

A Legacy Local Monthly Publication

December 2024

The Historic

Mesilla Valley



Holiday **COCKTAILS**

Experience the Magic of the Elephant
Butte Luminaria Beachwalk

The Epiphany: Día de los
Reyes Nativity Event

Holiday
Recipes

Looking Ahead in
New Mexico to 2025



WE PUT YOUR FAMILY FIRST

STREETER LAW FIRM

Estate Planning • Probate • Small Business
Criminal Law • DWI Defense • Uncontested Family Law

streeterlawfirmnm.com

(575) 524-6893 • 1100 S. Main Street, Suite 100 • Las Cruces, NM 88005



*B-Well Balanced
Primary Care*

COMPREHENSIVE PRIMARY CARE
WITH A HOLISTIC TOUCH

Balanced Primary Care

*We provide a holistic
approach to healthcare.*

SERVICES OFFERED:

Physical Exams • Women's Screening Exams
Vaccinations • Lab Work • Urgent Care
Chronic Disease Management
Joint and Carpal Tunnel Injections
Trigger Point Injections • Chronic Wound Care
Recreational Scuba Diving Exams
Commercial Driver Physical Exams

Now Accepting New Patients

CALL NOW:
(575) 652-4909

2930 Hillrise Dr., #6 • Las Cruces, NM

BalancedPrimaryCare.com



Sheila Bardwell

Doctorate of Nursing Practice
and over 20 years of
experience in Adult-Geriatric
Care (ages 13 and up)

Year-round holiday gift shopping!



Located in the **HEART OF HISTORIC OLD MESILLA**
2402 Avenida de Mesilla • Las Cruces, NM 88005



10AM - 5PM • EVERY DAY NOVEMBER 1 - DECEMBER 26

CLOSED THANKSGIVING DAY & CHRISTMAS DAY

www.seasonsdesmesilla.com • (575) 524-3333

ShopTisTheSeason @shoptistheseason



**THE
EMPORIUM**
Vintage & Fine Furnishings



(575) 523-8078

106 S. Water St. Las Cruces, NM
Tuesday through Friday 10-4
and Saturday 10-2.

LOCATED IN HISTORIC DOWNTOWN LAS CRUCES

THE EMPORIUM SUPPORTS THE MISSION OF THE MESILLA VALLEY HOSPICE.
ALL PROCEEDS GO TO FUND THE PROGRAMS AND SERVICES OF THE HOSPICE.



HURRY BEFORE IT'S TOO LATE
BOOK YOUR
HOLIDAY PARTY



Amador
LIVE



MULTIPLE
SPACES
AVAILABLE



CHOOSE ONE
OF OUR PRE
BUILT MENUS

**CALL AMADOR PATIO, BAR & GRILL
AT 575-541-7417**



OR
TEXT RICKY AT 575-680-0172
TO RESERVE YOUR DATE.

302 S. Main St. Las Cruces, NM 88001



- 5 From the Publisher**
- 6 Calendar of Events**
- 8 - 11 Christmas Recipe Guide**
- 12 Experience the Magic of the Elephant
Butte Luminaria Beachwalk

The Epiphany: Día de los Reyes
Nativity Event**
- 13 Holiday Cocktails**
- 16 Looking Ahead in New Mexico to 2025**



**Cover photo by
Adam Rodriguez
Sponsored by
'Tis the Season de Mesilla**

Advertising

To place an advertisement, contact Publisher Daniel G. Buck at (575) 332-1219 or daniel@thehistoricmagazine.com

Submissions

We welcome your letters and other queries for this magazine. If you would like to submit or respond to an opinion, send your submission of no more than 600 words to editorial@thehistoricmagazine.com. The publisher reserves the right to edit, cut or publish any submissions.

Articles and advertisements in this publication and opinions expressed herein do not necessarily reflect the views of The Historic Mesilla Valley, but remain solely those of the authors or advertisers. The paid advertisements contained in this magazine are not endorsed or recommended by Economic Equilibrium of New Mexico, H2 Development Group.

The Historic Mesilla Valley Magazine
Economic Equilibrium of New Mexico
H2 Development Group
804 S. San Pedro St. Unit 1, Las Cruces, NM 88001
Office (575) 332-1219
daniel@thehistoricmagazine.com

We distribute throughout the Mesilla Valley and New Mexico. No part of this magazine may be used without the written permission of the publisher. Copyright 2023 All rights reserved.



Daniel Gordon Buck
Publisher - Owner
Sales - Marketing
Chief Executive Officer
Chief Development Officer

Courtney Hernandez - Creative Director



Do you need **hormone therapy**?

If you answered yes it could be a hormone imbalance!

Do you have a difficult time focusing at home and work?
Are you anxious, depressed, or cranky? Gaining weight for no reason?

Visit either location! We can help!



B-Well Balanced Primary Care

Balanced Primary Care

COMPREHENSIVE PRIMARY CARE WITH A HOLISTIC TOUCH



Brandi Gorzeman
APRN, FNP-BC, FNP-C

We provide a holistic approach to healthcare.

Physical Exams • Women's Screening Exams Vaccinations
Lab Work • Urgent Care • Chronic Disease Management
Joint and Carpal Tunnel Injections • Trigger Point Injections
Chronic Wound Care • Recreational Scuba Diving Exams
Commercial Driver Physical Exams

(575) 652-4909

2930 Hillrise Dr., #6 • Las Cruces, NM

BalancedPrimaryCare.com



B-Well
PROJECT



Sheila Bardwell
DNP, APRN, ACNP-BC

Balanced Functional Medicine

Holistic Health • Nutritional / Regenerative IV Therapy
Nutrient Injections Hormone / Sex Education
Bio-identical Hormone Replacement • Medically Supervised Weightloss
Exosomes • Stem Cells • Peptide Therapy • Aesthetics
Nutritional Counseling • Full Panel Hormone Testing • Supplements

(575) 556-9954

2470 Calle de Guadalupe, Suite C • Las Cruces, NM

www.b-wellclinic.com



FROM THE publisher's desk



It's Christmas and the New Year quickly follows as the month is flying by. We have some great updates going into 2025 from our Community Partners but outside of these expanded business ventures, do remember to shop locally this holiday season. They're counting on you!

Updates

★ Insta-Copy has updated their online office furniture portal. As always, their store provides home delivery and services at home.

★ B-Well will be raffling off winners who purchase gift cards through the New Year that include a facial, Botox, and IVs.

★ Mesa Vista has released two new wines and if you say Tempranillo, you can get a free tasting.

★ We would like to give a big shoutout to Tis' the Season De Mesilla for sponsoring this year's cover and to Adam Rodriguez owner of AdamRPhotos for shooting the cover. You can connect with him through his Instagram under that

handle.



★ If you're looking for a place to spend New Year's Eve, Hacienda De Mesilla will be offering a three-course meal for two that includes a cocktail. And if you didn't know, you can have a fabulous romantic staycation while ringing in the New Year. Reserve your room now.

★ Amador Patio Bar Grill has Vegas Night that includes live music, a buffet, and casino games. Or if you want something more intimate stop by Chilitos for a delicious Paloma drink.



★ While this was an election year, enjoy learning more about what your senators and representatives are going to be introducing at this year's 60-day legislative session by heading to Santa Fe or tracking bills with our link provided in our Looking Ahead to 2025 piece.

We thank you for joining us this December. Now get that shopping done and head to some of our Community Partners.

Happy Holidays to you and yours and stay safe!



B-Well
PROJECT

**Congratulations
Vanessa Hughes**

The first B-Well giveaway series winner. She won an IV of choice!

**Action Estate Sales,
Appraisals & Auctions, LLC**
**in Las Cruces, New Mexico
and Surrounding Areas**



Connect with me!

Don Orfield

Owner/Nationally Certified Appraiser

Cell: 252-489-1242

575-200-1749

Licensed, Bonded & Insured

Antiques, Furniture, & Housewares
SHOP PRE-OWNED LUXURY.



Open 10am-5pm Tuesday through Saturday

1250 W PICACHO AVENUE • LAS CRUCES, NM 88005 • (575) 523-0522

www.estatesalediscoveries.com

FAMILY BUSINESS SINCE 1976

Spring
CREST
CUSTOM DRAPERIES &
Design Center

DRAPERIES • VALANCES/ CORNICES
SOFT SHADES • HONEYCOMB BLINDS
BANDED SHADES
ROLLER/ SOLAR SHADES/ SKYLINE
MINI BLINDS • SONNETTE • SHUTTERS
WOODEN BLINDS • WOVEN WOODS
VERTICALS • BEDDING/PILLOWS
TABLEAUX • SKYLIGHT SHADES

2310 Temple St. • Las Cruces, NM

575.526.2880

www.springcrestnm.com



Calendar of events

Every Friday

- Amador Standards Friday Night Jazz. Hosted by Robert Ojinaga. No cover; 7 p.m., Amador Patio Bar Grill, 302 S. Main St., Suite B, Las Cruces.



Dec. 15-Jan. 5

- Collection Display: The Reynolds Store Visitor Center is hosting the Taylor Family Collection of Nacimientos or Nativities. This collection totals more than 200 in the collection. The nativities come from around the world and represent a wide variety of artistic

talent. Recurring weekly on Sunday, Wednesday, Thursday, Friday and Saturday. Free. 8:30 a.m.-4:30 p.m., 2350 Calle Principal, Mesilla, N.M.

Dec. 26

- Ghost Tour: Ghosts915 presents Haunted Brothel Tour, a two-hour walking tour taking guests through El Paso's secret history. Guests will meet at the Society office beginning at 8 p.m. at the Wingman Museum, 110 E. San Antonio, El Paso, Texas. Cost is \$25 per person. Tour is not for small children, the faint of heart, or the easily offended.

Dec. 26-28

- Light Tour: Party Bus 915 presents

Christmas Light Tour 2024. The tour comprises the East Ridge and Downtown Winter Fest areas and guests will be driven in the luxury of a party bus filled with holiday spirit. Participants will receive complimentary hot chocolate. Cost is \$25 per person. Start-time options are either 5:30 p.m. or 7 p.m. Boarding will be at the At Home parking, 1120 McRae Blvd., El Paso, Texas.

Dec. 28

- Wine Tasting: Zin Valle Vineyards' owner Ryan Poulos is hosting an exclusive tasting featuring four pre-selected wine pours from both Zin Valle and their winery in



Adobe Kitchens
KITCHEN, BATH AND CLOSET DESIGN





(575) 201-3036
1570 W Picacho Ave, Las Cruces NM 88005
adobekitchens.com

EXCELLENCE SET IN STONE



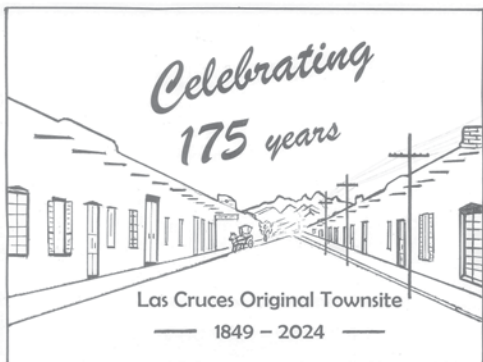
Granite, Quartz, Quartzite, Marble and More.

ROLLING STONE
COUNTERTOPS

575.993.2010
1570 W. Picacho Ste. D
Las Cruces, NM 88005



RollingStoneCountertops.com



UPCOMING EVENTS!

December 13th • 6:30 pm

Christmas on El Camino Real

Come view Luminarias at Klein Park head south along S. San Pedro and S. Mesquite and enjoy the Mesquite Historic District in candlelight

January 4th

Nacimientos (Nativities) - \$5 Donation
Display of 200 Nativities from private collection
12-4pm • 706B South Mesquite St.

February 14th & 15th • TBD

Xocolatl on el Camino Real
1st Annual Chocolatiers Festival 2025

Mesquite Street Historic District and Original Townsite are Celebrating 175 Years!

Tuscany, Fattoria Svetoni. This event is a 30-minute tasting with Poulos walking you through the wines. After the tasting, guests will enjoy a complimentary tasting in the tasting room and a full glass of wine of their choice. Cost is \$20 per person, and starts at 2 p.m. at 7315 Canutillo-La Union Road, Canutillo, N.M.

Dec. 30-31

– Rad Resolutions: PartyTenders presents New Year's Eve Rad Retrocade. This year's celebration is a two-for-one event – one ticket to attend both nights. This event will have a midnight balloon drop, glow sticks, professional photographers and a complimentary champagne

toast. Cost is \$10-150 per person, and runs from 9 p.m.-2 a.m. both nights. Location is at 201 N. Main St., Las Cruces, N.M.

Dec. 31

– New Year's Eve: Amador Live presents a High Roller Dinner and dessert spread. Cocktails start at 6 p.m. and dinner at 7:30 p.m. Cost is \$15 for all-access cover for Jax, Amador, Broken Spoke Tap House and Club 575. Call for dinner reservations, menu and pricing at 575-541-7417. Location is at 302 S. Main St, Las Cruces, N.M.

– Old Hollywood: The Plaza Hotel Pioneer Park's New Year's Eve party

is themed as an Old Hollywood Affair. Dress to impress. Cost is \$175 per person, and includes a dinner buffet from 7-9 p.m., live music from UnLyshed, and dancing from 8 p.m.-1 a.m. Included is a champagne toast with 12 grapes for the midnight toast. Location is at 106 W. Mills Ave., El Paso, Texas.

Jan. 9

– Concert: Candlelight Concerts presents a Tribute to Luis Miguel with multi-sensory musical experience. Cost is \$37.89, and runs from 6:30-7:45 p.m. at St. Rogers Depot, 420 N. Campbell St., El Paso, Texas.

Visit our booth at the Farmers and Crafts Market!

MAIN STREET DOWN TOWN • WEDNESDAYS & SATURDAYS • 8:30AM - 1PM

The Finest Sauces, Salsas & Seasonings



ZIA CHILE
TRADERS

Ziachile.com





The Historic

Christmas

RECIPE GUIDE

RECIPES PROVIDED BY
The Historic Community Partners



APPETIZERS

BAKED FETA

Ingredients

1 8-oz. block of feta, blotted dry
Sprig of rosemary or basil, optional
2 tbsp. extra-virgin olive oil
1 tbsp. honey or a slather of fig preserves
Black pepper
Crusty French baguette (a slight toasting serves well but isn't a must)
Kale salad with juice of half a fresh lemon, dried cranberries, and crushed walnuts or pecans as an optional salad or heirloom tomatoes, roasted beets, nuts or pickled vegetables.

Directions

1. Heat the oven to 400 degrees. Select a small oven-to-table earthenware dish or a small ovenproof sauté pan. Place the feta in the dish, top with thyme, if using, and cover with the olive oil. Bake until the cheese is soft and springy to the touch but not melted, about 8 minutes.
 2. Heat the broiler. Paint the surface of the feta with the honey or preserves. Broil until the top of the cheese browns and just starts to bubble or the preserves begin to bubble. Season to taste with black pepper. Serve immediately with baguette and, if desired, kale salad, sliced heirloom tomatoes, roasted beets, nuts or pickled vegetables.
- Yield: 4 to 6 servings

CRAB MEAT DIP

from Grandma Ann

Ingredients

3 5-oz. jars of Old English cheese spread
2 6-oz. cans of crab meat

Directions

Drain crab meat. Mix Old English cheese spread with the crab meat. Heat in microwave for 1 minute then stir again. Heat in microwave for 2 minutes again. Stir, until the mixture consistency is smooth. As it cools, the dip will thicken. Use Wheat Thins or any other crackers or vegetables for dipping. Delicious!
Optional: 1-1 ½ tsp. of parsley or oregano and a crack of fresh black pepper.



GRANDMA'S GOURMET CHEESE BALL

For the Ball:

1 8-oz. block cream cheese
1 block or sliced block of

SIDE DISHES

Cracker-Barrel Sharp Cheddar Cheese (white or yellow)

1 4-oz. package of good bleu cheese, crumbled

1 tbsp. Worcestershire sauce

1 tbsp. finely minced sweet onion plus juice

12 green olives, sliced

Tips:

Add fresh cracked pepper and gorgonzola cheese

For the coating:

8 oz. Bacon Bits or 1 lb. Deli Fresh make-at-home bacon

4 oz. pecans or walnuts

Directions

Step 1: Let cheese soften until room temperature.

Step 2: Slice the cheddar cheese and green olives.

Step 3: Place cream cheese and cheddar cheese in countertop mixer, begin adding olives, bleu cheese, and onion, alternating until combined. Make sure all of your ingredients are well incorporated scraping the mixing bowl as the ingredients are melding together.

Step 4: Scrape the mixing bowl and begin forming a ball. Transfer the ball to another bowl and cover the top with plastic wrap. Place in the fridge until hard or overnight.

Step 5: While your ball is taking form cook the bacon and grind the nuts into small pieces. If you're utilizing freshly cooked bacon, drain and let cool before combining with nuts.

Step 6: Smooth the ball with warmed butter knife by placing knife in warm water and drying before applying to balls outer layer.

Step 7: Roll ball in nut and bacon mixture until the exterior is well coated. Don't be afraid to really press

the coating onto the ball to ensure it adheres.

INDULGENT SPINACH ARTICHOKE DIP

Ingredients

1 box (10 oz.) frozen chopped spinach, thawed and squeezed dry

1 container (16 oz.) cottage cheese

$\frac{3}{4}$ -1 C mayonnaise or veganaise

1 tbsp. assorted herbs (i.e. herbs de provence, parsley, rosemary, and/or thyme)

1 tsp. garlic salt, plus a dash if needed

1 tsp. pepper or as needed

A touch of La Posta Red Chile

Seasoning (optional)

1 can (8 oz.) water chestnuts, drained and chopped (optional)

2 small shallots, chopped (optional)

1 $\frac{1}{2}$ C Parmesan and/or Asiago cheese, setting aside $\frac{1}{2}$ C for topping

1 can (14 oz.) artichoke hearts, drained and chopped

2 cloves garlic, finely chopped

smoked paprika for the top after its baked for additional flavor and added element for service

Directions

1. Preheat oven to 350°.

2. Combine spinach, cottage cheese, mayonnaise, herbs and seasonings, 1 cup cheese, artichoke hearts, water chestnuts and garlic. Spoon into a two-quart casserole, then top with $\frac{1}{2}$ cup of cheese.

3. Bake for 35 minutes or until dip is hot.

4. Add remaining $\frac{1}{2}$ cup of cheese over top during last ten minutes and broil or bake until brown.

Notes: I always butter the casserole dish for no sticking and the butter adds an additional element to the dish.

I use vegan butter- it works well but regular is fine also. If you want to make this dish into a fun seafood infusion, adding precooked shrimp and canned oysters works very well. To tame the flavor, adding Tabasco or a similar sauce is very lovely.

Serving Suggestions:

Baguette or crusty sourdough, carrots, cucumbers, tomatoes, and radishes served alongside green apple make for a delicious pairing.

This dish makes a great main course or adding a salad and bread adds to the meal. If serving with salad but not wanting bread, carrots cut bâtonnet style or rustic work well.

MEXICAN MEAT DIP

Brown the following items together in a skillet:

2 lbs. of ground beef

1 diced onion

1 diced green pepper

(Add diced jalapenos, if desired, or any type of onion or peppers)

Drain excess grease.

Add the following to the skillet mixture, then stir:

1 6 oz. can of tomato paste

1 15-oz. can of tomato sauce or jar of preferred salsa

1-2 tbsp. of chili powder (taste and decide for yourself if you want more or less added to the mixture)

Add the following to the skillet mixture:

Melt one-half block of Velveeta cheese or Velveeta Mexican cheese that's been cut into one-inch cubes (I have used both flavors) into the skillet mixture.

Serve with Tostitos while still hot.

Leftovers can be frozen.

into the potato shells, making sure not

Continued on Page 10 ►

◀ Continued from Page 9

to break them. Pile the mixture as high as you can on top of the potato shells. Sprinkle each potato with cheese and paprika for color. Bake in the oven for approximately 20 to 30 minutes until browned on top.



STUFFED GOURD

Ingredients

1 large baking pumpkin or Kabocha (approximately 5 to 10 pounds)
1 (1 pound) loaf day-old crusty bread, such as sourdough or French baguette
1 ½ C (about 5 ½ ounces) grated Gruyère cheese
2 tbsp. neutral cooking oil, such as canola
1 lb. uncooked Italian sausage or bulk sausage, any casings removed
3 large shallots, thinly sliced
2 to 3 large cloves garlic, minced ¼ cup dry white wine
2 to 3 C celery, heaping
2 C soy milk or half-and-half (or 1 C heavy cream and 1 C whole milk)
2 tsp. kosher salt, plus more to taste
1 tsp. each fresh thyme leaves, parsley, and sage freshly ground black pepper
¼ C grated Parmesan cheese, for the top

Directions

Preheat the oven to 350 degrees. Line a baking sheet with parchment paper or a silicone baking mat. Place the pumpkin on a flat work surface. Using a heavy-duty knife inserted at a 45-degree angle, carefully cut out a “lid” from the top of the pumpkin. Remove any seeds and cut away any loose strings using kitchen shears. Transfer the pumpkin to the prepared

baking sheet and set aside.

Combine the bread cubes and Gruyère in a large mixing bowl and set aside.

Heat the oil in a large skillet over medium to medium-high heat. Add the sausage and cook, stirring occasionally and breaking it into crumbles with a wooden spoon, until it is golden-brown and cooked through, about 8 minutes. Using a slotted spoon, transfer the sausage to the bowl with the bread and cheeses.

Reduce the heat to medium and add the shallots, cooking until softened, about 5 minutes. Add the garlic and cook for 30 seconds. Increase heat to high and add the wine, using the wooden spoon to scrape up any brown bits from the bottom of the pan. Reduce the wine until it is almost evaporated. Add the celery and a generous pinch of salt and pepper; stir until wilted, 1 to 2 minutes. Add the celery to the bread mixture.

In a separate bowl, combine soy milk or half-and-half, the 2 tsp. salt, thyme, parsley, rosemary, and sage, and pepper until combined to make the custard. Pour the moistening mixture over the bread mixture and gently toss to coat. Let sit, stirring occasionally, until absorbed, about 10 minutes.

Transfer the stuffing to the pumpkin, filling it all the way to the top. (If there is extra, you can bake it in a small dish on the side.) Fit the “lid” back onto the pumpkin and transfer to the oven.

Bake until the filling is bubbling and hot, and the flesh of the pumpkin can be pierced with a knife. This can be anywhere from one to two (or more) hours, depending on the size and type of your pumpkin. If possible, remove the cap for the last 30 to 45 minutes of baking (sprinkle with grated Parmesan and fluff lightly if the stuffing has smushed down) so the top can crisp up a bit.

Carefully transfer the pumpkin to a serving platter. Slice the pumpkin into large wedges and serve along with a generous portion of stuffing.

SOUFFLE

Ingredients

2 medium sweet potatoes
1 medium sugar pie pumpkin
2 large eggs
1 C granulated sugar



1 ½ tsp. vanilla extract
½ C milk
Pinch of salt
½ C butter (1 stick), at room temperature, plus more to grease pan

Topping:

1 C finely chopped pecans
1 C brown sugar, packed
½ cup all-purpose flour
¼ cup butter (½ stick), softened

Directions

1. For the soufflé: Preheat the oven to 350 degrees F. Grease a 2 ½-quart baking dish with butter.
2. Poke the sweet potatoes with a fork and cut off pumpkin cap (stem area) then cover pumpkin with cooking oil and bake on a foil-covered baking sheet until they are soft, 1 hour.
3. When cool enough to handle, remove the peels from the potatoes, and remove seeds and flesh from the pumpkin, then place the flesh of both

in a large mixing bowl and mash until very smooth.

4. Add the eggs, sugar, butter, vanilla, milk and salt. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.

For the topping: In a medium bowl, stir together the pecans, brown sugar, flour and butter until thoroughly combined. Spoon the mixture over the sweet potatoes, making an even layer. Bake the casserole until slightly browned, 40 minutes. Let the casserole sit for 5 minutes before serving.

Tip: All Ingredients can be substituted for vegan or dairy sensitive options. You can also utilize this recipe to make a custard pie.



VIN BLANC HARICOTS VERTS

(White Wine Parmesan Green Beans)

Ingredients:

2 lbs. fresh French green beans
8 oz. wedge of Parmesan
8 oz. wedge Asiago
One Bottle of Dry White Wine (I.e., Chardonnay) 2 shallots
1 ½ tbsp. minced garlic
1 ½ C Italian breadcrumbs
2 boxes of broth or equivalent in salted water
1 tbsp. butter
Thickener
Corn starch: Start with a small amount

and watch to make sure the sauce begins to thicken.

Step 1: Soften the cheeses until room temperature.

Step 2: Remove ends of green beans and boil in broth or salted water until al dente.

Step 3: Shred or finally chop the cheeses

Step 4: Drain the green beans and reserve one cup of the broth

Step 5: Combine 2 cups of the white wine and broth bring to a slow boil then add the cheese. Turn burner to medium and constantly mix until cheese is melted. Make sure the sauce is of medium thickness.

Step 6: Layer green beans in a large casserole dish coated in butter. Pour sauce over and give a good toss to evenly coat. Cover green beans with all the Italian breadcrumbs. Place in an oven on 350 degrees for 35-40 minutes or until a fork easily pierces the green beans.

DESSERTS



BABE RUTH BARS

Bring the following ingredients to a boil:

1 C of sugar
1 C of corn syrup
2 tbsp. margarine

Add one 12-14-oz jar of crunchy peanut butter. Mix until blended.

Remove from heat. Add 6 ½ cups of Special K cereal. Mix well. Pour into greased (Pam Spray) 9 x 13 pan. Press down with wax paper and spatula. Melt 1 cup of chocolate chips and 1 cup of butterscotch chips in a double boiler or on low in regular pan. Stir constantly until all chips are melted. Spread on top of cereal mixture. Let it cool at room temperature or put in fridge for 30 minutes to cool. Wait until the cereal bars cool and the top is slightly hardened then cut the bars.

SOUR CREAM COOKIES

from Grandma Alva

Heat oven to 425 degrees.

¼ C Crisco shortening

¼ C margarine

1 C sugar

1 egg

1 tsp. of vanilla

Mix these ingredients together with a mixer. Blend the following ingredients:

2 ⅔ C of flour

1 tsp. baking powder

½ tsp. salt

½ tsp. baking soda 1 tsp. of nutmeg

Mix the following ingredients together:

½ C of sour cream

¼ C of water

Mix the dry ingredients and sour cream mixture together. Then add these ingredients to the sugar mixture to make a dough. Divide dough, but ensure the dough is rolled out to a ¼-inch thickness. Use a well-floured surface to roll out the dough. I use a cup with a wide opening to cut out the cookies from the dough.

Place on a cookie sheet and bake 8 minutes for a softer cookie or 10 minutes for a little firmer cookie. However, softer is preferred. Sprinkle with sugar and cool. Makes approximately two to four dozen cookies – depending on size and thickness of cookie.

Experience the Magic of the Elephant Butte Luminaria Beachwalk

By Sarah Boothe

Every holiday season, the shores of Elephant Butte Lake just outside Truth or Consequences, New Mexico come alive with the warm glow of thousands of luminarias, creating a breathtaking display of light and community spirit. The Elephant Butte Luminaria Beachwalk and Floating Lights Parade combines the timeless tradition of luminarias with a unique lakeside twist.

The Luminaria Beachwalk takes place at dusk, offering visitors the chance to stroll along a beautifully illuminated beach path lined with traditional luminarias — small, glowing lanterns made from candles placed inside paper bags weighted with sand. These radiant lights reflect off the lake's surface, creating a serene and festive atmosphere.

This event also includes the Floating Lights Parade, where a procession of decorated boats sails across the lake, their

lights twinkling in the water. Visitors are encouraged to dress warmly and enjoy the holiday cheer as these floating displays create a stunning visual spectacle.

Beyond the visual allure, the event offers a variety of festive activities for attendees of all ages. There will be local vendors as well as free hot cider, hot chocolate, posole, green chile stew and more! The event is a gathering point for the community, where families, friends, and visitors come together to enjoy the holiday season in a picturesque setting.

Organized by the Friends of Elephant Butte Lake and the state park, this event not only celebrates the season but also highlights the beauty of one of New Mexico's most treasured natural landmarks. Proceeds from the event often support local conservation efforts and the maintenance of the state park, ensuring that the lake remains a vibrant destination

for years to come.

The Elephant Butte Luminaria Beachwalk takes place on December 14, 2024. A \$5 per car admission fee applies for park entry, but the event itself is free to attend. Parking can be limited, so arriving early is recommended. Be sure to bring comfortable shoes for walking along the sandy paths and prepare for chilly temperatures.

This enchanting celebration of light and community is a perfect way to embrace the holiday season while exploring one of New Mexico's most scenic destinations. Whether you're a local or visiting the area, the Luminaria Beachwalk promises an evening of beauty, reflection, and holiday joy.

For more details, go to <https://sierracountynewmexico.info/local-events/elephant-buttles-luminaria-beachwalk/>

The Epiphany: Día de los Reyes Nativity Event

Las Cruces, NM—The Epiphany: Día de los Reyes is an exhibit sharing the creches (nacimientos) from the collection of Faith Hutson and John Verploegh and includes unique sets from their world journeys. The event is a recreation of the story of the birth of Christ through the creative lens of artists from around the world and will be held on Saturday, January 4, 2025, at 706 B S. Mesquite Street, from 12 noon to 4:00 p.m.

This event coincides with Epiphany, which celebrates the manifestation of Christ to the Gentiles as represented by the Magi or Kings. Special prominence is given to the three kings who are the first recorded gift bringers and the origin of many customs including carols, plays, and enjoyment of the traditional pastry called

Rosca de Reyes.

The Hutson/Verploegh historic home is on the original El Camino Real de Tierra Adentro National Historic Trail, which was used from 1598 to 1882.

In Las Cruces, a portion of this trading route is on Mesquite Street, the eastern side of the 1849 original townsite of Las Cruces. In recognition of this important trail, they designed and made a fence of historic wheels or replicas of the wheels that traveled the trade route from wooden carretas to modern-day wheels.

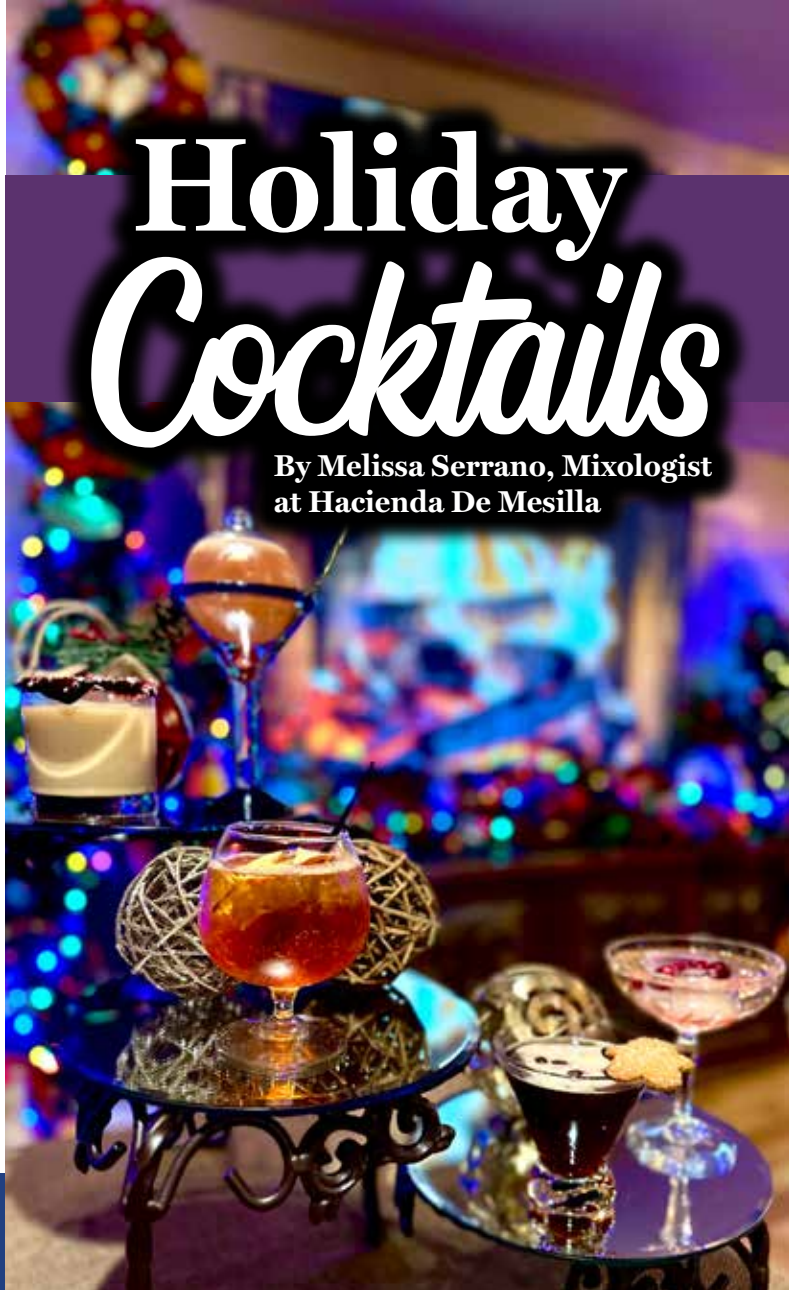
A suggested \$5 donation per person will help

increase the fund for public art in the Mesquite Street Original Townsite Historic District. Cafe de Olla and Rosca de Reyes will be served. There will be a raffle for a handmade piece of art as well as some nativities from different countries for sale.



Holiday Cocktails

By Melissa Serrano, Mixologist
at Hacienda De Mesilla



Lavender French 77

1 oz. vodka
¾ oz. fresh lemon juice
¼ oz. lavender syrup
Splash of elderflower liqueur
Put all ingredients in a shaker, add ice and shake. Shake well but not long. Strain into a champagne glass, top with your Prosecco (Champagne) and drop a lemon twist in the drink.

Watermelon Bellini

½ oz. watermelon liqueur
½ oz. watermelon puree
⅛ oz. of fresh lemon juice
Mix all ingredients in a shaker and add ice. Shake well. Strain into a flute glass. Fill the rest up

with Prosecco (Champagne). Take a spoon and slowly stir the drink to mix all ingredients.

Snake Bite

Equal Parts Stella Artois and Angry Orchards apple cider
1 oz. of raspberry liqueur or ¾ oz. raspberry liqueur
In a pint glass add equal parts of Stella and Angry Orchard. Add your liqueur and enjoy.

Chocolate Mint White Russian

5 mint leaves
1 oz. chocolate vodka
1 oz. Kahlua
¼ oz. chocolate syrup
2-3 oz. of half and half

In a double rocks glass, drizzle chocolate syrup inside of the glass. In a shaker, muddle the four mint leaves in a splash of simple syrup*. Add all ingredients and ice in a shaker. Pour into the drizzled glass and garnish with an additional mint leaf.

* Simple syrup: Combine one part sugar and one part water. Boil until sugar is melted and starts to bubble. Remove from heat and allow to cool.

Spicy Smoky Margarita

3 round jalapeño slices
½ oz. pineapple juice
½ oz. agave nectar
1 oz. fresh lime juice
1 ½ oz. Mezcal
½ oz. Cointreau
Tajin for glass rim
In a shaker, muddle the two jalapeño slices. Add all ingredients (minus tajin). Add ice and shake. Strain into tajin-rimmed margarita glass. Garnish with a lime wheel and an additional jalapeño slice.

Sazerac

1 sugar cube
1 ½ oz. Cognac
¼ oz. absinthe (to coat glass)
3 dashes of Peychauds bitters
Lemon peel garnish
In a double rocks glass, coat glass with absinthe and empty the rest out. Fill a double rocks glass with ice. In a pint glass add the sugar cube and bitters and muddle until sugar cube is melted. Add Cognac and ice. Stir until mixed well. Strain into the double rocks glass. Take the lemon peel and twist over the drink and drop it in.

Black Rose

1 ¼ oz. Gin
¾ oz. Chambord or raspberry liqueur.
¼ oz. sweet vermouth
Blackberries for garnish
Put all ingredients in a shaker (minus blackberries).

Shake very well and strain into Martini glass. Skewer blackberries on a toothpick and drop into martini glass.

Strawberry Pineapple Mule

2 medium strawberries
2 oz. pineapple vodka
¾ oz. fresh lime juice
1 ½ oz. pineapple juice
Ginger beer
Pineapple slice for garnish
Ice
Muddle two strawberries in a shaker. Add all ingredients except ginger beer. Fill shaker half way with ice and stir. Strain into copper mule cup. Add more ice and top with ginger beer. Garnish with a pineapple slice.

Italian Sour

1 oz. Amaretto
1 oz. lemon Chello
2 oz. fresh lemon juice
1 oz. simple syrup
1 egg white
Cherry for garnish
Ice
In a shaker, add egg white and shake vigorously for 10 seconds. Add the rest of the ingredients and ice, then shake well. Strain into a double rocks glass. Add fresh ice and garnish with a cherry.

Cucumber Jalapeño Paloma

2 oz. of brand 21 Seeds
Cucumber Jalapeño Tequila
1 ½ oz. fresh lime juice
2 oz. grapefruit juice
2 oz. soda water
1 slice of cucumber
1 slice of a jalapeño
1 slice of grapefruit
Salt and tajin to rim the glass
In a shaker muddle cucumber slice and jalapeño slice. Add fresh lime juice and grapefruit juice, add ice and shake. Strain into salt and tajin-rimmed Collin's glass. Add ice, add soda water. Garnish with a lime wheel and grapefruit slice.

Dine Under the Stars IN OUR MAGICAL CHRISTMAS IGLOO!

Experience the ultimate holiday dining with an exclusive dinner for up to 4 guests in our enchanting Christmas igloo. Cozy up in this beautifully decorated bubble and immerse yourself in the festive ambiance of twinkling lights and holiday charm.

Seating Times: 5:30 PM & 7:30 PM • Weekly through December • Age: 21+ Only

Reserve your private igloo now and create unforgettable holiday memories!

Call us at 575.652.4953 to book your spot! Limited availability.



HACIENDA
DE MESILLA
GRILLE | INN | CANTINA

575.652.4953 • 1891 Avenida de Mesilla • Mesilla, NM 88046 • haciendademesilla.com

Dine | Relax | Celebrate

575.652.4953 • 1891 Avenida de Mesilla • Mesilla, NM 88046 • haciendademesilla.com



BRING THE TASTE OF HATCH HOME!

**LOCAL
HATCH CHILES**

LA POSTA PEACHY COCKTAIL SAUCE

This sweet savory sauce combines fruit and root vegetable, to create a memorable flavor of peaches, tomatoes, and the natural spice of horseradish. We love that you can elevate your next shrimp cocktail, grilled fish or crispy fried shrimp tails with a fruity sauce made with one of our favorite salsas. Makes one cup of Sauce.

Ingredients

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

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

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.



**WE SHIP
NATIONALLY**

FOLLOW US
f

LAPOSTACHILECO.COM

**SHOP LOCAL.
COOK LOCAL.**

2410 CALLE DE SAN ALBINO • MESILLA, NM

Looking

Ahead in New Mexico to 2025

By Sylvia Quintanilla

In just a few short weeks, we will be ringing in the New Year. As we prepare for 2025, let's take a look at the legislative session and what we can expect.

This year, the New Mexico Legislature will assemble for the 57th session in New Mexico history in Santa Fe on Jan. 16 at noon and end at noon on March 22. Since 2025 is an odd-numbered year, the legislature will convene for a 60-day session; even-numbered years are 30-day sessions. Under certain conditions, the New Mexico Legislature also can hold special sessions, which can be called by the governor or by the legislature.

According to nmlegis.gov, New Mexico has the oldest and the newest state capitals in the United States. The oldest is the Palace of the Governors in Santa Fe, which was built in 1610. The current Capitol, also known as the Roundhouse, was dedicated in December 1966.

The Roundhouse, 411 State Capitol, Santa Fe, N.M., has a unique architectural design as it is the only round state capitol in the country. The design of the building was built to resemble the Zia Sun Symbol from above. It was designed by W.C. Kruger and constructed by Robert E. McKee.

The New Mexico Legislature has 112 members who they are divided into two chambers: the House of Representatives, which has 70 members, and the Senate that has 42 members. All members run for office, with the House of Representatives running every two years

and Senate members running for office every four years.

When the New Mexico Legislature is in session, legislation and actions during the sessions can be tracked several ways. On the homepage of nmlegis.gov, you can track legislation by searching for the session dates, chamber (House or Senate), type (bill, memorial, joint memorial, resolution, joint resolution, concurrent resolution or capital outlay request) and number. Not sure what to track? You can also view all the activity online by selecting the session and then choose to view all legislation.

To simplify tracking, consider using a free service of the NM Legislature called My Roundhouse. My Roundhouse, formerly known as the Bill Watcher. The website is updated at the end of each day to keep the information as current as possible. To register for My Roundhouse, visit, nmlegis.gov/MyRoundhouse/. Live streams of sessions are also available to the public and can be viewed from the NM Legislature website.

According to the nmlegis.gov website, the 2025 Legislative Priorities handout, which was approved by New Mexico Counties Board of Directors on Aug. 1, 2024, top priorities include funding to "fill vacancies in county detention center, fire districts and emergency response as well as increasing support services for the EMS Bureau and 700 MHz radio interoperability."

The handout also outlines a request for continued funding for state

district courthouses and increase to reimbursement amounts. HB2

Appropriation Requests:

- \$8.2 million for the County Detention Facility Reimbursement Fund

- \$20 million for state district courthouses

- \$25 million Detention and Fire/EMS Recruitment

- 10% Health Insurance Premium Tax to EMS Bureau (SB151—2024)

- \$6 million for 700 MHz radios

The NMC Board is also advocating for legislative action to create equitable disclosure of commercial property sales to Assessors, amend the Inspection of Public Records Act, and secure local government funding to support state and federal initiatives related to border humanitarian efforts and crime prevention.

Visitors who are interested in touring the Roundhouse have two options. A guided tour may be scheduled during regular business hours. Guests wanting a guided tour will need to call 505-986-4589.

Visitors also have the option to enjoy a self-guided tour. Self-guided tours are from Monday-Friday from 7:30 a.m.-5:30 p.m. A guide in both English and Spanish is available for download at nmlegis.gov/visitors.

For more information on the New Mexico Legislature, please visit nmlegis.gov.

New Mexico Community Capital
Microloan Partner



The Power of WE[®]

TOGETHER WE DO BETTER

Find the nearest branches, services,
and more at nusenda.org/lascruces

@NusendaCU |    



Insured by NCUA | Equal Opportunity Lender

A Legacy Local Monthly Publication

The Historic

Mesilla Valley

*Don't miss another issue! **Subscribe today!***

As a subscriber, you have access to benefits that connect you to the Mesilla Valley.
**CURATED EVENTS CALENDAR · LOCAL COVERAGE OF LIFE IN THE MESILLA VALLEY IN-
SPIRING COCKTAILS & RECIPES**

To sign-up for a mail order subscription email:

editorial@thehistoricmagazine.com

Put **"SUBSCRIBE"** in the subject line!



MOONLIGHT

Adult Night at the Museums

Friday, Dec. 20 • 5pm to 9pm

Explore our exhibits after dark among other adults while enjoying some wine, beer, or cocktails provided by Dry Point Distillers.

Free light refreshments will be served, alcoholic beverages are available for purchase, and a food truck will be on site. This "Moonlight" we will have the theme of "Art and Arthropods" to rediscover the exhibit, "Clyde Butcher: Lifeworks in Photography" through the lens of an adult "Bug Fest."

Entry to the Museums for this program is FREE and will only be possible through our Museum of Nature & Science Atrium entry on North Main Street for the evening.

Entry will be limited to those who arrive before 8pm. This event is open only to adults ages 21+ and a valid Government Issued ID is required to enter.



   @LCMuseums



Free Flight

with a purchase of an Entree or Nosh Platter

LES COMBES
VINEYARD D.H. WINERY & BISTRO

Alamogordo 261 Panorama Blvd Alamogordo, NM 88310 575-616-5595	Deming 7075 Hwy 549 SE Deming, NM 88030 575-546-1179	Las Cruces 1720 Avenida de Mesilla Las Cruces, NM 88005 575-524-2408
---	---	---

lescombeswinery.com



BRAIN INJURY | STROKE | SPINAL CORD INJURY CERTIFIED



**REHABILITATION HOSPITAL
OF SOUTHERN NEW MEXICO**

Your Choice for Stroke Rehabilitation

RHSNM.ERNESTHEALTH.COM
4441 East Lohman Avenue • Las Cruces, NM 88011 • 575.521.6400

If you or a loved one has suffered a **stroke**, where you receive rehabilitation matters.

Our comprehensive clinical team at **Rehabilitation Hospital of Southern New Mexico** is trained to provide specialized stroke care, offering the latest in rehabilitative technology.

Our clinicians work with patients and their families to create individualized treatment plans so patients can maximize recovery and regain independence.

Learn more about our stroke program.
Call **575-521-6400**.

**PROUDLY RANKED
in the
TOP 10%
RECOGNIZED NATIONALLY
HEALING LOCALLY.**



f Follow Us



HOMEMADE

New Mexican and American Cuisine

chilitos.net

Locally owned. Established in 1997.



CHILITOS
Restaurant & Cantina

Two Las Cruces Locations!

(575) 532-0141 | **(575) 526-4184**
3850 Foothills Rd. | 2405 S Valley Dr.

We support all the local farmers! **f @**

Nº1 BBQ SUPPLY HEADQUARTERS



VISIT US & TRY A SAMPLE!

SAUCES • RUBS • SEASONINGS
JALAPEÑO ROASTERS • CHARCOAL • FLAVORED WOOD



575.520.4398

355 ARCHULETA RD. • LAS CRUCES, NM

Law Enforcement and
First Responders
ALWAYS 25% OFF



FAMILY OWNED AND OPERATED SINCE 1979

More than a music store
we're a place where passion
meets expertise.



108 WYATT DRIVE • LAS CRUCES, NM 88005

575-526-8884

hubbardsmusic-n-more.com

MONDAY-FRIDAY 10AM-6PM
SATURDAY 10AM-5PM



FOLLOW US



FEATURING CUSTOM FRAMES BY CURTIS



MAS ART

FRAME AND ART SUPPLIES



575.526.9113

144 WYATT DR • LAS CRUCES

TRAILS END



GALLERY

1732 Mesquite St.
Las Cruces, N.M. 88001

575-649-2951

trailsendgallery.net

Artist Studios

Gary Biel

C.C. Cunningham

Carol Casavant

Robert Highsmith

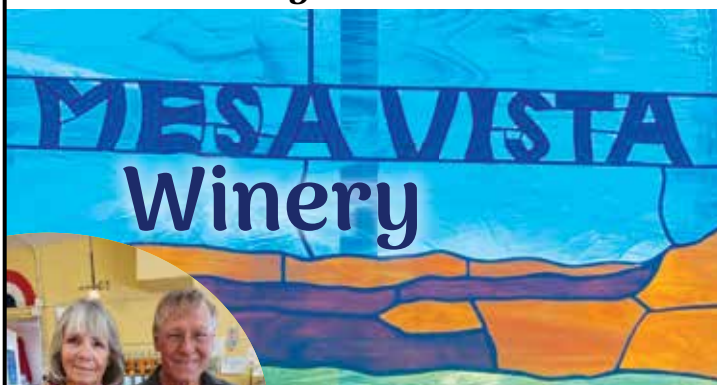
Jewelry Works by Armando

Svea Peterson

Penny Simpson



Meticulously Handcrafted Wine



Tasting/Tap Room

3200 Hwy 28 • Anthony, NM 88027
www.mesavistawinery.com



318 N. Main St. • Las Cruces, NM 88001
575.526.6602 • insta-copy.com



Cheers

*to serving all your business
needs in 2025 and on!*



YOUR business is OUR business



GREATER LAS CRUCES
CHAMBER OF COMMERCE

(575) 524-1968

150 E Lohman Ave, Las Cruces, NM 88001

lascruces.org



(505) 494-9675

345 North Water Street, Suite 6
Las Cruces, NM. 88005

FOLLOW US

hellobeautifulmedspalascruces.com



**126 S. Main St.
Las Cruces, NM 88001**

(970) 209-3840



W E L C O M E

TO *Fabulous*

AMADOR LIVE

NEW YEAR'S EVE

Cocktails
at 6:00 pm

Dinner
at 7:30pm

High Roller Dinner
&
Dessert Spread

Call For dinner reservations, menu,
and pricing: 575-541-7417
or Text Ricky @ 575-680-0172



Jax



NEW YEAR'S EVE BASH

LIVE ENTERTAINMENT BY:



CYKLOID



JAY CLARDY

\$15 ALL ACCESS COVER
INCLUDES A GLASS OF BUBBLY

302 S. Main St. Las Cruces, NM 88001



Wishing Las Cruces and
our surrounding communities
Happy Holidays!

Austins *Fine Jewelry*

Beautiful, Responsibly Sourced

Fine Jewelry • Estate Jewelry • Appraisals • Repairs • *We also LOVE to trade.*

575.525.3340 • www.austinsjewelry.com

230 E. IDAHO AVENUE • LAS CRUCES, NM 88005

TUESDAY - FRIDAY: 9:30 A.M. - 5:30 P.M. • SATURDAY: 9:30 A.M. - 4:30 P.M.