

A Legacy Local Monthly Publication

October 2024

The Historic

Mesilla Valley



CELEBRATING 175 YEARS

and Dia De Los Muertos at Klein Park

The Second Annual Haunted
Orchard at Nichols Ranch

Fall Events
in the Area

Balanced Primary Care
joins the B-Well Project

Empty Bowls
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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.

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FROM THE publisher's desk



We are happy to have you join us for our October Issue! As I write this, the Halloween season is underway and over the coming months not only will we be seeing fall décor, but that unique American trend of store shelves overflowing with spooky decorations, then Thanksgiving and onto Christmas in a whirlwind of activity.

The community is chocked full of upcoming events that you can learn more about in our Community Calendar. We're happy once again to be reporting

on Empty Bowls, our community's showcase pottery event that benefits those in need. Flip through the pages and you'll find an expanded version of fall festivities in our region.

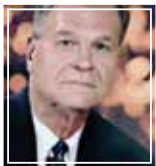
As we see the effects of the current economic conditions and consumer spending flexibility, we urge you to visit our dining partners and call ahead to learn more about their weekly specials. Hacienda De Mesilla and Amador are both offering music on Friday nights, so why not hop around and do a cheap date

night with tapas and cocktails?

Since we do publish each month following into the next, we are happy to direct you to Las Cruces' first-ever Dia de Los Muertos event that is also tied to the 175th anniversary of our city. Join us from 11 a.m. to 4 p.m. Klein Park (155 N. Mesquite St.) in the heart of our city and see what we've spent the past nine months working on to produce for your enjoyment. The event is free. Hope to see you there!

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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.

Oct. 10

– Baila Las Cruces: Monthly event present by Visit Las Cruces. Free dance lessons led by instructors from Sol Ballroom. No experience or partner needed. Dance styles to learn include salsa, cumbia and more. Free, 7-8:30 p.m., Plaza de Las Cruces, 213 N. Main St., Las Cruces.

Oct. 11

– Las Cruces Pizza Fest: Second annual pizza festival featuring local pizza vendors. Beer garden, live music and night market. All ages, 4-10 p.m., Plaza de Las Cruces, 213 N. Main St., Las Cruces.

Live music: Suthern Blend Band will perform at Amador Live. Free, 7 p.m., 302 S. Main St., Las Cruces.

Oct. 12

– Premier Amateur Boxing: Las Cruces PAL Boxing and Amador Live present 2024 Downtown Showdown. Begins at 6

p.m. Early bird general admission is \$15 or sponsor a ringside table (8 seats) for \$480., 302 S. Main St., Suite B, Las Cruces.

– The Armaduras Law Enforcement Motorcycle Club, Back the Blue Benefit



Run, kicking off at 9 a.m. at Anadale Restaurant, 1950 Calle Del Norte, Mesilla, N.M. Riders will begin to embark on a journey that promises not only scenic routes but also meaningful stops along the way. For additional information, contact Eva Diaz by email at yabb22@icloud.com.

Oct. 18

– Live music: A. Billi Free & The Fire will perform on the patio of Grounded Lounge. Free, 7-9:30 p.m. 300 N. Main St., Las Cruces.

Oct. 19

– Movie Night: The New Mexico State University Foundation will host a showing of the Disney film, “Coco.” Bring your blanket and folding chairs. Local food trucks will be available for snacks and drinks for this family friendly event. Free. Event begins at 6 p.m., and the movie starts at 7:30 p.m. Pat and Lou Sisbarro Community Park at NMSU, 3205 Arrowhead Dr., Las Cruces.

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

NOVEMBER 1ST

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UPCOMING EVENTS!

OCTOBER

October 25th
Dangerbird Bike-Pack Summit • Klein Park
Call (575) 323-1423 for more info

NOVEMBER

November 2nd • 11 am - 4pm
Dia de los Muertos Klein Park and Mesquite St. Neighborhood Tours/ Theater/Altars
Chalk Plot Map of Original Townsite

DECEMBER

December 14th • 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

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

FEBRUARY

February 14th & 15th • TBD
Xocola'tl on el Camino Real
1st Annual Chocolatiers Festival 2025

For more info email: MesquiteStreetAmigos@gmail.com

Live music: Los Chile Rellenos Band will perform at Amador Live. Free, 7 p.m., 302 S. Main St., Suite B, Las Cruces.

Oct. 26

– Live music: Proud Pete will perform at Amador Live. Free, 7 p.m., 302 S. Main St., Suite B, Las Cruces.

Oct. 27

– Candy Drop: The 15th annual Great Pumpkin Candy Drop hosted by the City of Las Cruces Parks and Recreation Department and Weaver's Welding. Afternoon will have music, games and more. Free. Children ages 5-15 will dive for candy based on age group. Children ages 1-4 will receive a goodie bag. All ages welcome; 11 a.m.-3 p.m., Maag Field, 1700 E. Hadley Ave., Las Cruces.

Oct. 28

– Live music: Left on Red featuring Oscar Goldman and Taste Nate will perform at Eyeconik Records. All ages. Free, 6-8 p.m. 224 N. Campo St., Las Cruces.

Oct. 31

– Live Music: Emo Night at Amador Live Main Stage featuring Legitalpha and Bart Jenkins. Cost is \$5 cover, 8 p.m., 302 S. Main St., Las Cruces.

Nov. 1

– First Friday at Trails End Gallery; 4-8 p.m. at Trails End Gallery, 1732 N. Mesquite St., Las Cruces.



Nov. 2-3

– Renaissance ArtsFaire: The theme of the 53rd Annual event is Steampunk. The faire is a family friendly event that has something for everyone. Tickets are \$15 or two for \$25. Nov. 2 (10 a.m.-5 p.m.) and Nov. 3 (10 a.m.-4 p.m.), Young Park, 850 S. Walnut St., Las Cruces.

Nov. 3

– Booze Yoga: Beginner-friendly yoga class on the first Sunday of each month. One-hour class with two beers or mimosas included. Cost is \$20 person, 9:45-11 a.m., Las Cruces Little Toad Creek Brewery & Distillery, 119 N. Main St., Las Cruces.

October Events

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DIA DE LOS MUERTOS
(DAY OF THE DEAD)
Celebrating 175 Years of Las Cruces
Saturday, November 2, 2024
11 am - 4 pm • Klein Park

The Second Annual HAUNTED ORCHARD at Nichols Ranch

By Sarah Boothe

Nestled in the scenic landscape of La Luz, New Mexico, the Nichols Ranch and Orchards is not only known for its apples, cherries and apricots, but is also being put on the map for a thrilling fall event: The Haunted Orchard. Now in its second year, the Haunted Orchard offers a spooky yet family-friendly experience. We had the opportunity to talk with Roy B. Nichols, the owner, to learn more about what visitors can expect and the story behind this unique event.

The haunted orchard is the perfect setting for spookiness. Once night falls, the orchard is completely dark, making it the ideal setting for a haunted event. The remote location heightens the eerie ambiance and makes you feel alone nestled in the trees where anything can be out there. It is a half-mile walk through the haunted orchard. When asked

about what makes the Haunted Orchard special, Nichols pointed to the orchard's natural environment. "Sometimes the nature around us adds to the experience," he shared, recalling a night when a coyote came relatively close, howling in the distance. "It added its own flair and atmosphere to the event," he said.

One of the key aspects of the Haunted Orchard is that it's largely run by volunteers. Nichols explained that Nichols Ranch partners with a local Air Force booster club to staff the event. "It'd be hard for us to hire staff and do this on

a seasonal basis," he noted, explaining how the partnership allows them to run the event smoothly while raising funds for the booster club's functions, such as holiday parties and formal events. Approximately 30 to 40 trained military personnel who are volunteers from the club participate, ensuring that every guest

suspense and keeps everyone engaged in the eerie atmosphere.

When asked about how they manage safety during the nighttime event, Nichols was quick to assure that the safety of their guests is a top priority. "The path is lined with red lights and other types of lighting to keep people from getting lost,"

he said. Volunteers, many of whom are military personnel, are stationed throughout the orchard to guide guests and ensure that everything runs smoothly. "We haven't had any incidents yet," he noted, but emphasized that the setup creates a secure environment while maintaining the spooky ambiance. These assurances make it perfect for a family friendly event.

The event offers access to food trucks, screening scary movies, tarot card readings and hot mulled apple cider. For those interested in visiting the Haunted Orchard, Roy recommends checking out



has a memorable and safe experience.

Unlike traditional haunted houses where crowds might overwhelm the experience, the Haunted Orchard has a system in place to maintain the perfect balance of spooky fun. "We have slotted ticket times," Nichols explained. "There are only so many tickets available for every 15-minute interval." This system not only ensures that people flow through the orchard in a steady stream, but it also allows for a more intimate and immersive experience. Guests aren't bunched up in large groups, which helps maintain the

the website for tickets under the events tab. Nichols Ranch and Orchards also maintains active social media pages on Facebook and Instagram, where updates are regularly posted.

The Haunted Orchard is open on the last three Fridays and Saturdays of October, from 7-11 p.m. Tickets are available online, and time slots are expected to fill up fast, so be sure to secure your spot early. For more information, visit nicholsranchandorchards.com/2024-haunted-orchard and prepare yourself for a night of fright under the stars.

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Oct. 11: Family and Friends Night - "The Addams Family" (2019) PG
Oct. 18: Terror Night (18+) - "The Mist" (2007) R
Oct. 25: Teen Night (12-17) - "Monster House" (2006) PG

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These food items will be donated to support our local food drive.

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All children 8 and under must be accompanied by an adult 18+ in the pool.
One adult per 2 children 8 and under.



By Sylvia Quintanilla

Fall Events in the Area

Fall is rolling into Las Cruces and you can see it in the vibrant orange, yellow and red hues in the leaves, and you can feel it in the slight chill in the morning. Another sure way to know that Fall has come to the Southwest is all the great annual events in the area.

Apple Festival

– The Fourth Annual Apple Festival at Nichols Ranch and Orchards, 236 Cottonwood Canyon Rd., La Luz, N.M., will be held on Oct. 5-6. The annual event will have more than 20 food vendors and more than 85

arts and craft vendors. Guests have the opportunity for apple picking, apple pie, face painting, a petting zoo and fresh pressed apple cider. Live music will fill the air both days. Beer and wine will be available from local breweries and wineries. Admission is \$10. Children under 12 are free.

Mesilla Valley Maze

– For 26 years, the Mesilla Valley Maze, 3855 W. Picacho Ave., has been a family tradition in Las Cruces. The 2024 season at Lyles Farm is open on weekends from 11 a.m.-7 p.m. and runs through Oct. 27. There is no shortage of activities for guests to enjoy including a hayride to the

pumpkin patch, corn maze, flower field to pick cosmos, zinnias and sunflowers and more. Ed Montana hosts two annual events: Fall Festival on Oct. 5-6 and the 14th Annual New Mexico Pumpkin Festival on Oct. 26-27. Tickets are available online at mesillavalleymaze.com and in person.

Día de Los Muertos in Las Cruces: Arte, Musica y Cultura

– This celebration from 7-11 p.m. on Nov. 2 brings the traditions of Día de los Muertos to the Grapevine Plaza LLC, 3900 W. Picacho. Guests will be treated to complimentary pan dulce and Café de Olla while supplies last. To honor the loved ones no longer with

us, there will be a Community Altar. Stroll the Día De Los Muertos Vendor Marketplace and the silent auction while enjoying live music. Picacho Peak Brewery will have a beer garden for guests 21 years and older. This event is free to the public.

La Union Maze

– Entering its 25th season, La Union Maze, 1101 NM-28, Anthony, N.M., offers a wide variety of events for everyone in the family – including the dogs. Beginning Oct. 4, the Haunted Pallet Maze is open from dusk until closing time, with an additional charge of \$13 plus tax per person. The haunted maze is open each weekend from Oct. 4-26. Nov. 2-3 will host the Pumpkin Smash and Bring your Dog to the Maze Day on Nov. 3. Both

nights will have fireworks. Other activities for guests include slides, maze, two jumping pillows, a view of the farm animals and more. Please note this is a cashless venue. Only credit cards or gift cards are accepted. Free admission for ages under 2 and over 75. Tickets range from \$11.50-16.50 for ages 6 and up. For ages 2-5, tickets range from \$5.50-10.50. Active military are eligible for 15 percent off.



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LA POSTA POSOLE

A hearty southwest traditional soup that will soothe the soul! La Posta's locally sourced Hatch valley sundried red chile sauce makes this recipe - oh so good! Layer with flavor by crowning each bowl with your favorite fresh garnish. (Serves 4-6)

Ingredients

- 1 lb. pork stew meat, cut into bite sized pieces*
- 1-2 tbsp. La Posta Posole Seasoning
- 2 cups water
- 1 (16oz.) jar of La Posta Sun Dried Red Chile Sauce
- 1 (25 oz) can Mexican Style Hominy, drained and rinsed

Directions

1. In a large pot cook pork in 2 cups of water over medium high heat. Bring to a slow boil, stirring occasionally, about 15 to 20 minutes or until pork is fully cooked. Watch carefully, so not to burn as water reduces. .
2. Reduce heat to low and stir in La Posta Posole Seasoning spices, coating meat well.
3. Slowly add La Posta Sun Dried Red Chile Sauce, and hominy, mixing well. Cook over medium heat, bringing to a

Salt to taste

- ½ cup chopped white onions or 2 green onions, green parts only, chopped
- 3 to 5 radishes, sliced
- 2 tbsp. dried Mexican oregano for garnish
- 1-2 limes, quartered into wedges

slow boil. Reduce heat and simmer for 10 to 12 minutes. Salt to taste.

4. Ladle into individual bowls and garnish with a sprinkling of onions, radishes, oregano, and squeeze of lime to brighten the flavors. Serve with a tortilla or roll. Buen Provecho!

Note: For a thinner posole broth, add water as desired. *For a Beef Posole - replace the pork with 1 lb. beef stew meat cut into bite sized pieces.



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CELEBRATING 175 YEARS and Dia De Los Muertos at Klein Park

By Irene Oliver-Lewis



Happy 175TH Birthday Las Cruces! 2024 is a year of celebration and remembrance for the cultural history of Las Cruces. The Mesquite Street Amigos, neighbors in the Mesquite Street Historic Neighborhood, kindly sponsored by the City of Las Cruces, have planned a series of events that highlight the 175-year history of the founding families who settled in the 1849 Las Cruces Original Townsite.

Las Cruces came into existence when the “Alcalde” or Mayor of Doña Ana, Don Pablo Melendres, sought a solution to the overcrowding of his village. He petitioned the United States troops stationed in Doña Ana to assist in surveying and

laying out a new townsite some seven miles south of Doña Ana. In 1849, Melendres requested Lt. Delos Bennett Sackett lay out a town “in American fashion” with spaces for a plaza and a church.

Sackett and five military men used a rawhide rope to survey and layout the new town. They found 120 people already living on the land. He created an 84-block plat where each block had four Lots. Thirty-seven of the 84 blocks were chosen by the heads of the families. Each family drew “suertos” (numbers) from a hat and that numbered block would be the location of their new home.

Lt. Sackett did a remarkable job of

implementing Melendres’ desire for the new town. The 84 blocks were bounded by Water Street (named for the existing acequia that bound the west side) on the west; Tornillo Street on the east; Picacho Avenue (or Pinon) on the north; and Soledad Avenue on the south.

To celebrate the creation of Las Cruces in the 84-Block Plat in 1849, the Mesquite Street Amigos, will draw a replica of the 1849 Original Townsite Plat on Saturday, Nov. 2 at Klein Park, 155 North Mesquite St., from 9 a.m. to 3 p.m.

John Verploegh, a resident of the Mesquite Street Historic District, will “chalkpaint” the 1849 Original Townsite Plat onto the basketball court at Klein



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Park. He will chalk every street and block noting the old street names and annotating the family names as they appeared on the 1849 Las Cruces Plat.

Starting at 9 a.m., Las Cruces Original Townsite residents can register from 9-11 a.m. to get a sticker/nametag with the block and lot number, address, and the date when their family first became established in the historic district. Individuals dressed like the soldiers stationed in the Village of Doña Ana will depict Lt. Sackett in his 1849 survey to stake the Original Las Cruces Townsite Blocks using a rawhide lariat.

The celebration will begin at 11 a.m. with a land acknowledgement to the First Peoples of the Mesilla Valley and a ceremonial blessing from local members of the Piro-Manso-Tiwa Native American tribe. Then, in seven successive 25-year increments of time up to 2024, the speakers will call for family members (or current residents of an old house) to come out onto the ballcourt, and virtually occupy their homesites on the Plat.

The following is a schedule for the 175th Anniversary Celebration – 11 a.m. to 1 p.m.:

COME CELEBRATE

Welcome – Dr. Adam Amador, Master of Ceremonies

Tribal Blessing of Land – Cacique Ed Roybal, (Piro, Manso, Tiwa Tribe)

Historical Perspective – Don Pablo Melendres, Alcalde of Doña Ana as represented by Teddy Aspen Sanchez

Reclaiming Your Family Place on the Original Townsite Plat – Dr. Amador

Grito-Invitation to Founding 1849 Citizens – Irene Oliver Lewis, Writer/Storyteller/descendant of Triviz/Fitch pioneer family in Mesquite Neighborhood

175-year History of Las Cruces – Dr. Amador

– Descendants and Residents of the Original Townsite “re-claim” their homesite

Despedidas (Closing Remarks) – Irene Oliver Lewis

Community Picnic with Music, and Dancers – 1-3 p.m.

Continued on Page 14 ►

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◀ Continued from Page 13

In addition to the depiction of the platting of the townsite of Las Cruces, members of Mesquite Street Amigos will create a community “ofrenda” or altar representing the original 1849 townsite families in celebration of el Día de Los Muertos. Community members are invited to bring photos and items of their ancestors for the community ofrenda/altar. Altar creation is from 9-11 a.m. in front of the stage in Klein Park.

Mesquite Street neighbors Sylvia Camunez, Irene Oliver Lewis, and Faith Hutson have designed symbolic “papel picado (cut paper)” representation of the 72 families to be incorporated in the ofrenda. Assisting them is Pat Minjarez, area el Día de Los Muertos expert. Mesquite Street neighbor Josephine Lannert researched the 72 family names on the 1849 original Plat from resources at New Mexico State University Library Archives and Special Collections.

The five altar artists have incorporated all the elements of a traditional ofrenda. It is believed that loved ones who have passed on will come back at this time of

year from October 31 to November 2 to visit and celebrate with family members and friends. The ofrenda is the gateway between the two worlds of the living and the dead.

The essential elements of any ofrenda from the Aztec traditions are:

Water to help quench the thirst of the departed soul.

Copal or incense to purify the space.

Papel Picado representing wind.

Candles to symbolize fire, usually white.

Salt for purification.

Campasuchile or marigolds flowers of the dead.

Pan de Muerto bread that symbolizes the cycle of life and death made with anise.

Sugar Skulls known as calaveras.

Photos of loved ones are the most important component of altar.

Food, drinks, favorite items culinary treats and items they liked.

Organizers invite everyone to stay after the 11 a.m. to 1 p.m. celebration in the park for a community picnic. You can bring your own “goodies” or you are welcomed to visit the local restaurants on Mesquite Street as they all have “take-out” options to enjoy during the picnic and local entertainment until 3 p.m. Altar/ofrenda take-down will start at 3 p.m. for those individuals who brought family photos and artifacts for display on the community altar.

Parking is limited. As you are able, please walk to Klein Park to join us for this cultural and historical celebration. Plan to walk over from the Farmer’s Market or other public parking areas! See you then! Mil gracias.

Note: Anyone wishing to contact the writer of this story, Irene Oliver Lewis, may email her at iolewis@icloud.com



Balanced Primary Care joins THE B-WELL PROJECT

By Sarah Boothe

At 35, Sheila Bardwell's life took an unexpected turn when she was plagued by debilitating symptoms, including insomnia, fatigue, muscle aches, and brain fog. Once an avid runner and high-energy professional, she now found herself barely able to get through the day, and her personal life, including her marriage, began to suffer.

Desperate for answers, Bardwell sought medical help, but despite numerous consultations and tests, she was told that everything was "normal." It wasn't until she discovered functional medicine that she found the path to healing that would transform not only her life but the lives of many others in the Las Cruces community.

Sheila's journey began with a friend's suggestion that her symptoms might have a hormonal root. After enduring years of misdiagnoses and feeling unheard, she took matters into her own hands, eventually turning to functional medicine—an approach that focuses on identifying and addressing the root causes of health problems, rather than simply masking symptoms. It was a revelation. She traveled to Dallas, Texas to undergo hormone testing and therapy, which confirmed a significant hormonal imbalance. With treatment, her health began to improve dramatically. The fog lifted.

Her personal transformation became the foundation of her passion to help others through functional medicine. Bardwell realized that many women were suffering, silently dismissed by traditional medical systems that often failed to fully understand or address hormonal imbalances. With this knowledge and a newfound sense of purpose, Bardwell worked to co-own and operate B-Well Regenerative Medicine and Wellness Clinic with Chelsea Carter and has newly opened Balanced Primary Care in Las Cruces as part of the mission of the B-Well Project. This clinic blends her expertise of primary care needs with a holistic approach to medicine including mental health, nutrition and lifestyle mentoring.

Balanced Primary Care offers a

comprehensive approach to healthcare, focusing on holistic health offering services in primary care, women's health and urgent care. Sheila's own experience of being brushed aside by conventional medicine informs her deep empathy for her patients. At the clinic, they provide personalized care, assuring medical professionals to carefully listen to their patients' stories and develop customized treatment plans that consider the unique hormonal and health needs of each individual.

Through the B-Well Project, both B-Well and Balanced Primary Care have become a beacon of hope for many women in Las Cruces and beyond. Their holistic approach, combining hormone therapy, lifestyle adjustments, and advanced wellness treatments, has helped countless women reclaim their health and well-being. By taking the time to address the underlying issues, Bardwell and her staff empower their patients to take control of their health journeys, just as she did with her own.

Beyond her work with hormone therapy, Balanced Primary Care also emphasizes the importance of mental, emotional, and spiritual well-being. She believes that true health is a multifaceted process, and the clinic offers a range of services designed to support patients in all aspects of their lives.

Sheila's story and her clinics' success have had a ripple effect across the Las Cruces health community. Her commitment to functional medicine and patient-centered care has brought attention to the power of addressing root causes in healthcare. She has built a safe and supportive space for women to find answers, heal, and thrive.

Dr. Sheila Bardwell's journey from patient to healthcare provider is a testament to the power of perseverance and the potential for medical innovation to transform lives. Through B-Well Clinic and the new Balanced Primary Care, she is not only healing others but reshaping the landscape of women's healthcare in Las Cruces, offering hope, compassion, and holistic solutions to those in need.



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EMPTY BOWLS Fills Hearts

By Sylvia Quintanilla

This year marks the 32nd annual Empty Bowls event in Las Cruces. For three decades, the dedicated potters of the Potters' Guild of Las Cruces have used their skills to raise not only money, but awareness for hunger facing our city.

Jan Archey, president of the Potters' Guild of Las Cruces (PGLC) and chairperson of Empty Bowls has been a part of the event since the beginning in 1992. She said it is the oldest fundraising event of its kind in New Mexico.

Empty Bowls is an international event that has its roots in Bloomfield Hills, Mich. PGLC member Cally Williams attended a conference and heard of an art teacher who cared about the hunger issue in his community. He had his students make ceramic bowls, invited the school faculty

for a soup lunch and asked for donations for a local food drive. Empty Bowls is held each October to bring awareness to World Hunger Day.

St. Paul's United Methodist Church, 225 W. Griggs Ave., hosts the event on Oct. 18. Patrons can drop in from 11 a.m.-2 p.m. for lunch and an unforgettable experience. Tickets are a donation of \$25 with the proceeds of the event going to El Caldito Soup Kitchen. In 2023, Empty Bowls raised \$42,000 with 1,500 bowls created and sold. Archey believes that the three entities that come together year after year are what makes it successfully work.

Archey explained that when you attend Empty Bowls, you select one of the many handcrafted bowls and it is filled with a signature soup from Las Cruces restaurants with local bakeries donating bread. After

your meal, the bowl is yours to keep.

"You pick out what your favorite bowl is and that is what you take home as a remembrance of the many in our community who may survive a day on what you have for lunch in that bowl," she began. "And that's the whole thing. For people to remember when you use those bowls that there are those who are food insufficient. And to remember, it's not just a one-day thing, you know? If someone has a food drive, go and contribute."

In the effort to raise more money, there are several ways to contribute. Last year, they debuted the Wine and Dine option for \$50. Local wineries and restaurants have donated bottles of wine and restaurant gift cards. The donations are placed in a decorated bag with no details of where the donations are from.

"The response was fantastic last year. We sold 50 of those. It is a beautiful gift for someone new to Las Cruces because they get a meal out and a nice bottle of wine," Archey said.

Mesilla Valley Estate Sales manages an online auction for Empty Bowls with its online Silent Auction. The auction features donated pottery from Guild members, vintage items, art and more. Visit www.mvestateslaes.com at noon on Oct. 11 to take a look at the items. The auction closes at 6 p.m. on Oct. 21.

The majority of the 1,500 bowls come from members of the Guild. However,



MAKING A HAND-BUILT BOWL OVER A FORM.



SUPER "BOWLER" DEAN PALMA MAKES DOZENS OF BOWLS FOR THE EMPTY BOWLS EVENT.



TRIMMING A FOOT.

members of the community also take the time to create bowls to support the cause.

Part of what makes the event unique is there is a bowl for everyone's taste. Some will be built out of slabs of clay. Others will be more like a sculpture. There will be smooth glazed bowls and others more textured.

The bowls come from three main studios, Archey explained. One is the New Mexico State University Ceramic Studio under Professor Joshua Clark, who is very passionate about the community and being involved. Clark will host work days where potters will go in with the goal to make

several hundred bowls. Clark will then fire them in the kiln, and when they are ready, students and PGLC members will come back and glaze the bowls. The finished product produces more than 200 bowls.

Archey herself teaches a community education pottery class at the Dona Ana Community College Workforce Center part time. She noted, like NMSU, they are very generous with their ceramic studio and the result is more than 300 bowls.

Las Cruces Clay and Studio also has several work days hosted by Peter Paulos. Under Paulos' generosity, this past summer more than 300 bowls were made by the

PGLC members.

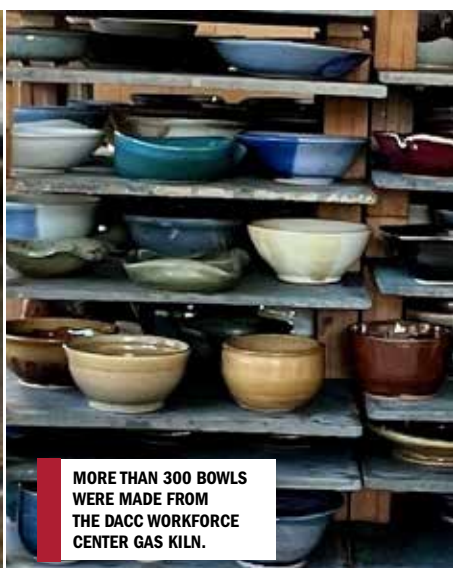
Archey also mentioned that studio potters who work out of their home also are a huge contributor. They set their own goals and help each other when needed to complete the task.

"To be able to share your talent, to be able to help somebody else is what it's about. We're given these talents and you need to share what you are given because if you don't, who will?" Archey said.

To donate, become a volunteer or buy tickets, visit www.pottersguildlc.org. Follow the Potters' Guild of Las Cruces on Facebook and Instagram.



UNIQUE HAND-BUILT BOWLS.



MORE THAN 300 BOWLS WERE MADE FROM THE DACC WORKFORCE CENTER GAS KILN.



NMSU ART STUDENTS' BOWLS FOR EMPTY BOWLS.



PUMPKIN SPICE Hot Toddy

By Melissa Serrano, Mixologist
at Hacienda De Mesilla

INGREDIENTS

- 2 oz. Hennessy
- 1/2 oz. maple syrup
- 1 tsp. pumpkin puree
- 1/2 oz. lemon juice
- 2 oz. orange bitters
- 5-6 oz. boiling water (depending on size of mug)
- 1/2 tsp. of pumpkin spice
- 2 cinnamon sticks for garnish

DIRECTIONS

Add all ingredients to mug except cinnamon sticks. Slowly fill the mug half way with boiling water and mix well. Once mixed well, add the rest of boiling water and stir. Garnish with cinnamon sticks.

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Stuffed Pumpkin

By Gordon Buck

INGREDIENTS

1 pumpkin, about 3 pounds
Salt and freshly ground pepper
¼ lb. stale bread, thinly sliced and cut into ½-inch chunks
¼ lb. cheese, such as Gruyère, Emmenthal, cheddar, or a combination, cut into ½-inch chunks
2-4 garlic cloves (to taste), split, germ removed, and coarsely chopped
1 lb. turkey sausage or ground sausage of choice, cooked, drained, and chopped (my addition)
¼ cup shallot
1 tbsp. minced fresh thyme (my addition)
About ½ cup heavy cream
Pinch of freshly grated nutmeg

PREPARATION

Step 1: Center a rack in the oven and preheat the oven to 350 F. Line a baking

sheet with a silicone baking mat or parchment, or find a Dutch oven with a diameter that's just a tiny bit larger than your pumpkin. If you bake the pumpkin in a casserole, it will keep its shape, but it might stick to the casserole, so you'll have to serve it from the pot.

Step 2: Using a very sturdy knife—with caution—cut a cap out of the top of the pumpkin (think Halloween Jack-o-Lantern). It's easiest to work your knife around the top of the pumpkin at a 45-degree angle. You want to cut off enough of the top to make it easy for you to work inside the pumpkin. Clear away the seeds and strings from the cap and from inside the pumpkin. Season the inside of the pumpkin generously with salt and pepper, and put it on the baking sheet or in the pot.

Step 3: Toss the bread, cheese, garlic, sausage, and herbs together in a bowl. Season with pepper—you probably have

enough salt from the bacon and cheese, but taste to be sure—and pack the mix into the pumpkin. The pumpkin should be well filled—you might have a little too much filling, or you might need to add to it. Stir the cream with the nutmeg and some salt and pepper and pour it into the pumpkin.

Step 4: Put the cap in place and bake the pumpkin for about 2 hours—check after 90 minutes—or until everything inside the pumpkin is bubbling and the flesh of the pumpkin is tender enough to be pierced easily with the tip of a knife. Because the pumpkin will have exuded liquid, I like to remove the cap during the last 20 minutes or so, so that the liquid can bake away and the top of the stuffing can brown a little.

Step 5: When the pumpkin is ready, very carefully — it's heavy, hot, and wobbly — bring it to the table or transfer it to a platter that you'll bring to the table. Cut into slices and make sure everyone gets some filling.



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Sweet Potato Soup

By G. Buck

INGREDIENTS

2 tbsp. avocado oil, or olive oil
1 yellow onion
1 ½ lbs. sweet potatoes, peeled and diced
2 garlic cloves, minced
¼ tsp. paprika
4 cups vegetable broth

DIRECTIONS

Heat the oil in a large stock pot on medium high heat. Add the diced onion and stir frequently for 6-8 minutes.

Add the garlic. Stir for 2-3 minutes or until fragrant.

Add the diced sweet potato and vegetable broth. Turn the heat to high and bring to a boil. Then reduce the heat to low and cover with a lid and simmer for 15-20 minutes,

or until the sweet potato is fork tender.

Use a ladle to transfer the soup ingredients to a high-powered blender. Blend on high for one minute or until creamy. You can add more broth or water for a thinner consistency.

To serve, pour into a bowl and garnish with sour cream or yogurt, chopped walnuts or pecans, roasted mushrooms, cracked black pepper and greens.



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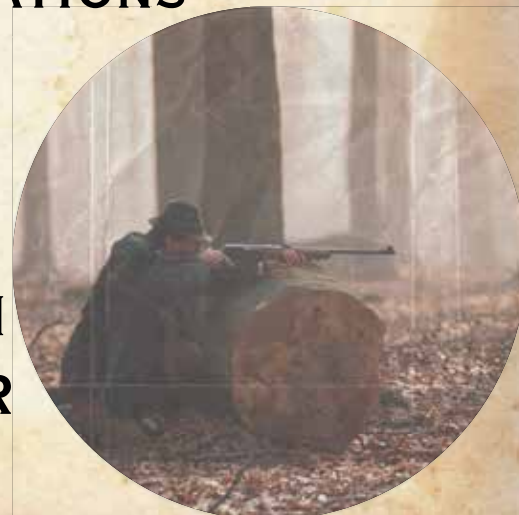
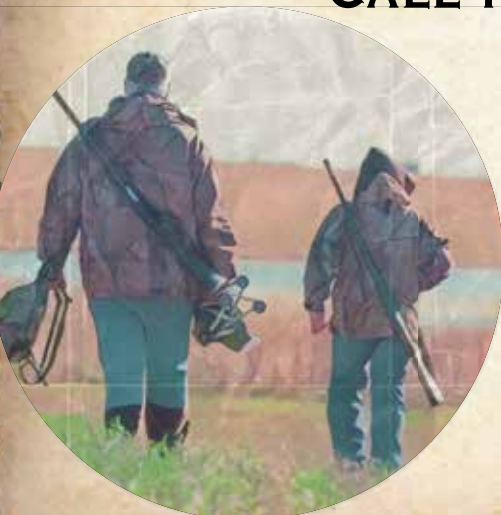
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