffee with ¼ oz simple syrup)  
Add all ingredients into a shaker with ice. Shake vigorously and strain into a chilled martini glass. Use a 3-piece mint leaf stem for garnish.

## Santa's Nightcap:

2 oz Cantera Negra Café  
½ oz peppermint schnapps  
1 oz heavy cream  
1 tbsp chocolate syrup  
Crushed candy canes  
Rim a rocks glass with chocolate syrup. And crushed candy canes. Put all ingredients into shaker with ice. Shake and strain into a rimmed rocks glass over ice. Hang a small candy cane off rim of glass for garnish.

## Starry Night:

1 oz Empress Gin  
Prosecco  
½ oz fresh lemon juice  
½ oz pomegranate juice  
½ oz cranberry juice  
¼ oz simple syrup  
Add ice to shaker. Add all ingredients except Prosecco and shake well. Strain into champagne glass and top with Prosecco. Add 3-4 cranberries on top for garnish.

# Holiday Recipes

By G. Buck

## Cranberry Relish

### INGREDIENTS:

- 12 oz bag of fresh cranberries
- 1 large naval orange
- 1 large green apple
- 1 tsp vanilla extract
- 1 cup brown sugar
- 1 tsp fresh lemon juice

### DIRECTIONS:

Run the cranberries through a food processor blade until roughly chopped into quarters and halves. Shred the apple until the pieces are the consistency of shredded

cheese. Zest the orange into the bowl, then cut in half and juice the entire orange. As you go along, all the ingredients can be added to the same bowl.

Add the lemon juice, brown sugar, vanilla extract, and use a clean set of a chef's best-kept secret (your hands) to toss. Place in the fridge overnight. Can be preserved for up to a week. Add more sugar if desired.

## Yuletide Log

### INGREDIENTS:

- One 10 oz log of goat cheese
- ½ cup rough chopped pecans



Generous helping of Cranberry Relish

### DIRECTIONS:

Place the log in a serving dish with scalloped sides. Lay the relish over top, filling the edges of the dish. Cover with pecans and serve.

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