

A Legacy Local Monthly Publication

September 2024

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Mesilla Valley



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Celebration of Authors

NMSU Women's Rugby Returns

Men Who Cook



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Featured on the Cover:
La Posta De Mesilla

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Mesilla Valley

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FROM THE publisher



Welcome friends of The Historic. We are excited to have you joining us for our September issue and for the most welcomed surge of cool weather that has landed upon us. I remember this time last year campaigning door-to-door and praying at some point the 100-degree days would break and moisture, which never came, would magically fall. This month's issue focuses on the coverage of events that occurred throughout late July and August as we know fall is typically a busy social season here

in the Valley. If you haven't attended in years past, the La Posta Tequila tasting is a fabulous evening of savory liquor samples and top-notch tapas buffet (say it the French way, add some class). Men Who Cook happened in August and is an annual community event benefitting the Mesilla Valley Hospice, a cause very worthwhile. We are also happy to announce the opening of two clinics specializing in two areas of practice. One is Hello Beautiful Medical Spa where one can get a new set of lips or dewrinkle

an eye or two. And the other is Balanced

Primary Care where

you may know Sheila as one of the queens of B-Well or a vivacious blonde who's injected you but now she's decided to venture off and open another location while maintaining office hours at B-Well. Give her a call at Balanced and see what holistic approach works for you. The great part is she takes insurance.

2024
LAS CRUCES
Air & Space Expo
Saturday, Oct. 19 & Sunday, Oct. 20
LCAirAndSpace.com

Calendar of events

Every Thursday

- Amador
Standards



Thursday Night Jazz.

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

Sept. 12

- Baila Las Cruces: Monthly event
presented 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.

Sept. 16

- La Posta de Mesilla's 85th Birthday
Celebration featuring mariachis,
Mexican buffet, margaritas, tequila
tasting, prize drawings, souvenir
giveaways and more. Limited seating,
reservations required; cost is \$19.39
plus tax per person; 6-9 p.m., La Posta
de Mesilla, 2410 Calle de San Albino,
Mesilla.

Sept. 20

- Moonlight: Adult Night at the
Museums, hosted by the Museum

of Nature and Science. Walk the
Main Street Museums with an adult
beverage in hand. Beverages available
include wine, beer, cocktails and
mocktails. Must be 21 years or older
to participate in this free event, 5-9
p.m. 411 N. Main St. Las Cruces.

Sept. 21

- NM Book Festival hosted by the Las
Cruces Writers Group featuring more
than 30 New Mexico authors who will
have their works available for sale.
This free event provides workshops on
publishing and writing from 10 a.m.-4
p.m., Elks Lodge, 3000 Elks Dr., Las
Cruces.

Sept. 28

- Third Annual Oktoberfest hosted
by Downshift Brewing Company.
Live music all day on two stages.
Family-friendly event 2-10 p.m. at the
Downshift Brewing Company, Riverside
location, 2704 Sudderth Dr., Ruidoso.
Costume contest, traditional German
food, chicken dance, stein-holding
contest and more. Early bird pricing
includes general admission \$15, First
Responder/Military with ID \$10, general
admission years 13-20 and designated
drivers \$10. Children 12 and under are
free. VIP early bird \$80. Tickets available
online on Eventbrite.com.



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OCTOBER 4TH

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UPCOMING EVENTS!

OCTOBER

Mesilla Valley Maze
Recognizing
Las Cruces' 175th
Year Anniversary
3855 W. Picacho

October 12th
Dia de Los Muertos
Altars Workshop
1 pm • Alma d'Arte,
402 W. Court Ave.

Pachanga (Party)
Zoot Suit Contest, Car Show and Music
Klein Park & Downtown

October 25th
Dangerbird Bike-Pack Summit • Klein Park

NOVEMBER

Dia de los Muertos
Klein Park and Mesquite St. Neighborhood
November 1st & 2nd • Tours/ Theater/Altars
Chalk Plot Map of Original Townsite

November 2nd
Christmas Market • Amador Live • 302 S. Main Street

DECEMBER

Christmas on El Camino Real
Mesquite Street, Las Cruces
Luminarias, Santa and Carriage Rides

JANUARY

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

FEBRUARY

February 14th & 15th
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DIA DE LOS MUERTOS (DAY OF THE DEAD)

Altar Making Workshop

Saturday, October 5, 2024 - 10 am - 1 pm

Alma d'arte Charter High School - 402 West Court Ave., Room 101

COST:
\$20
INCLUDES
ALTAR



Examples of a miniature ofrenda created by Irene Oliver Lewis.



DEADLINE: October 1

Participants will design and construct a 3-dimensional altar (ofrenda) to honor and commemorate a deceased family member, friend, or famous person. The ofrenda traditionally includes photos, favorite food, papel picado, water, salt, candles, marigolds, and other favorite items. This miniature ofrenda will include elements of a traditional altar. Small items will be available to purchase for a small price and/or participants can bring their own personal items. Verbal information and handouts on the cultural significance of the day will be shared.

Sponsored by Mesquite Street Amigos in conjunction with the Artisan Market created and organized by Bellas Artes y Cultural and Alma d'arte.

The 3-day arts market will be October 4-6 and includes the creations of artists/creatives from Las Cruces, Dona Ana County, throughout New Mexico, and the surrounding states of Arizona, Texas, and Mexico. For information on the market contact Dr. Adam Amador at Alma d'arte, 575-541-0145.

WORKSHOP PRESENTERS:
Irene Oliver Lewis, Sylvia Camunez and Pat Minjarez

Registration for workshop to iolewis@icloud.com by October 1.

Oct. 4

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



Ed Montana, Mesilla Valley String Band and The 2 of Us. Contests include hula hoop, watermelon eating contest and balloon toss. All events are free, but admission to the grounds is required. Admission: Adults \$19, children 12 years and under \$16, children 2 years and under are free; \$2 discount with Military ID.

Oct. 6

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

Oct. 10

- Thursday Night Open Mic Night at

Picacho Peak Brewing Company for weekly Open Mic Night. All talents welcomed including live music, standup, poetry and more. Hosted by Randy Lynch. Free; 6-9 p.m. 3900 W. Picacho Ave., Las Cruces.

Oct. 12

- The Armaduras Law Enforcement Motorcycle Club, Back the Blue Benefit Run, kicking off at 9 a.m. at Anadale Restaurant in the town of Mesilla. 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. 5

- Oktoberfest hosted by Broken Spoke. Free, all-age event. Beer sampling on the lawn begins at noon. Drinks, food, live music and vendors at 302 S. Main St. Suite B. Las Cruces.

Oct. 5-6

- Mesilla Valley Maze: Fall Festival hosted by Ed Montana from noon-6:30 p.m. 3855 W. Picacho Ave. Las Cruces. Scheduled events include live music by Old Tlme Pharmaceuticals,

Hello Beautiful

By Daniel Buck

It's certainly been a slow growth process, but it seems Downtown Las Cruces has picked up traction in the economics of commercial real estate. We've got a new restaurant going in where Sugie's Diner once stood and at 345 North Water St. Suite 6 we have Hello Beautiful Med Spa joining the west side of the downtown and its pedestrian friendly string of businesses. Christine Parsons is the owner, and she spent her career in the medical field as a nurse practitioner. She joins Las Cruces with husband Rich from Seattle and Orlando. Christine has been wanting to depart from her traditional day job and do something that offers more flexibility with a more intimate approach when it comes to a client's looks or desires to revamp a youthful appearance.

On Aug. 22 Hello Beautiful unveiled itself for the first time in our community and began booking appointments.

Joining us were other members of the Co-Op business center on Water Street we kicked off the festivities with scrumptious bites, wine from Mesa Vista Winery, and mocktails. As the eve drew on people threw their names in the raffle bucket for a variety of items such as weight loss drops and facial filler. You could see Christi working in the room in a vibrant white medical coat and husband Rich doing what a good support system does greeting guests and making sure we all had our tummies filled and thirst quenched.

I was honored to be chosen as the master of ceremony for the evening's festivities getting to crack humor at the husbands entering their wives' names in for one of the many beauty kits, warning them that the weight loss drops being won may

be highly competitive. Inside Christi's fabulous suite one will find a bright white lounge chair, a fridge filled with Botox and facial fillers, a desk for check-in and HIPPA forms and, of course, your miracle worker. You'll be lost in the great décor she's filled the space with, some from local stores, and to forget you ever came to, have a needle put into your face as Cher would say, "Turn Back Time". Toward the end of the event, Christi performed a live demonstration by injecting Botox into the forehead and eye region of a patient who elected to have no numbing cream. And speaking from experience, as it was I who was the patient, she has a steady hand and Botox was a painless injection that has a great impact on wrinkles.

"As an Aesthetic Nurse Practitioner, I am dedicated to enhancing my patients' confidence and well-being," Parsons, MSN-Ed, APRN, and FNP-C., said. "I

have spent the last 30 years of my career treating trauma patients and patients with multisystem organ failure, and I was a Palliative Care Nurse Practitioner in the COVID intensive care units throughout the COVID 19 pandemic. I have worked with patients from all walks of life and I truly believe that *everyone* deserves to feel beautiful. My journey in the medical field has led me to specialize in various cosmetic procedures including Botox, injectables, fillers, nutritional/wellness strategies and weight loss support, hormone replacement therapy, PDO (polydioxanone) facial threading and PRP (platelet-rich plasma) procedures that are sure to awaken your inner glow." To Book an Appointment: 505-494-9675, Hellobeautifulmedicalsapa@gmail.com.

I truly believe that everyone deserves to feel beautiful.



ABOVE PHOTO: SECOND FROM THE LEFT, CHRISTINE PARSONS AND EVENT ATTENDEES. THIS PHOTO: CHRISTINE PARSONS DOING LIVE DEMO ON DANIEL BUCK.



CENTER, CHRISTINE PARSONS AND STAFF



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SELECT REALTY

Celebration of AUTHORS

By Sylvia Quintanilla

Las Cruces has no shortage of local talent. From musicians to artists, we are fortunate to be able to enjoy the gifts of our neighbors. The Las Cruces Writers Group is hosting its annual event, Celebration of Authors to place a spotlight on local authors and its stories.

The Celebration of Authors event is the expansion of the Celebrate Authors event that took place annually at the Thomas Branigan Memorial Library. In order to expand the event and provide an opportunity for the authors to sell their work, Celebration of Authors was created. The event is hosted by The Las Cruces Writers Group and will be held at the Elks Lodge #1119, 3000 Elks Dr., on Sept. 21 from 10 a.m.-4 p.m.

“The event will feature more than 30 plus authors from the region and state and also additional reading resources like our local library. There will be workshops on publishing and writing throughout the event. The event is free to attend for the public and a small fee for interested writers to attend and sell their works. There will also be a snack bar operated by the Elks Lodge with snacks available for purchase,” said Liz Vega, Event Manager for Visit Las Cruces.

Vega went on to say that the event is not only an opportunity to support the local author scene, but to learn more about the publishing world in the area.

“The community should come to the event to learn more about the Las Cruces Writers Group and writer resources available,” Vega explained. “It will also be beneficial to anyone looking to get into writing or have always been curious about publishing their own works. This is a family-friendly and fun free event that hopes to grow in the coming years into a full book festival for our community,” she noted.

Las Cruces Writers Group has been active off and on for close to 30 years. The group’s members are published and aspiring writers. According to the group’s website, “In 2020 George Pintar, an 89-year-old new author himself, took up

the reins of the group and gave it a vision: writers helping writers.”

With that motto in mind, the group expanded from a handful of members to more than 30 active members. Monthly

meetings include agenda topics such as publishing, marketing, books signing, writing and editing. The members serve as a support system for themselves regardless of where they are in their writing journey. New members are welcomed and are charged an annual membership fee of \$25.



COURTESY PHOTO
DIEGO SALAZAR,
PRESIDENT OF
THE LAS CRUCES
WRITERS GROUP.

“I myself have been a member for about a year.

This isn’t long, but it also didn’t take very long for me to see the value in the group and the people in it,” began Diego Salazar, President of The Las Cruces Writers Group. “The most valuable experiences that (I) get from the group are, ironically, not quite in the meetings themselves, but in the many conversations I have with the members throughout the month. It really makes me realize just how much talent we have here in Las Cruces, and, with proper nurturing, how we can see this city become a place of powerful art and story. I’ve also, of course, received feedback on the two novels that I’ve written, most of which was very helpful and I incorporated into my writing.”

Salazar is new to the role of President of The Las Cruces Writers Group. He will be at the event with a few of his works along with several members of the group.

“There are a number of us that will be at the event. I will be there with my two fantasy novels, Karen Ray will attend with her book that teaches how to write memoirs, George Pintar will attend and has a large swath of historical fiction books based in New Mexico, and that’s just to name a few. In our group we have everything from poetry, to sci-fi, to thrillers, and more, and all will be represented at the event,” he said.

For more information on The Las Cruces Writer Group and the Celebration of Authors event, please visit lascruceswritersgroup.org.



COURTESY PHOTO
GEORGE PINTAR,
LOCAL AUTHOR.



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NMSU WOMEN'S RUGBY
COURTESY PHOTOS.



NEW MEXICO STATE UNIVERSITY Women's Rugby Returns

By Sylvia Quintanilla

New Mexico State University is home to several team sports including intramural rugby. The NMSU Women's Rugby team is a club on campus that has home and away matches. This Fall, NMSU's Women's Rugby team will have five matches in three different states.

You get to see strong women get tackled and get right back up

Aggie fans might not be familiar with rugby, however, rugby has been on campus since 1976 when the men's rugby team was originally founded. Shortly after that, the women's team was established.

"We had really competitive teams throughout the 1990s and early 2000s, with the women's team going to the Elite 8 in the early 2000s," Justin Karrenberg, Women's Rugby coach, said. "Recently the women's team has become competitive again and getting invitations to the Spring 7's College Rugby Championship tournament the past three years."

Karrenberg first got involved with rugby when he was a senior in high school. His friend invited him out to play with the college team. After his collegiate playing career, he began his second life in the sport as a coach at NMSU. The previous coach had left and Karrenberg wanted to keep the momentum of the team going and he stepped in.

This season, the women's team is scheduled for five games. Sept. 28 the rugby team will kick off its season in

Colorado Springs, Colo. versus the Air Force Academy. Oct. 12, the team will travel to Tucson, Ariz. to face the University of Arizona team. Alumni Weekend will be the first home game for the team as the Colorado Mines travel to Las Cruces on Oct. 19. Ending the month, the NMSU team will travel back to Colorado Springs to face Colorado College on Oct. 26. On Nov. 2, the final home game will see Utah Tech University take on the Aggies.

"It's violent, but respectful. It is tactical and chaotic. It's truly a blast to come out and watch a match," Karrenberg described the sport.

Karina Gonzales has been playing rugby at NMSU for close to three years. She was introduced to the team when she saw a girl's leg that was mostly covered in bruises. The girl let her know it was from playing rugby and explained to Gonzales what the sport was and invited her to come to practice.

"You get to see strong women

get tackled and get right back up and play a fun sport. It's actually the most entertaining sport," Gonzales noted.

Gonzales went on to say she is looking forward to pushing herself and growing relationships this season.

As was the case with Gonzales, some rugby players might not always know they are players until they see the sport in action. Students are welcomed to join their practices Tuesday and Thursday evenings from 6:30-8 p.m. at the Upper Intramural Fields. No experience is needed.

Carly Younger learned about the rugby team by signing up at an information tabling event. She had never played before and just started on the team in 2023.

"I am looking forward to welcoming all of the new players to the game and making lasting friendships with my teammates," Younger said.

With the season drawing near, Karrenberg shared his thoughts.

"I'm looking forward to all of the returning players we have and what they've built over the past couple of years," he began. "This is an incredibly tough and competitive team and they have the skill and ambition to win a championship this year. Plus, I look forward to all the new players coming out and learning a new sport"

For more information, follow NMSU

Women's Rugby on Facebook and Instagram at NMSU Women's Rugby.



NMSU RUGBY,
KARINA GONZALES

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CHEERS

to National Tequila Day

By Daniel Buck

In the heart of Southern New Mexico, La Posta De Mesilla has long been celebrated for its extensive and carefully curated selection of tequila. Known for its dedication to offering an exceptional tequila experience, the iconic restaurant has recently taken its passion for this spirit to new heights by teaming up with Patrón Tequila for an exclusive Barrel Select Program. This collaboration was highlighted during a special tequila tasting event held in July, where attendees had the chance to savor not only the new Patrón barrel but also an array of other

distinguished tequilas.

La Posta De Mesilla, a staple in Mesilla, New Mexico, boasts an impressive collection of more than 120 different types of tequila. This vast selection is a testament to the establishment's commitment to providing an unparalleled tequila experience. In July, La Posta showcased their new Barrel Select Program.

The Barrel Select Program

The Barrel Select Program, an innovative initiative by La Posta De Mesilla, was introduced to offer tequila aficionados a unique opportunity to experience

exclusive, hand-selected barrels of Patrón Tequila. Jerean Hutchison, owner, shared insights into how this remarkable collaboration came to fruition.

“When we began our partnership with Patrón over 15 years ago, we became the first restaurant in New Mexico to collaborate on an añejo barrel. We take immense pride in our tequila preparation and mixology, which is why our margarita menu features a diverse range of profiles, from tart and sweet to spicy,” Hutchison explained.

The Patrón Barrel Select tequila is used in

La Posta's signature premium Margarita, La Patrona, named in honor of Hutchinson, La Posta's beloved "Patrona."

In July, the tasting event introduced attendees to the 14th barrel of Tequila. It has a rich and robust flavor in a slight hue of caramel, and to the taste, it carries notes of vanilla, caramel and light citrus.

"Our commitment to the artistry of tequila has always placed us at the cutting edge of tequila mixology. Patrón would send us samples, and we'd sit down with our entire team to taste and discuss. For our first barrel, we felt it needed longer aging and Patrón was happy to accommodate our request," Hutchison said. "Our decisions are always made collaboratively with both our team and Patrón."

Hutchinson explained that the concept for the Barrel Select Program originated from a desire to elevate the tequila experience offered at La Posta. The idea was to work closely with Patrón Tequila to select a barrel that would stand out for its exceptional quality and unique characteristics. The selection process involves tasting various barrels, assessing their flavor profiles, and choosing one that embodies the best attributes of Patrón's craftsmanship.

"We wanted to create something truly special for our guests," Hutchinson said. "Partnering with Patrón allowed us to offer an exclusive product that reflects the highest standards of tequila production while also showcasing our commitment to quality and innovation."

Hutchinson and their team chose to partner with Patrón because they uphold traditional tequila-making methods and support a village with their operations, keeping generations of families employed.

"They are the economic engine of their area. We're proud to contribute to her ongoing success," Hutchinson continued.

La Posta de Mesilla shares this in common with Patrón: it is a staple in Mesilla having employed thousands of locals throughout its 85 years of operations. It has employed generations of staff ranging from back of house to front of house operations and now even more with the opening of the Chile Co. where they are making, jarring and distributing their renowned salsa. La Posta, like Patrón is an economic engine for our community.

Tequila Showcase

La Posta hosted a tequila tasting event in July that was a vibrant celebration of tequila and a testament to La Posta's dedication to its craft. Attendees were greeted with an option between two handcrafted Margaritas; the infamous

Chile-rita, a blackberry habanero Margarita, or the Silvercoin Tequila, a blood orange tequila showcasing the Herradura Silvercoin Tequila. Cocktail servers graced attendees with trays of red chile pork empanadas, rolled taquitos, ceviche and an array of other New Mexican style hors d'oeuvres.

The star of the show was a selection of premium tequilas, each offering a distinct flavor profile and character. The spotlight of the evening was undoubtedly the new Patrón barrel, which drew considerable attention from tequila enthusiasts.

In addition to the Patrón barrel, the event featured other standout tequilas. Espolón Cristalino and Patrón Cristalino were both showcased, offering attendees the chance to experience their refined and smooth characteristics. However, it was the Komos

Continued on Page 16 ►





Back the Blue

6th Annual Rods & Wheels Benefit Run

OCTOBER 12TH



Back The Blue

LAS CRUCES REGISTRATION: Andele's Restaurant
1950 Calle Del Norte, Mesilla, NM 10am-1130am
Kick Stands Up to Mickey's: 1130am

EL PASO REGISTRATION: Westside's 3rd Tavern & Grill
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◀ Continued from Page 15

Rosado that captured the most fascination.

Komos Rosado stood out not only for its unique flavor but also for its eye-catching presentation. The tequila has a signature pink bottle and the rose-colored liquid is the result of a distinctive aging process.

Unlike traditional tequilas, Komos Rosado is aged in a wine barrel with wine skins, a method that imparts both its color

and a rich, complex flavor.

La Posta's Dedication to Tequila

La Posta De Mesilla's dedication to tequila extends beyond its impressive collection. The restaurant has long been a haven for tequila enthusiasts, offering a range of options that cater to diverse tastes and preferences. With more than 120 different tequilas on its shelves, La Posta is committed to providing an immersive tequila experience.

The collaboration with Patrón Tequila are a testament to La Posta's ongoing efforts to innovate and enhance its offerings. The recent tasting event showcased the best of what both La Posta and Patrón have to offer, with a focus on quality, innovation, and an unwavering commitment to the art of tequila. As La Posta continues to expand its tequila horizons, it remains a beacon for enthusiasts and newcomers alike, offering a rich and diverse selection that celebrates the spirit of tequila.



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CHIPOTLE CHICKEN PIZZA

Our Harvest salsa gives this Mexican style pizza a spicy, earthy tomato flavor. Teamed with the smokey chipotle chicken you have a delectable savory entrée or appetizer.

Ingredients

- 2 10 to 12 inch flour tortillas
- 2 tbsp olive oil
- 1 cup refried beans
- 1 tbsp. olive oil, for saute

Directions

(1) Preheat oven to 350. Poke each tortilla several times with a toothpick so tortillas do not puff up when baked. Brush both sides of each tortilla with oil and place on a roasting rack on a baking sheet. This helps the tortillas crisp up in the oven. Place in the oven and bake until lightly brown and crispy, about 5 to 7 minutes. Set tortillas aside.



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- 2 cloves garlic, minced
- 1 ½ cups cooked and shredded chicken
- 1-2 chipotle chiles in adobo sauce, seeded, destemmed, and minced*
- 1 cup La Posta Harvest Salsa, warmed

- 1 cup shredded Asadero cheese
- 1 green onion, minced
- ¼ cup black olives, sliced
- 1 cup mixed greens
- 2 tbsp crumbled Cotija cheese

(2) In a large skillet sauté oil and garlic over low heat until soft, about 2 minutes. Add chicken and chipotle chile(s), increase heat to medium and mix well. Set it aside.

(3) To build pizza place one tortilla on a baking sheet. Spread refried beans evenly to the edges of the tortilla. Top with chicken mixture. Place second tortilla on top of chicken. Spread second

tortilla with salsa, evenly to the edges. Top evenly with cheese, green onion, and black olives. Place in the oven for 5-7 minutes or until cheese is melted and heated through. Remove from oven and top with fresh greens and crumbled cheese

Note: Find canned chipotle chile in adobo sauce in the Mexican food section of your local grocery store. Popular brand names are Herdez and Goya. (Serves 4-6 Slices)

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Men Who COOK

By Sylvia Quintanilla

The 16th annual Men Who Cook event was held at the Las Cruces Convention Center on Aug. 10. The event brings together community leaders, local celebrities and business people to highlight their skills in the kitchen. There is no shortage of dishes to sample, live entertainment and auction items.

Men Who Cook fundraising event was done before in Wisconsin. In 2008, a group of volunteers was interested in bringing the event to Mesilla Valley Hospice. This group reached out to Wisconsin for permission to use the idea in the Land of Enchantment and it was granted.

Since 2008, this annual event has supported the programs at the Mesilla Valley Hospice and Palliative Care, 299 Montana Ave., as the signature fundraising event. This year, KFOX-TV Morning News Anchors, Salina Madrid and Jessica Gonzalez served as the emcees of the night.



LEFT TO RIGHT: VIC VILLALOBOS, AARON MARQUEZ, GAURAV PANWAR, NED TUTOR AND JIM YORK FROM MESILLA VALLEY SEARCH AND RESCUE AND BITE OF BELGIUM.



BEST MAIN DISH AWARD TO CHRIS HUTCHINSON FROM HACIENDA DE MESILLA.

Attendees of the event dress up for the fundraiser to not only sample delicious food from more than 30 chefs, but to support a cause that helps those in hospice care that may need additional assistance.

“We bring together men in our community to show off their culinary skills to benefit Mesilla Valley Hospice,” began

Lorraine Padilla, executive director of the Mesilla Valley Hospice Foundation. “Their donation is first their time and second is the ingredients for their dish. We ask them to make 300 samples. The community supports us by sponsoring tables and donating auction items. Every year it is themed and we provide entertainment around the

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theme. People come to eat and have an amazing time. Our community is so supportive, it's unreal," Padilla explained. Padilla has been a part of the event since its inception in Las Cruces. "This year's event was wine country, the ambiance was elegant but simple" she said. "D.H. Lescombes Winery & Bistro and Rio Grande Winery were our wine sponsors this year and they were a big hit. The chefs, sponsors, judges and volunteers make this event happen. We are so fortunate to live in a community that supports our mission."

Admission to the event was \$125 per person. This includes all the food sampling and entertainment. This year, more than 600 people attended. Guests also received a Men Who Cook wine glass with their admission.

The Convention Center transformed into an outdoor vineyard. Among the tables

were aerialists and dancers to complete the overall feel of sophistication. Padilla noted the best part of the Men Who Cook event is being in a room with people who support their mission. She mentioned that the support they receive each year from our community is amazing. There are four categories that the chefs cook within which are Appetizer, Main Course, Side Dish and Dessert. There are

{ We bring together men in our community to show off their culinary skills to benefit Mesilla Valley Hospice. }

also two awards for Overall Presentation and Most Tips. Mesilla Valley Hospice asks people from the community to be food judges who determine the winners. The winners of the 2024 Men Who Cook are as follows: Appetizer - Huli Huli Sliders prepared by Vic Villalobos, Aaron Marquez, Gaurav Panwar, Ned

Tutor and Jim York from Mesilla Valley Search and Rescue and Bite of Belgium. Side Dish - Chile Colorado Con Carne prepared by Michael Martinez from Chope's Bar & Cafe. Main Dish - Seafood Taco prepared by Chris Hutchinson from Hacienda de Mesilla. Dessert - French Pastry Cream Puff prepared by Thierry Marceaux from Le Rendez-Vous Cafe. Overall Presentation was awarded to Vic Villalobos, Aaron Marquez, Gaurav Panwar, Ned Tutor and Jim York from Mesilla Valley Search & Rescue and Bite of Belgium.

Lastly, Tip Jar was awarded to Chris Hutchinson from Hacienda de Mesilla. "Thank you to our community and their continued support. We could not do the work that we do without you," Padilla said. For more information on Mesilla Valley Hospice and Palliative Care please call 575-523-4700 or visit mvhospice.org.

Vidalia Onion Pie

By Gordon Buck

INGREDIENTS:

- 3 cups Vidalia onions, thinly sliced
- 3 tablespoons butter, melted
- 1 (9-inch) prebaked deep dish pie shell or homemade
- 2 eggs, beaten
- 3 tablespoons all-purpose flour
- ½ cup milk (alternative milk, soy or oat works great)
- ¾ cups sour cream
- ¾ cups mayonnaise
- 1 teaspoon kosher salt
- 4 slices bacon, crisply cooked and crumbled



1 cup Gruyere cheese

1 cup extra sharp white cheddar

DIRECTIONS:

Preheat oven to 325 °F.

In a medium saucepan, melt the butter over medium heat. Add the onions and sauté until lightly browned.

Put the pie pan on a sheet pan. Line the bottom of pie crust with the onions.

In a small bowl, beat the eggs and the flour

together to combine then gently add the cheese reserving a ¼ cup each. Add the milk, sour cream and salt. Mix well and pour over the onions. Garnish with the bacon and bake until firm in the center, about 30 minutes pull out the pie and add the reserved cheese to the top and bake for an additional 10 minutes. Transfer to a serving platter and serve.

Vidalia Onion Dip

By Gordon Buck

INGREDIENTS:

- 2 ½ cups Vidalia Onions, chopped
- 2 ½ cups swiss cheese (Jarlsberg)
- 1 cup of mayonnaise
- ½ teaspoon Worcestershire

OPTIONAL:

Add fresh parsley and add a touch of extra sharp cheddar to the blend.

DIRECTIONS:

1. Preheat oven to 375 degrees.
2. Mix together onion,



mayonnaise, 2 cups of cheese, and Worcestershire sauce in a bowl.

3. Transfer mixture to a baking dish or cast iron.
4. Bake for 25 minutes.



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By **Melissa Serrano**
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2

Chile Rita

1.5 oz Hornitos Reposado
.5 oz Cointreau orange liqueur
1 oz Besito Caliente BlackBerry Habanero syrup
Equal parts freshly squeezed lime juice
Shake, strain over fresh ice. Add a Tajín rim for extra spice

3

Cantera Negra Café Martini

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1 oz Baileys
2 oz half and half
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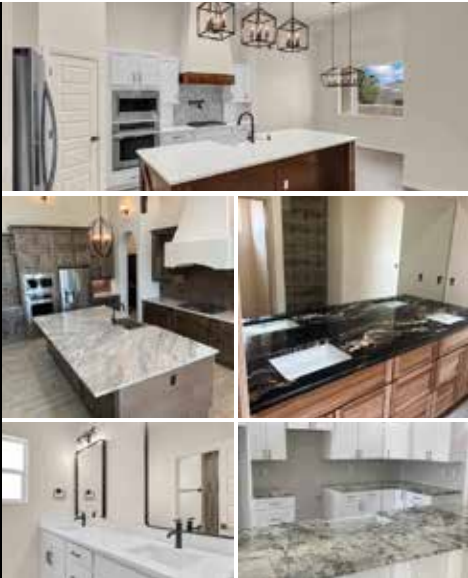


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