

A Legacy Local Monthly Publication

April 2025

# The Historic

Mesilla Valley

*Madelyn's*  
MESILLA, NM

Brewing a family legacy  
in the heart of Mesilla

Hubbard's Music-N-More: The  
heart of the Las Cruces music scene

Las Cruces Film Fest: A celebration  
of creativity and innovation

Recipe: Dressed  
Up Burrata





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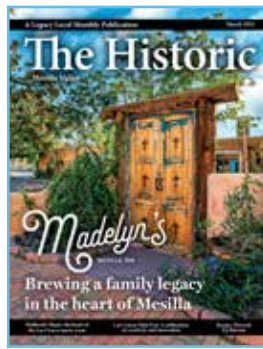
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**Featured on the Cover:**  
Madelyn's  
2488 Calle De Guadalupe

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# FROM THE publisher's desk

It's getting warmer here in the valley, and that means summer is right around the corner, even though the first week of April is dipping back down in temperature and the forecast is calling for us to get rain. We are excited to be featuring a legacy business that recently opened in Mesilla by the name of Madelyn's.

Go explore this historic building and all the upgrades the new owners have made, including delicious bites, a renovated upscale lounge area, and a network of different rooms for patrons to nestle into. Another treat for you is exploring our



community's multi-generational music store on Wyatt Drive. Most of you can connect the dots, but for those newly acquainted, it's Hubbard's Music-N-More. Dru's mom is known for her many talents, but most of all, her close ties to the international music scene – which, thanks to her, once flooded NMSU's Pan-Am.

We're excited to shine a light on this great family with deep ties to the valley. Now, join us for a hop into spring and a look at a few new things for you to enjoy here in the city, or escape the warming temps with a drop into the bar at Madelyn's.



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# Calendar OF EVENTS

## Every Thursday

– Open mic night. No cover; 5-9 p.m.  
Madelyn's, 2488 Calle De Guadalupe,  
Mesilla, New Mexico.

## Every Saturday

– Story Time: Free story time for children every Saturday at the Books Are GEMS Bookstore. The first 15 families get two free story time books. Join the fun in person or on Facebook Live. Free. 11 a.m.-12 p.m. 7744 N. Loop Drive Suite B, El Paso, Texas.

– STEAM Saturdays: What happens when...? Experiments with the Railroad Museum. Plan for a 30-minute program with 15 minutes for questions if needed. 2:15-3 p.m. Ages 13-17. Free. Railroad Museum, 351 N. Mesilla St., Las Cruces, New Mexico.

## Daily from April 10–May 10

– Sunset Stroll: White Sands National Park hosts a daily ranger-guided stroll through the gypsum sand dunes. The stroll is an easy-to-moderate hike and is approximately half a mile in length. The end of the stroll is timed to coincide with sunset to provide guests photographic opportunities. Program is subject to cancellation due to public health, weather, or missile range activities. Free stroll, but park entrance fees apply: \$15-25. Meet at the parking lot between Backcountry Camping Loop Trail and Yucca Picnic Area. There will be a large sign reading "Sunset Stroll Meets Here." 6:30 p.m. 19955 Highway 70 West, Alamogordo, New Mexico.

## April 11

– Live Music: Jezzica Sax will perform live 6-9 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## April 11–12

– Festival: New Mexico State University Rodeo is partnering up with Blue Moon Bar & Grill for a weekend of music and rodeo. On Friday, Rodeo performance begins at 6 p.m. with music from West Texas with special guest Caliente at 8 p.m. On Saturday, Rodeo performance begins at 6 p.m. with music from Hayden Haddock with special guest Austin Van at 8 p.m. \$20 per ticket or \$30 for weekend pass. Southern

New Mexico State Fair & Rodeo, 12125 Robert Larson Blvd., Las Cruces, New Mexico.

## April 12

– Live Music: Planet I Love You will perform live 6-9 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## April 13

– Live Music: Chris Baker will perform live 12-3 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## April 18

– Live Music: The Ghetto Blaster will perform live on Good Friday at El Patio Bar. 21+. \$5. 8 p.m. 2171 Calle De Parian, Mesilla, New Mexico.

## April 19

– Earth Day: Celebrate Earth Day at the Plaza De Las Cruces with a family friendly day of fun and learning. The City of Las Cruces and Keep Las Cruces Beautiful will host the event, educating others on how we can take care of our planet. Free. 9 a.m.-1 p.m. 100 N. Main St., Las Cruces, New Mexico.

– Live Music: Mike Sunjka will perform live 12-3 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

– Live Music: Dark Canyon Fire will perform live 6-9 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## April 23–24

– Punk Walk: Little Toad Creek Brewery & Distillery and RAD Retrocade are teaming up for two days of punk music and energy. Punk attire encouraged. Day 1 at RAD will feature a DJ set by Jason Craig at 10 p.m. Day 2 will feature live bands at Little Toad Creek: Lighttube Logcabin (7-8 p.m.), Rat Spliff (8:30-9:30 p.m.) and State Limbo (10-11 p.m.) Free. 201 N. Main St. and 119 N. Main St., Las Cruces, New Mexico.

## April 25

– Live Music: Dzaki Sukarno will perform live 6-9 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## April 26

– Live Music: Damian Luna will perform live 6-9 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## April 26–27

– Wine Festival: La Vina Winery presents their annual Spring Wine Festival. Guests will have over 20 wines to sample while they enjoy live music. Over 60+ food and art vendors. General admission is \$25 and VIP experience is \$100. Noon-7 p.m. 4201 NM-28, Anthony, New Mexico.

## April 27

– Live Music: Burt Ferguson/ Tim Thompson will perform live 12-3 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

– Live Music: Randy Lynch will perform live 4-7 p.m. at Madelyn's, 2488 Calle De Guadalupe, Mesilla, New Mexico.

## May 2

– Concert: Mark Odom Band will perform at the Fam Jam in the McKelligon Canyon Amphitheatre. Bring your blankets and family to enjoy the night out. Free. 6-8:30 p.m. 1500 McKelligon Canyon Rd., El Paso, Texas.

## May 3

– Movie Marathon: Join the Thomas Branigan Memorial Library for a movie marathon. This month's theme is tornados. At 11 a.m., catch the original "Twister" movie from 1996. "Twisters" will be shown at 1 p.m. and the last film, "Supercell", will play at 3:15 p.m. Marathon will be in the Kiva room. Guests are welcome to bring individual snacks and beverages. Free. 11 a.m.-5 p.m. 200 E. Picacho Ave., Las Cruces, New Mexico.

## May 4

– Star Wars Day: DeadBeach Brewery will host a May the 4th Be with You event featuring a special appearance by actor C. Andrew Nelson (Darth Vader). Also on tap is a Star Wars themed beer release and food menu, trivia, costume contest, Star Wars themed activities for kids, Estar Guars Loteria, photo opportunities, and more. Free. 10 a.m.-6 p.m. 3200 Durazno Ave., El Paso, Texas.

## May 5

– Live Music: The Ghetto Blaster will perform live on Cinco de Mayo at The Game Sports Bar & Grill. Free. 7 p.m. 2605 S. Espina St., Las Cruces, New Mexico.

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# HUBBARD'S MUSIC-N-MORE: The heart of the Las Cruces music scene

By Ryan Mouton

**D**ru Hubbard is the owner and operator of Hubbard's Music-N-More, located just off Main St. in Las Cruces. A lifelong percussionist and band veteran, he's been working to grow the live music community in Las Cruces since 1994, when he returned home from years of touring with various music groups.

Hubbard's Music-N-More has been at 108 E. Wyatt Dr. since 2007, but has been a family business since 1979. Dru's father, Peirce "Pops" Hubbard, originally bought the music store Melody Music from family friends Mutt and Julie Johnson, only a few blocks from where the store currently resides. When you walk into Hubbard's Music today, you'll find Dru in his office just off the entryway, with the door likely open, waiting to see who could use equipment or new connections for the vibrant musical world in Las Cruces.

The Hubbard family has been a vital part of that world for decades, especially because of the work of Dru's mother, Barbara, known far and wide as "Mother Hubbard". She is the founder of the ACTS (American Collegiate Talent Showcase) scholarship program, which has funded hundreds of college scholarships across the country since 1978, going to gifted theater and music students looking to break into the live entertainment industry. Hubbard says his mother is still working hard.

"She wants to get the scholarship endowment to \$1 million, so she's trying to book Garth Brooks, Reba McEntyre, or George Strait for a fundraising show. That'll get us there," he said. Mother Hubbard has a book that was just released, titled "ACTS of Kindness", written by Linda Deckard and Jessica Boudevin TerBorch. The book outlines her life, career, and the founding of ACTS. It also describes how in the early 70s, Mother Hubbard found herself working as the arena manager for the Pan American Center in Las Cruces, and then as a booker for the newly built Corbett Center at New Mexico

State University – when suddenly, a lightbulb went off. Not only could she put Las Cruces on the map for the burgeoning live music industry, but she could also start working towards helping young adults break into the world of live performance. Her first big booking was Bob Hope in 1973, and since then, she's brought huge acts like The Cranberries, Neil Diamond, Foghat, John Denver, and so many more to Las Cruces and other U.S. cities. ACTS currently funds more than 25 scholarships at NMSU.

It's clear that Dru is cut from the same cloth, creating great experiences for Las Cruces residents. "Hubfest" is held at Hubbard's Music-N-More every year on a Sunday in October, showcasing local acts like MF Rhythm, NV, and My Fault, alongside food trucks, giveaways, and a big discount on musical instruments and supplies.

"The Hubbards so greatly influence everything," said lead singer of NV, Abby Charity, who has worked at Hubbard's Music off and on for years. "I feel like one in five people in Las Cruces know Barbara and Dru and have great things to say about them."

Charity said Dru has made a large impact on her own musical career, describing how he has lent out practice places or musical equipment to young musicians. "We've played Hubfest two years in a row," she said. "He organized some of our first paying gigs. It's really been huge for us." NV will be playing a show in Baton Rouge, Louisiana next month.

When asked what drives him, Dru said it's all about Las Cruces. "Main Street has such great potential," he said. "I would love to see it more like Sixth Street in Austin, preferably like it was 40 years ago ... I want the citizens of Las Cruces to wake up and realize how many phenomenal musicians we have here. We could fill up Main Street so it's just restaurants and venues and music shops [with how much talent is here]."

*{ The Hubbards so greatly influence everything }*

He went on to mention some of his favorite local acts – CW Ayon, Chris Baker, and Tim Mckellar to name a few.

"My parents were really supportive of everything me and my brother ["Hub"] wanted to do," Dru explained. "They'd let us fall on our faces and get back up. I feel like we live by that now. Failure is the best learning tool from success, somebody said."

Just like his mother, Dru believes that Las Cruces is worth big live acts. He plays an active part in creating musical experiences for the residents here. His band, The Ghetto Blaster, is described as "the ultimate party band" and plays regularly at venues like El Patio and The Game in Las Cruces.

With Hubbard's Music-N-More offering various music lessons and public live music workshops, the Hubbard name means a lot to local residents – many of whom enjoy Friday nights of music and fun thanks to the decades of hard work, dedication, and generosity of Mother Hubbard, "Pops" Hubbard, and Dru Hubbard.

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## Madelyn's MESILLA, NM

### Brewing a family legacy in the heart of Mesilla

By Riley Robertson



**A**s Las Cruces natives who have spent much of their lives in Mesilla, Amanda Davies and her mother, Irma Chavez-May, were eager to start a business focused on fresh foods and local culture. Madelyn's, named after Amanda's two-year-old daughter, opened their doors last October, inviting customers to enjoy their delicious menu and newly renovated space. In the six months they've been in business, the mother-daughter duo, who co-own Madelyn's alongside their husbands, has used their strengths to lay the groundwork for a staple restaurant in the community. Located at 2488 Calle De Guadalupe, right across from the Fountain Theater, Irma said they were excited to open in this space because it sits right near the plaza.

"We pretty much knew this was going to be very successful, and it has been," she said. "It's just getting busier and busier and busier, so we're just hoping it's just [going] to continue to grow and be one of the places that everyone wants to come to when they come to Mesilla ... we're hoping someday, it'll be [like] everyone wants to come to Madelyn's."

Irma shared that her grandfather, Isaac Chavez, was born in Las Cruces in 1901

and became very involved in Mesilla and its history. A local business owner, farmer, and usher at the Basilica of San Albino for 40 years, he established roots in Mesilla that would last for generations. "I mean, we grew up here, so ... it's all nice to be back in this little area," Irma said.

The family has a long-standing history in the local restaurant scene. In 1991, Irma opened The Country's Best Yogurt (TCBY) in Las Cruces and kept the location running for eight years. After Amanda was born, Irma opened another location on New Mexico State's campus. Located in the Frenger Food Court near Zuhl Library and Domenici Hall, TCBY Coffee Haus was operated by their family for 24 years. Amanda and her brother started working at the Coffee Haus as kids, all the way through high school and college.

Amanda managed the shop during her time as an NMSU student until she graduated with her bachelor's degree in Hotel, Restaurant and Tourism Management. She mentioned that she'd always wanted to open her own coffee shop one day, while Irma always had another goal of opening a brewery. Together, they'd imagined owning a medley of these businesses, where their ideas could come

together in a space that would be cherished by the community. When NMSU's campus had to close early in the pandemic, Irma made the decision to sell TCBY Coffee Haus and focus on real estate. But when an opportunity arose last spring, Irma and Amanda knew they had to take it and make their lifelong dreams a reality.

*{ We're constantly concentrating  
on customer service. }*

The Davies and Chavez-May families are all involved in real estate and have been practicing in the Las Cruces area for many years. Last April, Irma got a listing for two units in Mesilla, and when the current tenants didn't want to stay, she made the decision with Amanda to buy the property to start Madelyn's. With just a few months to begin renovations and prepare for their grand opening in October, Amanda said that the quick transition – which was mostly unplanned – has overall been a great experience.

Irma noted that some of the key values they brought to Madelyn's, much of which they'd established at TCBY, include building relationships with their customers and creating menu items people will



love. “One of the things that we’ve always prided ourselves in is that we’re constantly concentrating on customer service,” Irma said. “Everything is about customer service ... [and] best quality food; that’s what we did back then, and now we’re continuing that.” She elaborated on their recipes, stating they bake nearly everything from scratch – from pizza dough to ladyfingers for tiramisu.

Amanda’s passion for baking, which she learned from her mom, has led Madelyn’s to become well-known for their pastries. Amanda often spends early mornings at the restaurant baking their treats for the day, and said she wants to continue experimenting with fancier recipes while learning more about what customers like. Because of these values, Madelyn’s has become a gem in Mesilla – not only for its tasty and unique menu, but also for the environment it fosters for the local community. They host open mic night every Thursday from 5-9 p.m. and have live performances from local musicians every Friday through Sunday.

While Amanda and Irma have years of experience working together, they said their dynamic is a bit different as co-owners of Madelyn’s. Amanda mentioned her gratitude for her mom’s help in the transition. “I have my two-year-old, and then I have a three-year-old,” Amanda said.



“I was a stay-at-home mom for the last three years, so this has been an adjustment – she kind of really offsets what I’m able to do.”

Irma shared her excitement for her grandkids to grow up in the business, and hopefully “repeat the cycle” by working at Madelyn’s when they get older – just as Amanda and her brother were able to do at TCBY. Amanda’s husband, Kent Davies, remarked on how meaningful the space has been for their kids and the family as a whole.

“It’s been really good for our family,”

he said. “Our kids are here all the time. It’s been fun for them to kind of grow up here – you know, they’re only two and three, so even five months is a pretty big chunk of their life. But that’s been really nice, just to see them interacting with their grandparents here ... Aside from just being a business, it’s been like a real second home for us.”

The lounge area at Madelyn’s serves beer, wine and spirits, and opened to the public about a month ago. The renovated room, which was worked on in stages, connects to the restaurant area through the kitchen, and is complete with a full bar, beautiful wood-finished tables, a bronze-tiled ceiling, and an extensive wine collection. Kent, who worked on remodeling both the lounge and the cafe areas, said it was important for the family to preserve some core details of the space, like the adobe walls. “We spruced it up, but we kept a lot of the historical features that made it really special,” he said. “It would be a disservice to the property if we were to just cover everything and make it brand new and not keep some of the historical elements to it.”

Kent elaborated on his remodeling experience, stating he has flipped several houses over the past few years with skills he learned from his mother, who renovates historical buildings in Silver City. While he said Amanda and his in-laws “took the lead” on the business side of things, Kent did major refurbishing in the space and came up with many ideas for the layout and decor.

He said they are already getting plenty of regulars at Madelyn’s, including many customers the family knew from TCBY, while also meeting new people every day that are discovering their restaurant for the first time. He noted the importance of connecting with those in Mesilla and beyond. “We really want to just kind of grow in the community,” Kent said. “We’re very supportive of the other businesses around here, and they’ve been very supportive of us. So, we’d like to just continue that relationship.”

Kent said he admires how both Amanda and Irma value their relationships with patrons, always building connections and remembering important details about customers. He provided a lens on the pair’s qualities and values they bring into Madelyn’s – especially their caring nature and dedication to making sure people have the best experience. “They’re



both extremely hardworking; and I know Amanda gets that from her mom,” he said. “They’re very focused ... very practical, too ... It’s really the perfect business for them. Everybody’s drawn to them when they’re here and they’re drawn to everybody else. I think they love just being here. Even when they’re not working, they’re here.”

With a quaint yet beautifully reimagined space, Madelyn’s is the perfect place to spend time. Whether in need of a new study spot, a cozy environment to visit with friends, an inviting patio to soak up the spring sun, or a space to relax while listening to local bands, there is something for everyone to love at this treasured family-owned business.

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2025

# LCIFF\* FILM FEST

## A celebration of creativity and innovation

By Sarah Boothe

The tenth annual Las Cruces International Film Festival is fast approaching, and excitement is growing as it prepares to run from April 9-13. This milestone marks a decade of showcasing independent films from across the globe. Over the years, the festival has grown to become a significant cultural event for Southern New Mexico, bringing together filmmakers, industry professionals, and movie lovers to celebrate the art of storytelling through film.

For the last decade, the Las Cruces International Film Festival has consistently provided a platform for emerging filmmakers to showcase their work. The festival's commitment to diversity, creativity, and innovation has earned it a reputation as a must-attend event for both filmmakers and audiences. It is a gathering that champions not just the work of seasoned industry veterans, but also nurtures the creativity of up-and-coming filmmakers, providing them with the resources and exposure needed to elevate their careers.

The process of selecting films for the LCIFF is a collaborative effort between the festival's organizers and students at New Mexico State University's Creative Media Institute. CMI students play a key role in curating the films that will be shown, working closely with their professors and film industry professionals to select the best and most engaging works.

The students are involved in every step of the process, from reviewing submissions to making final decisions on which films will make it to the big screen. Working under the guidance of experienced instructors,

students dive into the critical task of film selection, which requires a keen eye for storytelling, creativity, and technical proficiency. The collaborative effort between the students and instructors ensures that the festival maintains a high-quality standard while promoting the work of emerging filmmakers.

One of the festival's most anticipated events is the 48-Hour Film Contest – a fast-paced competition where participants must write, shoot, and edit a short film within 48 hours. This challenge tests the skills and creativity of filmmakers under extreme time pressure and is a highlight of the festival. For many, it represents the ultimate test of collaboration, problem-solving, and creative vision.

For filmmakers, the 48-Hour Film Contest offers a unique and intense opportunity to test their skills. NMSU Creative Media Institute film student, Jacob Padilla, a veteran of the 48-Hour Film Contest, has participated in the competition for three consecutive years. He shared his insights into how he prepares for this extreme challenge.

"I have competed in this competition for three years in a row, and after learning a lot through those years, I found it to be the best thing to have a set crew and cast prior to the kickoff ceremony," Padilla said. "The members will be on standby the whole night until the script comes out and gets sent to the cast and crew along with locations and equipment list."

This year, Padilla's team received the genre "Psychological Rom-Com," a challenging combination of two genres he had never attempted before. "So, the writing process was challenging," he admitted. "There are not many movies at all, so we could have gotten an idea or example of how to go about it. But that's what makes this challenge fun and different -- you have an opportunity to combine random drawn categories and are expected to create something worth watching."

Padilla's collaborator, Jaimes Rogers, local aspiring actor and head of Jollywood Productions, also shared his perspective on how the surprise genre impacted their approach. "My first few thoughts were immediately consumed with fear. How

do you mash up such opposing genres? We had to have a light-hearted story while having this psychological aspect to it. It was difficult to say the least," Rogers reflected.

Despite the challenges, Padilla and Rogers worked closely with their team to meet the rigorous demands of the 48-Hour Film Contest.

"Immediately after receiving our genres, we got together to try and bounce ideas off of one another until we were more or less satisfied. The following day is where the real show began," Rogers explained. "We hit the ground running the second our eyelids split open. From getting our own costumes to getting the perfect shot, we were working against time to not only get every shot we need, but do it in an efficient manner."

One of the biggest hurdles they faced was an unexpected disruption during filming – a man using a weed whacker in the vicinity. "At some point during filming the majority of lines, there was a gentleman doing his weekly yard work duties and it impeded our ability to get good audio takes," Rogers said with a chuckle. "We would wait for him to take a small break,

**Continued on Page 12 ►**

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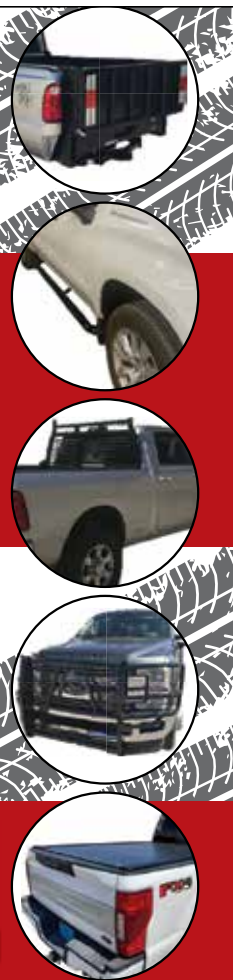
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### ◀ Continued from Page 10

and we would quickly get a shot before he would start up again.”

Despite the obstacles, the team maintained a positive attitude and high energy on set. “The pressure is definitely present on set, to get every take perfect, both audio and video. Really, it’s about having a positive energy,” Rogers noted. “A set’s energy can affect production immensely. We achieve that by making quips and chit-chat with one another like human beings rather than actor, director, cameraman, or audio tech.”

Looking back on the experience, both expressed pride in what they accomplished. “We all learned from each other, and the end result displayed all of our work ethics,” Padilla said. Rogers added, “I am most proud of getting a product together in such a short turnaround. Completing what we

had on paper to a coherent short film is always a fun experience.”

Padilla and Rogers collaborated on and submitted a second short film titled “Dirt Track Magic”. Padilla wrote, filmed, and created the entire music score. Rogers plays the main character, an aspiring race car driver. Our very own Vado Speedway was used to film a majority of the short film, showcasing a track that has become a safe and fun entertainment spot for local families on the weekends. The film is another testament to all the amazing local spots that can put Southern New Mexico on the map and serve as filming locations for filmmakers across the globe.

Mark Vasconcellos, an industry professional in acting, producing, directing, and teaching, shared his take on the Las Cruces International Film Festival.

“LCIFF is a great home-grown film event that showcases local filmmakers and acting

talent while bringing more accomplished filmmakers and star talent to Las Cruces and the Borderlands,” Vasconcellos said. “It’s a win-win event for everyone, especially when filmmakers come back to Las Cruces to shoot their movies.”

The tenth annual Las Cruces International Film Festival promises to be an exciting and memorable event, celebrating the art of filmmaking and providing a platform for both seasoned and emerging filmmakers. With a collaborative film selection process led by NMSU students and an adrenaline-fueled 48-Hour Film Contest, this year’s festival is sure to be a testament to the creativity, passion, and resilience of filmmakers from around the world. Don’t miss the opportunity to experience this one-of-a-kind festival from April 9-13!

Check out [LasCrucesFilmFest.com](http://LasCrucesFilmFest.com) for more information on events, workshops, showtimes and ceremonies!



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# Recipe

By G. Buck

## DRESSED UP Burrata

**B**urrata is a soft, fresh Italian cheese made from cow's milk. Based on the outer appearance alone, this cheese could easily be mistaken for fresh mozzarella – and that's because the outer shell is made of soft mozzarella. But break into it, and you'll be pleasantly surprised to find an oozing, soft interior made of small cheese curds and cream. In fact, the Italian word burro translates to butter, giving you an idea of just how rich and creamy it is.

### Ingredients:

- 1-2 containers of burrata
- 1 loaf fresh baguette
- High-quality olive oil

An assortment of toppings such as preserves, honey or agave, fresh herbs, tomatoes, apples, peaches, salt &

pepper, or balsamic

### Directions:

Remove the burrata from the fridge 30 minutes before serving and drain the brine. Slice the baguette and lightly cover in butter or olive oil. Broil until just browned. Break the burrata up and place on baguette slices. On each serving, play with your toppings by lightly dressing each in a unique assortment. Place on a nice serving dish and enjoy. Other cheese pairs well with this dish, bacon is a great topping, and a side salad is crisp and refreshing. If you drink wine, a dry white pairs well, iced tea is a great beverage of choice, and a flat or sparkling water with citrus is yummy! You can refer to this month's wine pairing list that we featured in our December issue to assist in a selection for this recipe.



Provided by Mesa Vista Winery

## 10 HINTS for Pairing Wine

**P**airing wines is a highly subjective activity. We like to drink the wine we like, and we like to eat the food we like, but the two don't always go well together. So, while there are no hard and fast rules about wine-pairing, there are a handful of simple guidelines to help the process along.

|  |                  |  |             |  |                              |
|--|------------------|--|-------------|--|------------------------------|
|  | Salty Foods      |  | SPARKLING   |  | Almost Clear Sparkling Wine  |
|  | Vegetable Dishes |  | DRY WHITE   |  | Green Yellow Pinot Blanc     |
|  | Spicy Cuisine    |  | SWEET WHITE |  | Pale Gold Pinot Gris         |
|  | Creamy Dishes    |  | RICH WHITE  |  | Pale Yellow Pinot Blanc      |
|  | Flavored Foods   |  | ROSE        |  | Pale Gold Chardonnay         |
|  | Simple Dishes    |  | LIGHT RED   |  | Deep Gold Riesling           |
|  | Roasted Food     |  | MEDIUM RED  |  | Pale Salmon Rose of Pinot    |
|  | Rich Meats       |  | BOLD RED    |  | Deep Pink Rose of Merlot     |
|  | Sweets           |  | DESSERT     |  | Deep Salmon Rose of Cabernet |
|  |                  |  |             |  | Pale Ruby Pinot Noir         |
|  |                  |  |             |  | Deep Violet Merlot           |
|  |                  |  |             |  | Deep Purple Syrah            |
|  |                  |  |             |  | Tawny Sherry                 |

1. When possible, pair your wine to the main dish or protein and refine your choice based on sauces.
2. Acidic foods pair well with low-acid wines. For example, grilled chicken with salsa can be paired with a Chardonnay or Viognier. The medium-bodied white wine pairs well with chicken, while the low acidity of the wine will help balance the acids. Similarly, a Merlot or Granache will go well with a classic Italian bolognese meal.
3. Highly salty foods can benefit from a high-acid wine. Think of pairing your ham with a Sauvignon Blanc or Riesling. Enjoy your pizza with a Sangiovese.
4. Fatty foods love a high-acid red wine. Pair your lamb with a Pinot Noir or Gamay. High-acid red wines offer the highest pleasure point for most people and they tend to be the most harmonious with a variety of foods.
5. Save your tannic (astringent) red wines—Cabernet Sauvignon and Syrah—for high-protein foods. Tannins bind to the protein in meat and become smooth and delicious.
6. Drink low-alcohol (8%-11%) wine with a hint of residual sugar when eating spicy Mexican, Thai, or Indian foods. High-alcohol wines increase the burn from the spicy peppers.
7. Sparkling wines almost always work as an aperitif with most appetizers.
8. For dessert, your wine should be as sweet as, or sweeter than, the dessert being served. Sugar is not a friend of wine, so sweet desserts call for sweet wine.
9. When it all seems to be just too much to figure out, you can almost always count on a big, buttery California Chardonnay or a lovely Pinot Noir from Burgundy.
10. It never hurts to keep a sweet Moscato, Fino Sherry, or Tawny Port on hand—just in case.



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## 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.



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