

A Legacy Local Monthly Publication

May 2026

The Historic

Mesilla Valley

NEW MEXICO: A WONDER OF THE WORLD

From the
Publisher's Desk

Calendar of
Events

Café Con Chisme offers women
healing friendships and support

Recipe: Slow-cooked
Mediterranean Lamb

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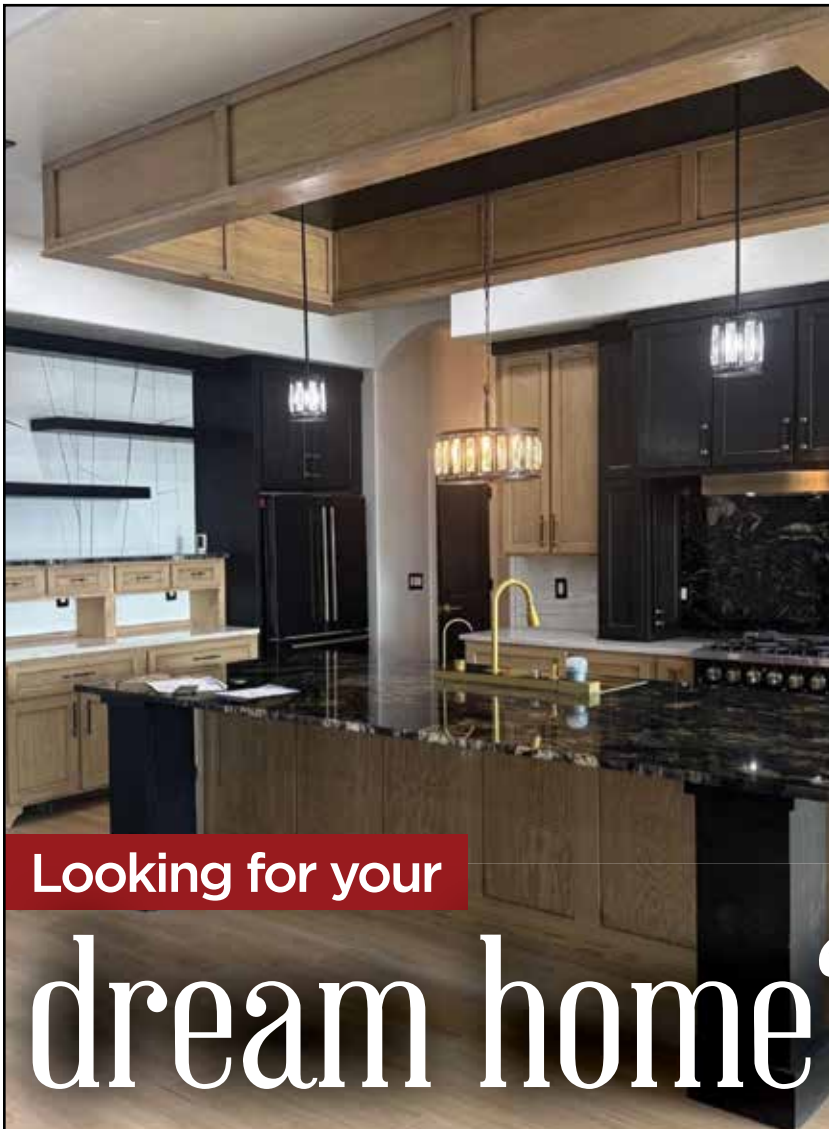
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FROM THE publisher's desk

In this guide to Northern New Mexico, we relish in our beautiful state as a wonder of the world, filled with treasures waiting to be explored. Join us as we travel across the state, explore the off-season backcountry,

and look through our community lens.

**Correction from our April issue: Shannon Reynolds is running for Doña Ana County Assessor, not Doña Ana County Treasurer. We apologize for the misprint!*

”

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You Deserve The Best



“Calendar of events”

WEEKLY, MONDAY

– Women’s group: Casa De Mi Alma is hosting a women’s group every Monday called Café Con Chisme. This group is for women to come together as a community to share their stories, discuss various topics, and more. No registration is required and drop-ins are welcome. Free. 5-6 p.m. 920 N Alameda Blvd., Las Cruces.

WEEKLY, TUESDAY

– Group run: Bluebird Running Company presents a weekly all-levels group run. This downtown run begins at Bluebird Running Company. The group then runs down Water Street to Bowman, to Church Street, through the roundabout, and back down to Water Street. Runners can run as many loops as they want and at their own pace. Water is provided. Free. 6-7 p.m. 136 S Water St., Las Cruces.

WEEKLY, FRIDAY

– Mahjong: Looking to add a new activity to your weekly routine? Thomas Branigan Memorial Library hosts Mahjong games on Friday afternoons. All skill levels are welcome, whether it’s your first time playing or you are a Mahjong expert. Free. 1 p.m. 200 E Picacho Ave., Las Cruces.

MAY 10

– Brunch: Noisy Water Winery in Midtown Ruidoso is hosting a Mother’s Day brunch. The tasting room has crafted brunch boards with refreshing mimosa flights. Vendors will also be on site offering a variety of treats. Guests can enjoy the all-day mimosa bar for just \$15 – including full access to the mimosa station, where you can mix and match to create a custom bubbly drink. 10

a.m.-2 p.m. 2331 Sudderth Dr., Ruidoso, New Mexico.

– Concert: The City of Las Cruces Parks and Recreation Department is hosting a family-friendly Mother’s Day concert at Plaza De Las Cruces. This community concert kicks off the city’s live music season. Karlos y Grupo Éxito will be performing. Karlos Saucedo is a native to Las Cruces who has been nominated for Best New Male Artist at the Tejano Music Awards. Bring your chairs and celebrate all the great mothers in the community. Food trucks will be at the event, as well. Free. 5 p.m. 100 N Main St., Las Cruces.

MAY 15–17

– Renaissance Faire: The third annual Lincoln Forest Renaissance Faire returns to Ruidoso. Step back in time and experience the wonder and magic of medieval times. This year, each day of the festival has a different theme. Friday is a Pirate Invasion, Saturday is a Medieval and Celtic Festival, and Sunday is Fantasy and Family Day. Festival hours are Friday 4-8 p.m., Saturday 10 a.m.-8 p.m., and Sunday 10 a.m.-5 p.m. Single-day ticket is \$25 plus fees; weekend ticket is \$45 plus fees; VIP ticket is \$120 plus fees. Wingfield Park, 300 Center St., Ruidoso, New Mexico.

MAY 30

– Market: The Selena & Salsa Market is an energetic, family-friendly event that brings together culture, music, and more. The market features live music, Selena-inspired vendors, and a salsa tasting competition. There will also be a Selena look-alike contest. Think you have the best salsa in the city? Enter the salsa competition and

let the community taste and vote. Free. 11 a.m.-3 p.m. 117 Anthony St., El Paso, Texas.

JUNE 5

– Trolley rides: Enjoy horse trolley rides throughout Historic Mesquite Street during First Friday Art Ramble. Rides are free, but feel free to bring cash to tip. Boarding is along Mesquite Street at Trails End Gallery. Free. 4-8 p.m. 1732 N Mesquite St., Las Cruces.



JUNE 6

– Observatory Viewing: Once a month, the Leasburg Dam Observatory is open to the public. Members of the Astronomical Society of Las Cruces operate the 16” Meade SCT and typically one or more telescopes just outside the observatory. Through the telescopes, you can see nebulae, globular clusters, planetary nebulae, and the Milky Way Galaxy. \$5 for New Mexico residents and \$10 for non-New Mexico residents. 8-10 p.m. 12712 State Park Rd., Radium Springs, New Mexico.

JUNE 10

– Taste of Las Cruces: The eighteenth annual Taste of Las Cruces is presented by Casa de Peregrinos at the Las Cruces Convention Center. Taste of Las Cruces brings the community together to sample favorites from local restaurants, chefs, and food trucks, along with a live auction. All the proceeds benefit the Casa de Peregrinos food pantry. Enjoy a night out while also supporting those in need in the community. \$60. 5:30-8 p.m. 680 E University Ave., Las Cruces.

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CHILAQUILES VERDE

This dish (pronounced chill-ah-kee-les) offers a foundation of crispy corn tortilla chips simmering in a warm chile sauce. La Posta's Chilaquiles Verde (green) or Chilaquiles Rojas (red) can be served for breakfast (a favorite), lunch or dinner. Finish this simple dish with a variety of fresh garnishes such as avocado, Cotija cheese crumbles and fresh cilantro to elevate the experience. Serve with a side of refried beans, whole pinto beans, or black beans to complete this meal. (Serves 4)

Directions

1. In a large skillet coated with cooking spray add La Posta Verde Tomatillo Salsa and heat, while stirring, over medium heat. Slowly add tortilla chips, coating & tossing well with salsa. Top with Monterey Jack cheese. Reduce heat, and simmer until chips are soft yet still a bit crispy around the edges, about 3-5 minutes. For crispier tortilla chips, simmer 1-2 minutes.

2. While tortilla chips are simmering, coat a small skillet with cooking spray or oil, and fry eggs "your way". Place fried eggs evenly distributed on top of chips.

Ingredients

24 Crispy Corn Tortilla Chips
1½ 16 oz jars (3 cups) La Posta Verde Tomatillo Salsa
¾ cup shredded Monterey Jack cheese
4 eggs
2 green onions, mostly green part, minced
2 tbsp. minced cilantro
1 avocado, seeded, peeled and thinly sliced or diced

3. To serve, scoop servings of chips and egg onto individual plates. Garnish with onion, cilantro, and avocado. Serve with refried beans, seasoned black beans or your favorite Mexican side!

Notes: (1) For Chilaquiles Rojo (Red) - substitute the La Posta Verde Tomatillo Salsa with La Posta Sundried Red Chile Sauce and use cheddar cheese. (2) For Heartier, Meaty Chilaquiles: Follow Step 1. Add 2 cups cooked shredded chicken or beef (warmed) on top of chips. Add the cooked eggs if desired. (3) For Vegetarian Chilaquiles: Follow Step 1. Delete the eggs and add 2 cups of your favorite veggie, sweet potato cubes, pinto or black beans, or seasonal squash on top of the chips.



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CAFÉ CON CHISME

offers women healing friendships and support

By Sylvia Quintanilla

For generations, families and friends have gathered to laugh, gossip, and share the joy and struggles that life can often bring. Moments like these can build bonds that thrive for a lifetime. Casa De Mi Alma, which translates to House of My Soul, aims to help women in Las Cruces build a foundation of friendship through therapy and holistic treatments.

Casa De Mi Alma, located at 920 N Alameda Blvd., was founded in 2013. Their mission is to guide individuals toward balance through counseling,

fitness, and nutrition. Executive Director Alma Lucero has over 26 years of experience as a social worker. Within the last few years, Café Con Chisme came to fruition.

“Café Con Chisme originally started about five years ago for women that were clients of Casa De Mi Alma as a way to provide an extra support system,” Lucero explained. “In the fall of 2025, we opened up the group to women in the community and named it Café Con Chisme. Group is typically held at Casa De Mi Alma and any woman seeking community can attend;

no application needed.”

The group meets every Monday in person at Casa De Mi Alma from 5:30-6:30 p.m. Recently, a virtual session of the group started meeting on Tuesdays at 5:30 p.m. As Lucero said, the group is open to any women who are looking for support. She also added that the members report loving the space provided at Casa De Mi Alma because it is very warm, welcoming, and peaceful.

“We have different facilitators who are workers (by a Comprehensive Community Support Service Worker



or therapist) of Casa De Mi Alma,” Lucero said. “Topics vary according to what the group is experiencing at the time: grief and loss, relationships, struggles, accomplishments, coping skills, etc. Occasionally, groups are held outdoors, in the community, on a hike, or doing art projects.”

Casa Lucerito, in collaboration with Casa De Mi Alma, recently announced the debut of Café Con Chisme Virtual in Spanish. As of now, the virtual meeting will be held on Wednesday, May 13 and Wednesday, May 27 at 5:30 p.m. to make the group more accessible

to the public.

At the beginning of a Café Con Chisme session, the group is offered smudging to those who are open to it. Lucero explained that smudging is a traditional spiritual practice used in many Indigenous cultures, involving the burning of sacred plants – such as sage, sweetgrass, cedar, copal, or tobacco – whose smoke is used to cleanse or purify a person or space.

“It is intended to clear negative energy, promote grounding, and create a sense of calm and intention,” Lucero elaborated. “While it may be

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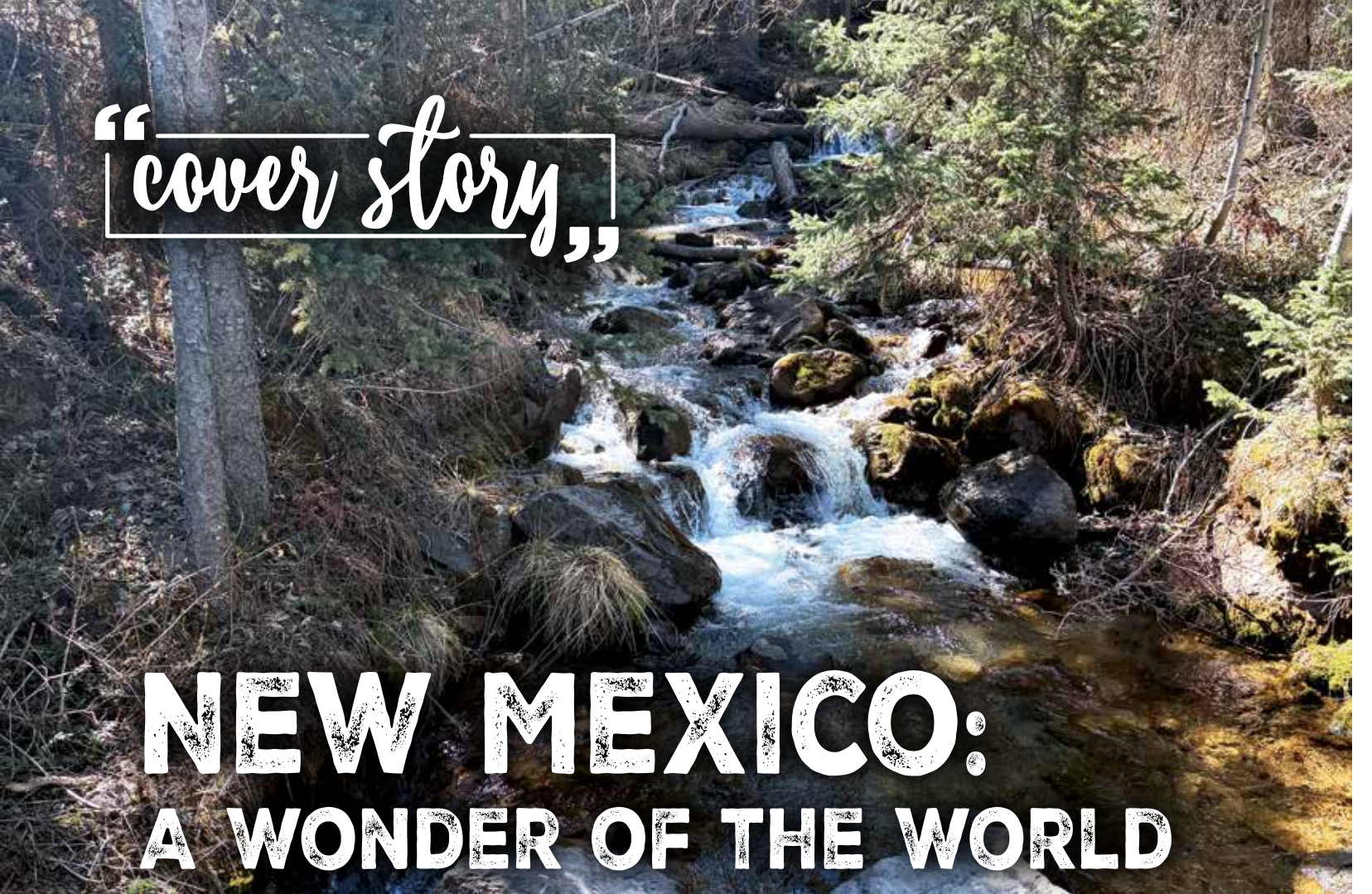
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compared to practices like lighting candles, burning incense, or saying a prayer, it carries deep cultural and spiritual significance. It is important to recognize that smudging is a sacred tradition, not a trend, and that its meaning and practice vary across different tribes and communities.”

Part of the success of the group is the community women have found with each other. Lucero noted that Café Con Chisme has brought many women together, creating friendships that would not have occurred otherwise.

“We have several women that are newer to Las Cruces and have not had many opportunities to meet people,” she said. “We hope to continue offering a space where women can gain lasting friendships and the support they desire.”

To learn more about the services provided by Casa De Mi Alma, visit their website at casasdemialma.org, follow them on Facebook or Instagram, or call their office at (575) 520-1522.



“cover story”

NEW MEXICO: A WONDER OF THE WORLD

Exploring Taos to Jemez Springs in the Off Season

By G. Buck

Welcome to your traveler's guide for everything New Mexico! Join me as we discover what some northern parts of the state look and feel like in the middle of spring. We're starting our journey during the last week of April, when spring storms, cool-chilly temperatures, and the absence of crowds culminate into a luxuriating escape. This is the perfect time to explore New Mexico. The rush of spring breakers pushing the seams of infrastructure have subsided, and residents are in a reparative pattern before summer tourism arrives. Moreover, you typically don't need lunch or dinner reservations this time

of year, so don't fret if you forgot to call ahead.

We begin at alpine in the Taos Ski Valley in preparation for our upcoming days of hiking. As we ascend to Williams Lake, we ravish in the spectacular beauty of this alpine treasure and push further to climb to the top of Wheeler Peak. This challenging but fulfilling scenic hike takes us past boulder fields, across the last of the season's glaciers, and up to 13,161 feet to complete our day of hiking. During this time of year, it's best to bring additional gear like crampons and hiking poles, so be sure to pack ahead of time. Back to the condo we go. It's time for dinner at The Alley Cantina. Order the fried

mushrooms – they're divine.

We've taken a bit of a rest day before we do our 12-hour car tour. Enjoy a quick 15-minute drive from the Taos Ski Valley to Arroyo Seco, where Sol Food Cafe calls your name. Get one of the wraps, then indulge in dessert – because you deserve it. Peruse the shops on the main drag and get to know this artist colony where community is profound. Tonight's dinner menu is Mediterranean leg of lamb with tzatziki. We need a few things, so let's run to Taos and pick up some essentials at Cid's Food Market. Our meal plan is intentional, as tonight's leftovers will be tomorrow's luxury road trip sandwiches. It's time to retreat to the boudoir a little earlier

this evening so we can rise with the roosters. We have a big day ahead!

After packing many layers, several types of shoes, a cooler, and organizing the car, our first stop is just under two hours away at Bandelier National Monument – one of the largest concentrations of ancestral pueblos in the American Southwest, with over 33,000 acres to explore. We will be doing the 1.5-mile route today so we can ensure time is plentiful for the day's road trip. This monument has a world-class restaurant with delicious homemade baked goods. We've decided these hikers need a lemon curd tart and some champagne from Gruet Winery. It's time to shuffle back into the car and head toward our next stop.

After a quick drive through, hop out of the car within the Valles Caldera – a 14-mile-wide volcanic caldera in the Jemez Mountains. This valley was formed by the collapse of a super volcano around one million years ago. We plan on circling back a bit later to the outer region of the area. For

now – Jemez Falls, here we come! The campground and main thoroughfare to the trailhead isn't open for the season yet, so we have about a 1.5-mile (nearly flat) hike, which is about 90% pathed. Can you hear them roar? Sit on the boulders and catch your breath when we arrive. A swimming area sits atop the falls, and a treacherous hike down takes you to a cave at the base. We hike out, drive on, and snack on our leftovers a bit. It's time to see something few places outside of Yellowstone have; Sulphur Springs is right ahead.

Just past mile marker 27 on the right-hand side, you will turn onto Sulphur Springs and drive back to Freeloze Canyon. If the road is clear, you can drive nearly all the way back and do a 0.5-mile hike in. If the road is wet and snow-packed, anticipate a little more cardio ... but it's worth it. Pots of sulfuric acid bubble up, and vent holes or fumaroles gurggle as steam shoots out. Minerals coat this valley with life, abounding a unique blend of ancient volcanic fallout that

is still active today, along with green lush life that wraps around you. Jemez Springs is best known to the masses for a variety of hot springs and Soda Dam. One wild hot spring in Jemez is McCauley Hot Springs, which is a 3.6-mile hike. Another spring is Spence Hot Springs, with a much shorter 0.5-mile walk. Depending on the time you want to spend at the springs, there are options to enjoy.

We've got one more stop before dinner, and that's Soda Dam – a 7,000-year-old natural dam and waterfall that was formed by hot springs depositing calcium carbonate and travertine across the Jemez River. The stunning result is a bridge with caves and warm water, where the smell of sulfur fills the air. Let your inner child soak it in. It's time for dinner now, and there's no better place to recharge than at Los Ojos Restaurant & Saloon in Jemez Springs, where the menu has everything one could dream of. You might even be lucky enough to catch live music.

Continued on Page 12 ►





◀ Continued from Page 11

Service is best at the bar at this historic adobe stop heated by fire and filled with treasures, including animals found in the surrounding area. In order to explore more, you might want to book a room in town – there’s plenty to see. Otherwise, you can brave it like we did and drive nearly four hours back to Taos.

After making it back to Taos Ski Valley, we slept in and barely made lunch at Sol Food Cafe. After lunch, we head out to enjoy the Taos Pueblo. The pueblo is a UNESCO (United Nations Educational, Scientific and Cultural Organization) World

Heritage Site, established in the thirteenth and fourteenth centuries. 95,000 acres overlook the Sangre de Cristo Mountains built on either side of the headwaters of the Rio Pueblo de Taos. Few places in the world are still inhabited by descendants of ancient civilizations, but this complex is known for its multi-storied residential complexes in reddish-brown adobe.

We’ve immersed ourselves in cultural heritage and enjoyed something incredibly unique, but we are still worn from our travels yesterday. It’s time to head down into the Rio Grande Gorge to John Dunn Bridge. On the east and west bank lie wild hot springs – Black Rock Hot Springs and

Stagecoach (or Manby) Hot Springs. Ancient buildings from the old coach route still stand on the east bank springs. Either choice is a relaxing consumers’ delight. Please show respect to the land, as both locations have been littered by vandals, which leads to closure.

Enjoy this guide to all things Taos and surrounding areas. Some of our other top recommendations for meals are ACEQ, The Love Apple, Lambert’s of Taos, and Martyrs Steakhouse. There’s so much more to see and do than what’s listed here, but use this as a quick tour guide to the beginning of your northern New Mexico adventure!



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“recipe”

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SLOW-COOKED Mediterranean Lamb

By G. Buck

INGREDIENTS:

12 cloves of garlic, peeled
7 lb lamb
1 ½ tsp cooking salt/kosher salt
½ tsp black pepper
3 tsp paprika powder (regular/sweet, not spicy or smoked)
3 tsp garlic powder (or sub with onion powder)
2 tbsp olive oil
2 large onions, quartered (white, brown, yellow, or red)

10 sprigs of thyme
3 sprigs of rosemary
3 tsp dried oregano
3 dried bay leaves
½ cup lemon juice (2-3 lemons), plus more to taste
1 ½ cups white wine (or sub with chicken broth/stock, low sodium)
2 cups chicken broth/stock, low sodium

DIRECTIONS:

Preheat oven to 350 degrees Fahrenheit.

Use a small knife to make around 25 incisions all over the lamb, mostly on the top. Cut about 6 cloves of garlic into slivers and stuff them into the incisions.

Sprinkle the lamb generously all over with salt, pepper, paprika, and garlic powder. Drizzle with olive oil and rub all over the lamb. Sear the lamb in the roasting pan until brown and crisp.

Turn the lamb fat side up. Pour/place all the remaining ingredients in the pan around the lamb (including remaining garlic cloves). Fill the roasting pan with the broth and wine so it comes up about a quarter to a third of the way up the height of the lamb.

Cover with lid or with baking/parchment paper, then two

layers of foil. Roast for 3 ½ hours. Add water and wine if it dries out.

Remove the roast from the oven and remove the lid/foil. Turn the lamb over so it is the meat side up. Cover again and roast for another 2 ½ hours, or until you can pull meat apart easily with forks.

Broil until fat cap is nice and crisp. Remove from the oven and transfer lamb to serving platter. Cover loosely with foil and rest for 30-40 minutes. As you shred the meat, reserve some of the leftover liquids so you can moisten the meat slightly. Serve with focaccia and tzatziki. Add olive and feta mixture to complement the meat's flavor profile, if desired.

Make the lamb the day before your Northern New Mexico road trip, and enjoy as a power protein snack or make it a meal throughout the adventure!

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