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A collaborative dinner
with Open Kitchen and
TABLE Magazine New
Mexico

The Bison Tartare prepared by Chefs Hue-Chan Karels and Erica Tai was as lovely as it was delicious. For more about our enchanted evening at Open Kitchen, see page 78.

George Rivera



zia buffalo bolo tie



dessert thorn



George Rivera is the former governor of Pojoaque Pueblo, and an award winning Native American artist who has been sculpting and teaching art for over 20 years. His work centers primarily on monumental stone and bronze sculpture, painting and architectural design. The driving force behind all of his creations is the Native American Pueblo culture. George's artwork reflects the symbolism and realism of both the past and present-day life of the pueblo people. Many of his subjects focus on pueblo dancers. One of his recent pieces, on permanent display in the Pueblo of Pojoaque, is a 12-ton monumental sculpture of a buffalo, carved from Virginia soapstone. For Rivera, the buffalo is a symbol of stability for his tribe, both culturally and economically. His newest monumental creations, on display at the Buffalo Thunder Resort and Casino, include a bronze Buffalo Dancer, Deer Dancer and Butterfly Dancer. In addition to his sculpture work, George also designs stunning and unique jewelry following similar motifs and inspiration as his large scale work.

www.georgeriverastudio.com

Exhibited at Manitou Gallery

CONTRIBUTORS

NEW MEXICO summer 2022



GABE GOMEZ
WRITER

Gabe Gomez is the Online and Social Media Editor at Table Magazine. He is the author of two poetry collections and a marketing executive at the University of New Mexico Foundation. He lives in Santa Fe.



MARA HARRIS
WRITER

Mara Christian Harris is a marketing and communications professional who recently retired from the Georgia O'Keeffe Museum. She has been a resident of Santa Fe for 23 years and loves to explore the city and the state.



KELLY KOEPKE
WRITER

Kelly Koepke is a Santa Fe-based freelance writer who loves New Mexico's light, culture and green chile. Santa Fe summers are her favorite because of the markets, festivals, and glorious sunsets.



TIRA HOWARD
PHOTOGRAPHER

Photographer Tira Howard thrives on creating images at the intersection of food and fashion. The beauty of food and the people who feed us is endlessly inspiring to her.



ALEX HANNA
WRITER

Alex has his own design and marketing company and serves as Editorial Coordinator for TABLE Magazine New Mexico, a job he took so he could have the excuse to explore all the joys of the Land of Enchantment more deeply.



CHERYL JAMISON
WRITER

This four-time James Beard Award-winner has written 20 cookbooks, including *Tasting New Mexico*, *The Rancho de Chimayó Cookbook*, and *The Border Cookbook*. She hosts a weekly food radio show, *Heating it Up*.



JULIA GOLDBERG
WRITER

Julia Goldberg is a senior correspondent at the *Santa Fe Reporter*, covering science, technology and other topics. She previously served as the paper's editor, teaches writing at the Santa Fe Community College and elsewhere and is the author of *Inside Story: Everyone's Guide to Reporting and Writing*.



LYNN CLINE
WRITER

The award-winning author of *The Maverick Cookbook: Iconic Recipes and Tales From New Mexico*, Lynn has written for the *New York Times*, *Sunset*, *New Mexico Magazine* and many other publications. She's the host of *Cline's Corner*, a weekly talk show on KSFR Santa Fe public radio 101.1 FM.



DOUGLAS MERRIAM
PHOTOGRAPHER

Douglas Merriam is a travel, food, resort, and lifestyle photographer with a passion for anything food related. He published *Farm Fresh Journey*, *The Santa Fe Farmers Market Cookbook* (farmfreshjourney.com), now in its second printing, and splits his time between New Mexico and Maine.



GABRIELLA MARKS
PHOTOGRAPHER

Gabriella is a lifestyle and portrait photographer based in Santa Fe with an irreplaceable obsession for all things food. She serves as vice chair on the National Board of ASMP, the American Society of Media Photographers.

TABLE Magazine New Mexico Editorial Council

Amanda Alexander
Judy Espinar
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Hue-Chan Karels is Chef-Owner of Open Kitchen, a unique culinary concept in Santa Fe, NM. We are joy makers who believe in the magic of culinary experiences. Our passion is to create and curate inspired, original, unforgettable gatherings for the joyful celebration of human connection wherever they can be imagined.



To learn more, visit culinaryescapades.openkitchenevents.com. To reserve your spot, contact Chef Hue-Chan Karels at 202-285-9840.

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A SEASON TO SAVOR

WELCOME TO THE DEBUT ISSUE OF TABLE MAGAZINE NEW MEXICO

TABLE Magazine New Mexico takes you on a new adventure for the senses. Our stories about food, drink, culture, and design draw out threads of this wondrous, layered place that has fascinated photographers, painters, poets, mixologists and mythmakers, virtuosos and visitors, alike. We also wander the highways and byways of the state to find underknown gems that long-time residents and people with generations-old roots here will enjoy knowing about and experiencing.

Our editorial coordinator Alex Hanna indulged in a wonderful staycation and spa visit at Inn of the Five Graces, and found himself transported to another world just minutes from his own backyard. After canvassing our social media following for feedback, we chose as the cover of this first issue of TABLE Magazine an image of 315 Chef Louis Moskow's lemon tart atop one of the Inn's many *pietra dura* tables. The dessert was as vivid and memorable as the color and pattern of the table—lovely reminders of the wizardry of Ira and Sylvia Seret, creators and curators of the Inn's artisanal, multicultural décor.

The tart is just one example of New Mexico's vibrant food culture in an issue that contains many! Photojournalist Doug Merriam visited six Santa Fe restaurants in search of the perfect summer dish. Cheryl Alters Jamison speaks to the ingredients that make traditional New Mexican cooking unique and delicious. Writer Lynn Cline describes an evening we spent at Open Kitchen collaborating with photographer Tira Howard, Chef Hue-Chan Karels, Chef Erica Tai, fine-food provisioner Beck & Bulow, vintner Vivac Winery, and a host of friends: the photos, flavors, and fun that emerged were unforgettable. So was our sunset dinner at Blame Her Ranch, a glamping spot perched on a mesa a few miles outside of Santa Fe. Dressed in clothes and jewelry from local boutiques, and dazzled by the view, a group of friends enjoyed a feast whipped up by Chef Leslie Chavez. The glow of firelight



The work of Navajo potter Alice Cling can be found at Andrea Fisher Fine Pottery near The Plaza, along with other fine examples of Native American ceramics. Photography by Dave Bryce

and the ranch's circle of Conestoga-wagon-style cabins deepened the enchantment. Our online editor Gabe Gomez and photographer Gabriella Marks captured the evening.

Our summer season is, of course, replete with enchantments, and our extensive calendar section covers the Santa Fe Literary Festival, International Folk Art Market, Spanish Colonial Market and Indian Market, as well as the Santa Fe Opera and other summery delights. As you trace the calendar from festival to festival, you'll find delicious surprises throughout...a recipe for Uzbek plov here, a dive into a Spanish Market metalsmith there, a literary cocktail in yet another spot. These little treasures will help you bring the big events into your home, where you can talk about them with friends and family.

And that's the whole point of TABLE Magazine New Mexico. We share life around the table. Over a plate of food. With a glass of something at our elbow. In the presence of friends and family. In that relaxed and satisfied space, we go deep in our exchanges. And life is wonderful. We hope TABLE adds a pinch of deliciousness and beauty to your table. Let us know how we did!

The TABLE Magazine New Mexico Team



A Wonderful Mix of Friendship and Philanthropy



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The Circles is the premier membership of the Museum of New Mexico Foundation. Join us and enjoy an exclusive calendar of events that is especially designed to enhance your appreciation of the art, history and culture of New Mexico and folk art traditions worldwide. You'll discover unparalleled camaraderie with an intimate group of fellow members.

For more information contact Cara O'Brien, Director of The Circles, at 505.982.6366, ext. 118 or email cara@museumfoundation.org or visit museumfoundation.org/the-circles.





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PUBLISHER
justin matase

EDITOR IN CHIEF
keith recker

CREATIVE DIRECTOR
camden leeds

ONLINE EDITOR
gabriel gomez

ASSISTANT EDITOR
lisa toboz

EDITORIAL COORDINATOR
alex hanna

ADVERTISING
eileen richardson
eliza wells smith

TECHNOLOGY
jarid friederich

CONTACT
TABLE Magazine
223 N Guadalupe St #600
Santa Fe, NM 87501
tablemagazine.com
justin@tablemagazine.com



COVER SHOT:

*A lemon tart shared in the courtyard of the Inn of the Five Graces played a role in a gorgeous Santa Fe staycation. The radiant colors and the sense of peace were sublime!
Photo by Gabriella Marks*

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FOOD MAGIC OF MANY VARIETIES SPARKLES IN THE SUMMER OF 2022

ON ANGEL WINGS

Kitchen Angels celebrates its 30th year of providing nourishing meals for the homebound. "Since 1992, 4,000 volunteers have prepared and delivered nearly 1.8 million meals to more than 7,600 clients," says Executive Director Tony McCarty. "As I reflect on the past 30 years, I'm humbled by the outpouring of support the community has continuously shown us. It's amazing what a group of like-minded people can accomplish, but then Kitchen Angels volunteers and supporters are a pretty amazing group." Festivities include a September benefit concert at the Santa Fe Opera. kitchenangels.org

A MOVEABLE FEAST

The Santa Fe Farmers' Market is in full bloom, with dozens of northern New Mexico farmers, food artisans, and ranchers offering delicious fare. Sip aromatic local coffee and enjoy live fiddle music as you shop for sugar snap peas, radishes and Jerusalem artichokes in spring, giving way to peaches and apricots in summer, followed by our legendary green chile in the fall. Stock up year-round on New Mexico lamb, poultry, and bison along with fresh cheese, jams, salsas, and flowers. Consistently ranked as one of the best in the country, this moveable feast will awaken all your senses. santafefarmersmarket.com

ALCHEMY IN THE GARDEN

The Kitchen at Plants of the Southwest may be the best-kept secret in town. Tucked away in a longtime Santa Fe nursery, this rustic restaurant is surrounded by native trees and plants. Chef Olive Tyrell's seasonal farm-to-table stews, soups, sandwiches, and frittatas are sublime. Open for lunch from spring through fall, Thursday through Saturday, 12-2 p.m., The Kitchen offers daily specials featuring produce from the Santa Fe Farmers' Market. Leave room for desserts like Calabrian walnut cake. Check Instagram for daily specials and text your reservation to 505.913.1911. [instagram.com/the-psw-kitchen](https://www.instagram.com/the-psw-kitchen)




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the source

SUMMER BREEZINESS

THE AIR AND LIGHT OF THE BEST SEASON ENLIVENS LOCAL BOUTIQUES.



Santa Fe Dry Goods

What's old is made new. Starting with a 19th century Chinese hand-embroidered cloth, designer Walid Al-Damirji crafts this unique Judith coat for Santa Fe Dry Goods. His fascination with reuse and refurbishment means little waste is part of his process. Visit the store on the historic Plaza or online at santafedrygoods.com.

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photography by fine lifestyles



TOKo Santa Fe

Traces of Me layers a sense of well-traveled sophistication with vivid references to the textiles of the East and the West. This Lisbon-based designer works in rare color combinations and unique details. Find this and other looks at TOKo Santa Fe on West Marcy Street or online at tokosantafe.com.



Goler Shoes

When architecture and fashion collide, you get United Nude shoes, a favorite of the stylish folks at Goler Shoes. Stride boldly into a new fashion zone with these Delta Run sandals in Olive. Stop by the store on East Palace Avenue or go online at goler shoes.com.



Shiprock Gallery

This Navajo silver and coral belt by Lee Yazzie features 24 domed silver links, each topped with a red Mediterranean coral cabochon. Seen (and admired) at Shiprock Gallery. The belt is clearly hallmarked at the buckle end. shiprock santafe.com



Peyote Bird Designs

Leather and cold-rolled steel join in jewelry artist Rick Montañó's Stamp bracelet. The folks at Peyote Bird suggest it for both men and women. peyotebird.com



Curated at SITE Santa Fe

The designs of Shandiin Wood (Diné/Seminole) are both organic and modern and draw inspiration from his background in graffiti. He is currently featured at Curated, the store at SITE Santa Fe. sitesantafe.org



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Marigold Intergalactic

Marigold Intergalactic offers exquisite special-order chocolates for gallery openings, weddings, and other events. Founder Bethany Orbison also works with Folklore on carefully curated vegan collections for special holidays like Mother's Day. She considers chocolate a sacred, daily ritual that opens avenues of much-needed delight both for herself and for the people who encounter her unique flavors and textures. Shown here, top to bottom: A yellow-painted bonbon of coconut, cardamom, and Finca Las Nieves Bourbon Honey Coffee from Oaxaca. A square Mile High Chai truffle topped with candied ginger. A hand-rolled chocolate with toasted hazelnut. And Bethany's signature truffle: a citrus, fennel and marigold truffle whose petals are sourced locally from Green Tractor Farms. Available on special holidays at Folklore on Garcia Street. marigoldintergalactic.com @marigold-intergalactic



Folklore

A visit to this Garcia Street boutique reveals its founder's pristine vision for living. Artist- and artisan-made clothing, jewelry, and décor mingle with vegan chocolates and other touchstones of wellness curated for Santa Feans by Kelly Dye. Among the heavenly offerings are Anima Mundi elixirs, meticulously crafted to help us take a step towards our optimal selves. Curam is a therapeutic and anti-aging blend of vitamin C, antioxidants, and phytonutrients. Dream decompresses the mind to enhance deep sleep and lucid dreaming. Euphoria arouses the spirit and awakens body with ancient herbs and petals. Visit this soothing and enticing boutique at 370 Garcia Street. [@folklore.santafe](https://folklore.santafe)



Pandora

Owner Barbara Lenihan puts 20 years of mixing textures and patterns to splendid use at Pandora, a fantasy of bedding, tabletop, and decorative textiles with a few personal accessories thrown in. Some of Barbara's colorful wares are made locally and regionally, while others come from faraway places, bringing with them hints of ancient cultures and unique color sensibilities. These top-notch Belgian linen napkins caught our eye because their color palette settles in nicely with a traditional adobe esthetic as well as a modern sensibility. Visit Pandora at DeVargas Center. pandorasantafe.shop

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photo: Gabriella Marks



Museum of International Folk Art
Arte Ventosa makes gorgeous pottery in Puebla, Mexico, blending influences from the great majolica traditions of the world, including Italy, Spain, Morocco, China, and, of course, Mexico. The splendid results are at home in kitchens and dining rooms of many styles. We found this beauty at the Gift Shop at the Museum of International Folk Art, and paired it with lovely cocktail utensils from Santa Maria Provisions. Arte Ventosa is also on offer at Albuquerque's Los Poblanos Inn and Organic Farm.
internationalfolkart.org/shop; @santamariaprovisions; lospoblanos.com

A BLEND OF ARTISANRY AND
TENDERNESS MAKES FOR GREAT
HOSTESS GIFTS (OR THINGS TO
CHERISH IN YOUR OWN HOME).

Santa Maria Provisions

Handmade paper and leather unite in a notepad with a message! Seen and loved at Santa Maria Provisions, Juliann Mahony's golden-hearted treasure trove nestled into a pretty corner of Sena Plaza, this useful gift accommodates the details of the day as well as visionary thoughts about changing the world...for the better.
[@santamariaprovisions](http://santamariaprovisions.com)



Las Cosas

That Las Cosas is the domain of Chef Johnny Vee should not surprise: his signature blend of verve, vision, and practicality are the vibe and fiber of the place. Among practical and beautiful wares for kitchen, dining room and bar, we found these perfect votive candles whose scents, reminiscent of high-desert foliage, are perfect hostess gifts for summertime, or for any season of the year. While you're there, ask about the cooking classes on offer. lascosascooking.com

HOMETOWN SPIRIT

THE GENIUS LOCI OF NEW MEXICO IS DISTILLED INTO ITS SPIRITS.

A great way to learn about place is to enjoy its local spirits. It's amazing what a cocktail can do to enliven the senses, and these recipes, perfectly mixed for summer, express the flavors and magic of New Mexico.

A twist on a classic summer beverage, the Prickly Ranch Hand includes delicious prickly pear liqueur for a dash of sweetness with local spirits like Vara, Altar, and 505 Spirits.

PRICKLY RANCH HAND

- 3 oz blanco tequila or mezcal
- 6 oz Topo Chico
- 1/2 oz fresh lime juice
- 1/2 oz Purple People Eater
- Fresh lime wedge for garnish

Fill glass with ice.
Add tequila, Topo Chico, lime juice, and Purple People Eater.
Stir gently. Garnish with lime and enjoy!



Visit newmexico.tablemagazine.com for more summery drinks made with local spirits.

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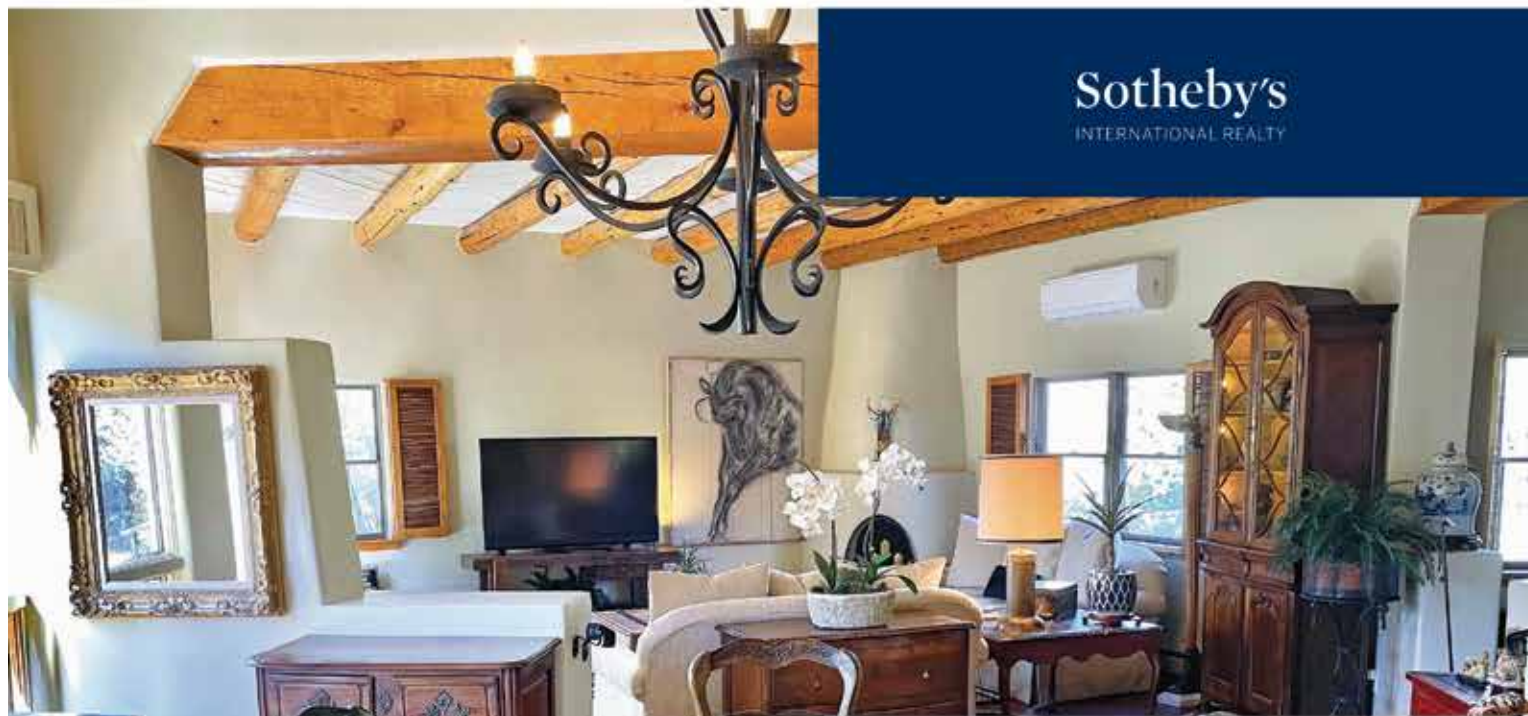
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SANDIA SUNSET CAMPARI

- 1 1/2 oz Campari
- 1 1/2 oz Aristology Red Vermouth
- 1 to 2 oz soda water, to taste
- Orange slice for garnish

Fill glass with ice. Add Campari, soda water, Aristology Red Vermouth. Stir gently. Garnish with orange.



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Jeffrey Gibson
The Body Electric

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Image: detail of *Pahl Lee*, 2021, Jeffrey Gibson

SANTA FE FOUR WAYS

WHEN WE REMEMBER TO BE TOURISTS IN OUR HOMETOWN, WE SEE IT WITH NEW EYES. LOOKING THROUGH THE LENS OF SOME OF THE CITY'S MAJOR INFLUENCES, MARA HARRIS SUGGESTS SOME WAYS TO DIG DEEP INTO THE MANY CENTURIES OF HISTORY AND CULTURE THAT MAKE THE CITY DIFFERENT, AND THE REGION AROUND IT, SO UNUSUALLY RICH.



Geo Soctomah Neptune shows a colorful example of their work during Indian Market 2021. The youngest person to be named Master Basket Maker, activist, educator and Two-Spirit, Geo is a member of the Passamaquoddy tribe of Maine. Photograph by Shayla Blatchford for SWAIA

LITERARY SANTA FE

“THE MOMENT I SAW THE BRILLIANT, PROUD MORNING SHINE HIGH UP OVER THE DESERTS OF SANTA FE, SOMETHING STOOD STILL IN MY SOUL. . . .”

—D.H. LAWRENCE

Santa Fe and northern New Mexico are justifiably famous as destinations for artists, but they've also been stopping places for writers attracted to the landscape, climate, and culture. Poet Witter Bynner and his lifelong companion, Robert Hunt, entertained frequently at their East Side estate, hosting such luminaries as Ansel Adams, Willa Cather, Aldous Huxley, D.H. Lawrence, Edna St. Vincent Millay, Georgia O'Keeffe, Igor Stravinsky, Carl Van Vechten, and many others. Writers such as Rudolfo Anaya, Evan S. Connell, Tony Hillerman, George R.R. Martin, Cormac McCarthy, John Nichols, and Sam Shepard have all called northern New Mexico home.



SANTA FE PUBLIC LIBRARY

The downtown branch of the Santa Fe Public Library was originally a courthouse when it was built in 1937, and later was redesigned as City Hall, including offices for the city's administration, city council, and fire and police departments. In 1987, when the building became the main library, a chain of more than 1,100 volunteers relocated 20,000 books from the Fray Chávez Library, across Washington Avenue, into their new home. The building was designed by celebrated architect John Gaw Meem, and its Southwest Reading Room, with its carved vigas, parquet floor, and library tables, is a sanctuary for reading and studying. While only city residents can have a library card, the building is open to the public, and the reading room is a beautiful respite from busy schedules. santafelibrary.org

LA FONDA ON THE PLAZA

La Fonda on the Plaza is not only Santa Fe's oldest hotel—reports of an inn at the same location date back to the 1600s—it's also the only one located on the Santa Fe Plaza, the historic center of the city. It had several incarnations before the current hotel was built, a century ago this year. La Fonda has played host to countless world and US leaders and luminaries of film, theater, art, music, and literature, and its iconic lobby has long been “Santa Fe's living room,” home to gatherings of visitors and locals alike. Many of them must remember the charming hand-painted glass panes surrounding La Plazuela, the restaurant at the heart of La Fonda. Created in the 1920s by Ernest Martinez, they add an element of local storytelling to the place. Author Willa Cather wrote *Death Comes for the Archbishop* while staying at La Fonda for several

weeks in 1926; she wrote to Mabel Dodge Luhan in June of that year, “I'm awful glad to be back in this country.” lafondasantafe.com

INN OF THE TURQUOISE BEAR

The charming Inn of the Turquoise Bear was the home of poet Witter Bynner and his partner, Robert Hunt, for nearly 50 years. Together, they hosted celebrity guests and locals with infamous parties and stimulating conversation. turquoisebear.com

BOOKS AND COFFEE

Santa Fe is blessed with several independent bookstores staffed by knowledgeable readers. Most have a coffee shop on or near their premises. Grab a book, a cup, and settle in for a moment's rest.

COLLECTED WORKS BOOKSTORE AND COFFEEHOUSE

For more than 43 years, Collected Works Bookstore and Coffeehouse has provided Santa Feans with books on travel, history, art, and architecture, along with novels, poetry, and children's books, many by New Mexico authors. The coffee shop on-site means you don't have to go far to enjoy a books-and-coffee moment. collectedworksbookstore.com

GARCIA STREET BOOKS

Tucked into the historic East Side at the corner of Garcia and Acequia Madre, Garcia Street Books offers “literary selections designed to surprise, inspire, and delight.” Next door is the popular Downtown Subscription coffee shop with its wonderful patio. garciastreetbooks.com

OP. CIT. BOOKS

New releases, used books, and first editions crowd the literary maze of op. cit. books, where browsing is a high art and

treasures abound. Nearby is a Starbucks and ample, well-lit mall seating. opcit.com

ROAD TRIP

Mabel Gansen Evans Dodge Sterne Luhan was a prominent New York arts patron who moved to Taos in 1917, and married a Taos Pueblo man, Tony Lujan. In her home, Los Gallos, she established an art colony and ongoing salon, to which she invited some of the greatest minds of the early 20th century. At her behest, Ansel Adams, Willa Cather, Marsden Hartley, Aldous Huxley, D.H. Lawrence, Georgia O'Keeffe, and many others came to Taos, entranced. Now a boutique hotel and conference center, the Mabel Dodge Luhan House is open to visitors and remains much as it was when Luhan lived there. mabeldodgeluhan.com

Invited to visit Mabel Dodge Luhan in Taos in 1922, D.H. Lawrence and his wife, Frieda, fell in love with New Mexico. On their second visit to Taos in 1924, Luhan gave Frieda what is now the 160-acre D.H. Lawrence Ranch 20 miles northwest of town, where the couple lived for a few months. Frieda returned there to live after her husband's death in 1930, and bequeathed the ranch to the University of New Mexico upon her death in 1955 for educational, cultural, and recreational purposes. dhlawrenceranch.unm.edu

HOTEL LA FONDA DE TAOS

Also visit Hotel La Fonda de Taos, on the Taos Plaza, to view their permanent exhibition, *D.H. Lawrence: Forbidden Art*. In addition to being one of the most notable writers of the 20th century, Lawrence dabbled in painting, including this collection of erotic paintings (tame by today's standards, but shocking in 1927). lafondataos.com

READING LIST

Death Comes for the Archbishop, Willa Cather

Bless Me, Ultima, Rudolfo Anaya

The House at Otowi Bridge, Peggy Pond Church

The Milagro Beanfield War, John Nichols

Winter in Taos, Mabel Dodge Luhan

Blood and Thunder, Hampton Sides

The Blessing Way, one of a series of mysteries by Tony Hillerman

To go even deeper into the world of books, take part in the inaugural Santa Fe Literary Festival May 20–23. See page 29 for a schedule, or visit sfliteraryfestival.org.

FOLK ART SANTA FE

“THE ART OF THE CRAFTSMAN IS A BOND BETWEEN THE PEOPLES OF THE WORLD.”

—FLORENCE DIBELL BARTLETT



Santa Fe is a nexus for the arts—in the early 20th century, Native American and traditional Hispanic Colonial arts experienced revivals as a burgeoning tourist market, the establishment of artist and literary colonies, and illustrious visitors all came together in an artistic ferment. Alexander Girard, a prominent architect, designer, and collector, moved to Santa Fe with his wife, Susan, in 1953. These ardent collectors of folk art traveled the world, sometimes accompanied by Georgia O’Keeffe, to augment Girard’s enormous collection; his passion for folk art heavily influenced his designs for textiles, interiors, and furniture.

This page: Handmade bowls from women of the Awajun people, found at Cielo Handcrafted. cielohandcrafted.com
 Opposite page, upper left: A fireplace inspired by Girard at El Rey Court. elreycourt.com
 Lower right: Cempool Candelabra, handmade in Mexico, from Heritage by Hand. heritagebyhand.com



MUSEUM OF INTERNATIONAL FOLK ART

The Museum of International Folk Art was founded by philanthropist Florence Dibell Bartlett, who saw folk arts as a way to bridge differences among people. She envisioned and funded the original building, designed by John Gaw Meem, and donated the 2,500 objects that began the collection. The Alexander Girard Wing opened in 1983 with displays of more than 10,000 objects from around the world, though this represented just 10% of the entire collection donated to the museum by Girard. The museum also houses the Hispanic Heritage Wing and the Contemporary Hispanic Gallery, the Neutrogena Wing, and the Gallery of Conscience, which examines issues that threaten the survival of traditional arts. The Museum Shop is a favorite destination for books, clothing, décor, jewelry, and folk art (see page 33 for more). moifa.org

THE INN OF THE FIVE GRACES

Tucked into the middle of Santa Fe’s oldest neighborhood, the Barrio de Analco, The Inn of the Five

Graces has gates that open onto lush courtyards, colorfully appointed rooms, and luxurious amenities. The small hotel is filled with furniture, textiles, and decorative elements from around the world. See page 54 for more. fivegraces.com

THE COMPOUND RESTAURANT

In the heart of the Canyon Road Arts District, down an unassuming driveway, lies The Compound Restaurant. Part of an adobe compound dating from the 1850s, the restaurant was designed by Alexander Girard and opened in 1966. It still pays homage to the influential designer, with a sleek modern vibe, and walls adorned with Girard’s whimsical touches and distinctive typography. James Beard Award-winning chef and owner Mark Kiffin took over the restaurant in 2000, overseeing an evolving menu of Contemporary American cuisine. compoundrestaurant.com

LA REINA BAR AT EL REY COURT

The hippest spot in town is La Reina bar at El Rey Court, a re-envisioned 1930s motor court with a contemporary Southwestern vibe. Experience mezcals and signature cocktails, occasional music, and sometimes a pizza truck, all in a cool, Alexander Girard-inspired design. Queer Night every Monday night is a destination event! elreycourt.com

GOOD FOLK

Good Folk brings art from Oaxaca, Mexico, to downtown Santa Fe, along with the work of New Mexico folk artists. goodfolknm.com

SENA PLAZA

In a corner of the historic Sena Plaza, Heritage by Hand showcases textiles, ceramics, accessories, and clothing inspired by nature, all handmade using traditional techniques by artisans from Chile, Guatemala, Indonesia, Mexico, and other parts of the world. heritagebyhand.com

ROAD TRIP

Get out into the landscape and visit Eight Million Gods, a folk-art emporium in Truchas, on the High Road to Taos. Owner and inveterate collector Hayward Simoneaux will delight you with his charmingly curated selection of folk art from India, Mexico, Central and South America, and more, as well as Native American artists. [@eightmilliongods](https://twitter.com/eightmilliongods)

READING LIST

Alexander Girard, Todd Oldham and Kiera Coffee

The Work of Art: Folk Artists in the 21st Century, Carmela Padilla

The world comes to Museum Hill in July for the International Folk Art Market, where artists from 60 different countries gather to display their artwork, and generate income to help sustain their communities. It’s a whirlwind of color and connection, and a celebration of the humanity of handmade. See page 33 for more, or visit folkartmarket.org.



HISPANIC SANTA FE

“ANY LAND WILL FLOW WITH MILK AND HONEY IF IT IS WORKED WITH HONEST HANDS.”

—RUDOLFO ANAYA



Santa Fe was founded as a Spanish colony in 1610, the capital of Nuevo México, which makes it the oldest capital city in the United States. Although the colonization of the region was often violent—causing suffering and displacement of Native peoples—eventually a tenuous coexistence was established along with the intermingling of cultures and ways of life. Settlers began to farm and introduced new domestic animals; ranching, mining, and trade were primary economic activities. The distinctive look of Hispanic New Mexican art is a result of creative innovation in the face of scarce resources. In 1821, New Mexico came under the rule of Mexico after it won its war of independence against Spain, became a territory of the United States in 1850, and achieved statehood in 1912.

THE SPANISH COLONIAL ARTS

The Society opened the Museum of Spanish Colonial Art in 2002, to house, display, and preserve regional Hispanic traditional arts. The museum occupies the former residence of the director of the nearby Laboratory of Anthropology. In addition to traditional arts, the museum also mounts exhibitions exploring new materials and perspectives on Colonial art. Its gift shop specializes in Hispanic art by regional artists. spanishcolonial.org

THE NEW MEXICO HISTORY MUSEUM AND THE PALACE OF THE GOVERNORS

are part of the New Mexico Department of Cultural Affairs, one of the largest state-sponsored museum systems in the United States. The Palace of the Governors, built in 1610, was the administrative building for the Spanish colony of Nuevo Mexico; the Mexican province after the Mexican War of Independence; and the territorial capitol when New Mexico was annexed as a United States territory. In 2009, the New Mexico History Museum opened nearby, and both adjacent buildings tell the story of New Mexico through permanent and special exhibitions. nmhistorymuseum.org

EL RANCHO DE LAS GOLONDRINAS

A living-history museum located on 200 acres of La Ciénega Valley, a rural farming region just south of Santa Fe. It promotes and preserves the Hispano heritage of northern New Mexico, with events held from June to October. From fiber and textiles to lavender and wine festivals, events showcase how New Mexicans lived in earlier centuries. The museum celebrates 50 years with 50 events in 2020. The gift shop is worth visiting for books about the history of New Mexico and the region, traditional Hispanic arts, and interesting gifts. golondrinas.org

HOTEL CHIMAYÓ

Hotel Chimayó, just off the Plaza, pays homage to the Hispanic heritage and history of the nearby village of Chimayó. Traditional santero artwork decorates the lobby, and most suites and rooms have wood-burning fireplaces. Estevan Restaurante features locally sourced New Mexican cuisine, and the Low 'n Slow bar, off the lobby, celebrates local lowrider culture. hotelchimayo.com

EL SANTUARIO DE CHIMAYÓ

El Santuario de Chimayó, in the village of Chimayó, 30 miles northeast of Santa Fe, is a National Historic Landmark. An active house of worship as well as an important pilgrimage site, it is full of traditional Spanish Colonial art, from the reredos to the Stations of the Cross, from the crucifix to the santos. A long room to the side of the nave bears witness to many miracles, with ex votos (votive offerings), crutches, letters, and other memorabilia left as tokens of thanks for healing events. In another small room is a round pit, the source of “holy dirt” said to have healing powers. In the plaza outside the front of the church, several galleries and shops feature traditional Hispanic arts and crafts, along with religious items. holychimayo.us

RANCHO DE CHIMAYÓ

Rancho de Chimayó opened in 1965, and ever since then the legendary restaurant has been serving up recipes perfected over generations. The restaurant has been named a Culinary Treasure by the State of New Mexico, and was awarded the James Beard Foundation America’s Classics Award in 2016. In this romantic spot—the restored ancestral home of the Jaramillo family, with cozy double fireplace and terraced patio—Rancho de Chimayó serves up outstanding traditional foods of northern New Mexico. ranchodechimayo.com

TRAVEL THE HIGH ROAD TO TAOS,

New Mexico State Road 76, of which Chimayó is a part, through the remnants of New Spain, evident in the architecture and history of the route. Villages hug the mountainside and evoke an earlier century. Nuestra Señora del Sagrado Rosario in Truchas, built in 1784; San Jose de Gracia, built in Trampas between 1760 and 1776; and San Francisco de Asís Catholic Mission, built between 1772 and 1816, with its massive buttresses, are all significant examples of Spanish colonial architecture, and the Trampas and Ranchos de Taos churches are designated National Historic Landmarks. All are active Catholic communities with limited availability to enter, but all present noteworthy instances of regional adobe architecture.

READING LIST

Conexiones:
Connections in Spanish Colonial Art, Carmela Padilla

Spanish New Mexico:
The Spanish Colonial Arts Society Collection, 2 volumes, edited by Donna Pierce and Marta Weigle

A Land so Remote, Larry Frank

To the End of the Earth, Stanley M. Hordes

In 1926, the Spanish Colonial Arts Society organized the first Spanish Market to promote local traditional Hispanic arts. Since that time, the juried show has grown to be the largest show and sale of Hispanic art of its kind in the US, featuring more than 200 artists from New Mexico and southern Colorado, working in 19 art categories that represent the region’s established traditional arts and crafts. Taking place in the same weekend in July is Contemporary Spanish Market, featuring Hispanic artists working in various media outside the more traditional boundaries of Spanish Market. For more, see page 33 and visit spanishcolonial.org.

NATIVE AMERICAN SANTA FE

“REMEMBER THE PLANTS, TREES, ANIMAL LIFE WHO ALL HAVE THEIR TRIBES, THEIR FAMILIES, THEIR HISTORIES, TOO. TALK TO THEM, LISTEN TO THEM. THEY ARE ALIVE POEMS.”

—JOY HARJO



Santa Fe is located on Oghá P'o'ogé Owingeh (White Shell Water Place), the traditional lands of the Tewa-speaking peoples. Surrounding the city are the communities of the Pueblo, Apache, and Diné (Navajo) peoples, who continue to maintain vital connections to this area. Descendants of the ancient Tewa people still live in Santa Fe and the local Pueblos of Nambé, Ohkay Owingeh, Pojoaque, San Ildefonso, Santa Clara, and Tesuque. Other Pueblos in northern New Mexico, which speak languages different from Tewa, are Acoma, Cochiti, Isleta, Jemez, Laguna, Picuris, Sandia, San Felipe, Santa Ana, Santo Domingo, Taos, Zia, and Zuni; there have been settlements in this area for at least 1,500 years.

This page: Handcarved turtle fetishes from Keshi, a Zuni-owned and -managed artisanal boutique. keshi.com Right page, Above left: A stunning piece of jewelry from The Wheelwright's exhibition of the work of the Abeyta family. Right: A detail from *Activation/Transformation*, an installation at The Wheelwright created by artist Nathan Young (Delaware/Kiowa/Pawnee).



THE MUSEUM OF INDIAN ARTS AND CULTURE (MIAC)

and Laboratory of Anthropology tell the stories of the peoples of the Southwest, from pre-history through contemporary art. Reopening in summer 2022 is *Here, Now and Always*, a permanent and newly renovated exhibition that is a model for Indigenous communities telling their own stories about Native art and culture in a museum setting. In July, in conjunction with the School for Advanced Research and the Vilcek Foundation of New York, MIAC will present *Grounded in Clay: Voices from Pueblo Country*, a Native American community-curated exhibition showcasing the history and beauty of Pueblo pottery. indianartsandculture.org

IAIA MUSEUM OF CONTEMPORARY NATIVE ART (MOCNA)

exhibits work from contemporary Native artists working in a variety of media. Its colorful columns, across from St. Francis Cathedral in downtown Santa Fe, have become a landmark in their own right. The museum is part of the Institute of American Indian Arts, the educational home for innovative artists, writers, filmmakers, and leadership, based in Santa Fe and founded in 1962. iaia.edu/mocna

THE WHEELWRIGHT MUSEUM OF THE AMERICAN INDIAN

was founded in 1937 and focuses on living and traditional Native American artists. Don't miss their permanent and comprehensive exhibition of Navajo (Diné) and Pueblo jewelry. The museum's store, the Case Trading Post, replicates a Navajo trading post down to the squeaky wooden floor, and they carry contemporary and vintage jewelry, ceramics, and textiles. wheelwright.org

HOTEL SANTA FE, owned by Picuris Pueblo, is the only Native American-owned hotel in downtown Santa Fe. The art, architecture, music, and culture of the Pueblo people are on display throughout the property, which includes a spa and a restaurant, Amaya, featuring Native-inspired cuisine. hotelsantafe.com

PALACE OF THE GOVERNORS

Handmade Native American arts are on display under the portal of the Palace of the Governors every day from 8:30 a.m. to 5 p.m. All program participants must demonstrate technical mastery of their chosen craft as part of the application process, which is administered by a committee of artist peers and the New Mexico History Museum. Purchase jewelry, pottery, carvings, and other artwork directly from the artists who made them. nmhistorymuseum.org/programs/portal-artisans-program

SHIPROCK SANTA FE

Exquisitely curated selections of Native American art line the walls and cases of Shiprock Santa Fe gallery, located upstairs on the Santa Fe Plaza. Fifth-generation art dealer Jed Foutz, raised in a family of Diné (Navajo Nation) art traders,

artfully showcases vintage and contemporary Navajo rugs and blankets, jewelry, Pueblo pottery, folk art, and fine art by Native American artists. shiprocksanatafe.com

ANDREA FISHER FINE POTTERY

Step into the gallery of Andrea Fisher Fine Pottery and be prepared to learn all about Southwestern Native American pottery. Traditional and contemporary pottery is organized by Pueblo or tribe, highlighting similarities and differences. Knowledgeable staff are ready to answer questions with museum-level expertise; the gallery features the work of Maria Martinez. andreafisherfinepottery.com



Tours of the Puye Cliff Dwellings are guided by a member of the Santa Clara Pueblo and offer a more intimate experience than the larger Bandelier, and there is a sense of discovery as the ruins are less restored. Because it is privately owned by the Pueblo, Puye is sometimes closed to the public, depending on the tribal council, so reservations are highly recommended. puyeciffdwellings.com

The Pueblo communities of northern New Mexico welcome visitors to experience their cultures and traditions. Feast days, dances, craft fairs, and other activities showcase their living communities. indianpueblo.org/feast-days

READING LIST

Before Santa Fe: Archaeology of the City Different, Jason S. Shapiro

Santa Fe: History of an Ancient City, edited by David Grant Noble

Pueblos of New Mexico, Ana Pacheco

Santa Fe's Indian Market celebrates 100 years of showcasing Native American artwork, with more than 1,000 artists from around the United States and Canada selected to show and sell their work directly to collectors and visitors on and around the Santa Fe Plaza. This year, the first-ever Art Indigenous will take place, featuring contemporary art from galleries exhibiting indigenous artists from the United States and Canada, will be held at El Museo Cultural in the Railyard. For more, see page 34 and visit swaia.org.

ROAD TRIP

Bandelier National Monument and the Pueblos of northern New Mexico

Explore petroglyphs, cliff dwellings, and the walls of an ancient town as you hike through canyon and mesa country. The Pueblo Loop Trail winds through a mostly flat area, through archaeological sites, and more adventurous visitors can climb ladders into alcoves carved long ago. The park protects part of what is the ancestral and traditional lands of at least 23 tribal nations, some of which still survive in the surrounding communities. nps.gov/band

SUMMER 2022 FESTIVAL SEASON

SUMMER IS WHEN SANTA FE OPENS ITS ARMS WIDE TO CELEBRATE CULTURE AND THE ARTS.



These Literary Festival-themed cocktails are called, appropriately enough, Poetry (right) and Prose (left). On the opposite page, Fact and Fiction vie for your attentions. Find these and other delicious cocktail recipes online at newmexico.tablemagazine.com.

Photography by Dave Bryce

THE SANTA FE LITERARY FESTIVAL

MAY 20-23

For centuries, Santa Fe, the maverick city at the edge of the Southern Rockies has been a cultural crossroads, from Native and Hispano peoples whose oral traditions root them in the landscape to a long line of writers whose craft imagines and illuminates the American West and the wider world. What better place to bring together influential authors, thinkers, and passionate readers for an event as unique and inspiring as the City Different itself? Visit sfliteraryfestival.org for tickets and complete schedule.

Highlights of the inaugural Santa Fe Literary Festival include:

FRIDAY, MAY 20

On Stage: Colson Whitehead, Two-time Pulitzer Prize winner Colson Whitehead, author of *Harlem Shuffle*, *The Nickel Boys*, and *The Underground Railroad*.

SATURDAY, MAY 21

On Stage: Margaret Atwood, legendary Booker Prize-winning master of speculative fiction, poetry, essays, power feminism, and more.

On Stage: Don Winslow, crime and mystery writer and bestselling author of *City on Fire*, *The Power of the Dog*, *The Cartel*, *The Border*, and *Savages*.

On Stage: John Grisham, global bestselling author and master of the legal thriller, in conversation with friend and fellow *New York Times* bestselling author Hampton Sides.

Author Talk: Phil Klay, National Book Award winner and author of the celebrated short story collection *Redeployment*, the novel *Missionaries*, and the new essay collection *Uncertain Ground: Citizenship in an Age of Endless, Invisible War*.

Author Talk: Ashley C. Ford, author of the 2021 *New York Times* bestselling memoir *Somebody's Daughter* and co-host of the HBO podcast *Lovecraft Country Radio*.

Author Talk: Emily St. John Mandel, award-winning, bestselling author of *Station Eleven*, *The Glass Hotel*, and *Sea of Tranquility*, her new novel about love and art across centuries and the galaxy.

SUNDAY, MAY 22

On Stage: Lawrence Wright, Pulitzer Prize-winning author of *The Plague Year*, *The Looming Tower*, *Going Clear*, *The Terror Years*, and the novel *The End of October*.

On Stage: George R.R. Martin, novelist, screenwriter, producer, and author of the epic fantasy series *A Song of Ice and Fire*, which was adapted into the HBO series *Game of Thrones*. In conversation with friend and bestselling author Douglas Preston.

In Conversation: Valeria Luiselli, immigration and extraordinary criminal justice activist and prizewinning author

of the novel *Lost Children Archive* and *Tell Me How It Ends: An Essay in Forty Questions*.

On Stage: Jon Krakauer, investigative journalist and narrative nonfiction writer (*Into the Wild*, *Into Thin Air*, *Missoula*) in conversation with longtime friend and editor Mark Bryant.

On Stage: Sandra Cisneros and Joy Harjo. Bestselling author Sandra Cisneros and US Poet Laureate Joy Harjo met nearly 50 years ago at the Iowa Writers' Workshop. These iconic writers will share stories of personal evolution, marvel at the shape their lives and work have taken, and offer reflections on the state of the world.

MONDAY, MAY 23 LITERARY DAY TRIPS AND COMMUNITY LITERARY EVENTS

Food writing has a prominent role at Santa Fe Literary Festival, with conversations, tastings and lunches with celebrated chefs and cookbook authors. As the Food for Thought sponsor of the Santa Fe Literary Festival, **TABLE Magazine New Mexico** is proud to support its Literary Chefs' Lunches and Afternoon Teas. Purchase tickets at sfliteraryfestival.org and we will see you there!

SATURDAY, MAY 21

Around the Table: Chef, educator and James Beard Award-winning author Bryant Terry, whose latest, *Black Food*, is a rich, groundbreaking book exploring Black foodways within America and around the world.

Around the Table: Afternoon Tea with Sarit Packer and Itamar Srulovich, authors of four award-winning cookbooks and chef-owners of three London restaurants, including the hugely popular Honey & Co.



Around the Table: Tequila Tasting at Sazón, the celebrated Santa Fe restaurant and bar with one of the largest tequila and mezcals selections in the country. Chef Fernando Olea will present his favorites; Al Lucero, author of *The Great Margarita Book*, will talk about the history of these quintessential Mexican spirits.

SUNDAY, MAY 22

Around the Table: Freddie Bitsoie, award-winning Navajo chef, who will discuss his innovative take on Indigenous cuisine and his work as a Native-foods educator.

Walk and Talk: The History of Chile in New Mexico, a stroll to the internationally acclaimed Santa Fe School of Cooking with James Beard Award-winning cookbook author Cheryl Alters Jamison to snack on salsa and other Southwestern treats.

Around the Table with Asma Khan: Sip a cup of chai and savor an assortment of Indian-inspired treats with the cookbook author and owner of London's famed Darjeeling Express restaurant.

Around the Table: Tequila Tasting at Sazón.



OPERA, MUSIC & MORE

SANTA FE OPERA

The Santa Fe Opera is renowned worldwide for the passion it inspires in performers and audiences alike. The company's 2022 65th Festival Season presents 38 performances in four new productions offering fresh twists on beloved classics by Bizet, Rossini, Verdi and Wagner, and a world premiere. santafeopera.org

JULY 1-AUGUST 27

Carmen. Bizet's most popular opera comes to the stage in a new production by Mariame Clément. What do the cards have in store for Carmen, Don José, and Escamillo? Only time will tell.

JULY 2-AUGUST 26

The Barber of Seville. This classic comedy with a playful energy that springs from Rossini's ebullient music returns in a whimsical new production by Stephen Barlow.

JULY 16-AUGUST 25

Falstaff. Based on Shakespeare's *The Merry Wives of Windsor*, Verdi's famous comedic masterpiece comes to life in an exciting new production by Sir David McVicar.

JULY 23-AUGUST 22

Tristan und Isolde. Directors Zack Winokur and Lisenka Heijboer Castañón conjure a mesmerizing production that brings to the foreground the tale's profound and timeless themes of star-crossed lovers and betrayal.

JULY 30-AUGUST 24

M. Butterfly. David Henry Hwang's Broadway smash hit is transformed into operatic form in collaboration with composer Huang Ruo. James Robinson's gripping world premiere production captures the driving pulse and the lyricism of the music.

AUGUST 14 AND 21 APPRENTICE SCENES

The opera's singing and technical apprentices take the mainstage spotlight for two unique evenings of staged scenes. These evenings are fun-filled "sampler boxes" of operatic styles.

SANTA FE DESERT CHORALE JULY 13-AUGUST 5

The Santa Fe Desert Chorale celebrates its 40th season in 2022, one of the longest-running and finest professional music organizations in New Mexico. This 24-voice group represents the most distinguished professional choral singers from around the country who thrill Santa Fe audiences with the Chorale's repertoire spanning seven centuries, from early polyphony to contemporary works. desertchorale.org

PILGRIMAGE: SONGS OF THE MEDITERRANEAN BASIN

Fifteenth-century songs from the Spanish Cancionero de Palacio stand beside Moroccan folk melodies, Middle Eastern hymns, Levantine chants, and Sephardic love songs in a joyful celebration of this musically rich region.

MYSTICS AND MAVERICKS

Showcasing works of medieval feminists ahead of their time: Kassia, the only woman composer in the Byzantine liturgical canon and Hildegard von Bingen, a patron saint of musicians.

THE SOUNDING SEA

Our relationship with this most essential element of life. An exciting new generation of American composers is featured: Jake Runestad (*Waves*), Mason Bates (*Sirens*), and Matthew Lyon Hazzard (*The Prow, When We are Gone*). Also featured is Canticum Calamitatis Maritimae (*Song of Maritime Disaster*) by Jaako Mäntyjärvi.

INSIGHTS & SOUNDS SYMPOSIUM

In collaboration with the Women's International Study Center. Join us for a day full of interdisciplinary dialogue through the enlightening lens of choral music. The Symposium will feature three sessions, each combining a discussion and musical selection to reflect the three Desert Chorale Summer Festival programs.

SANTA FE CHAMBER MUSIC FESTIVAL JULY 17-AUGUST 22

In its 49th season, Santa Fe Chamber Music Festival invites scores of distinguished musicians from around the world, along with emerging young talent, to perform during its six-week season. Thousands of enthusiastic patrons enjoy more than 80 concerts, recitals, youth concerts, and open rehearsals at the St. Francis Auditorium of the New Mexico Museum of Art and the Lensic Performing Arts Center. santafechambermusic.com

SANTA FE SUMMER SCENE BROUGHT TO YOU BY AMP CONCERTS

Put on your dancing shoes or pack a picnic dinner and lawn chairs for AMP Concerts free summer programs, including music, movies, and celebratory evenings. All events are free and family-friendly. ampconcerts.org

The Plaza Bandstand Series

starts June 9 with live music almost every Monday, Tuesday and Thursday through September 1.

Free Friday music concerts

in the Railyard run June 10 through August 26. Three concerts will liven SWAN Park on June 26, July 17, and August 7.

Free every-other-Saturday

movies at the Railyard Park begin May 28 and include *Mama Mia* with karaoke celebrating PRIDE in June, and family-friendly *Encanto en español* later in the season.



Story by Mara Harris // Photography by Tira Howard

Ready... Set... Tailgate at the Opera!

Say "tailgate," and visions of brats and beer before a football game usually come to mind. The pre-game show at the Santa Fe Opera is something entirely different. Opening night often brings to the SFO's vast parking lot elaborate, themed, catered affairs with tents, china and crystal, waiters, and costumes. Elsewhere in the lot, and before each opera throughout the summer season, a small table, a simple meal, and a bottle of wine are all that are needed to enjoy the spectacular views in all directions.

In-the-know locals keep a go-bag ready for impromptu invitations to the Opera. With minimal effort at a moment's notice, a small table (with folding chairs) can be adorned with patterned melamine plates, plastic cutlery that mimics silver, stemless wine glasses (wind is definitely a factor up on Opera Hill), a white tablecloth, and a candelabra. Add a prepared salad, or a sandwich and a bottle of wine, and settle in for dramatic sunsets and epic people-watching.

With a bit more notice, you can order a cheese board or grazing tray. Not only is the presentation elegant, and a notch above simple cheese and crackers, so is the ease of eating—mostly finger foods that don't require knife and fork. All the accoutrements for an opera tailgate, including a grazing board, can also go with you into the forest, out to a lake, or into any of the spectacular settings throughout New Mexico that beckon an adventurous spirit.

Behind the scenes: Include paper towels, bags for recycling and trash, and something to contain dirty dishes. Avoid red wine unless you have a stemless glass (we know this from experience). There is usually a mad scramble to put everything away when you realize it's time for the performance.

Grazing board by Picnic Catering and Events, @picnic_nm, 802.5952251

Spanish Mettle

A conversation with Las Lunas metal artist Larry Madrid lightens your day with his sunny disposition and humorous take on life, work and family. While he traces the roots of his craft to 19th century great-grandfathers who were metalsmiths, his own exploration of it starts with his first paying job, at nine years old, making ornamental window grates with a blow torch, and with the practical problem-solving needed for life on his family's farm. He recalls with humor how he helped his father adapt their horse-drawn Sycamore plow to work with a 1940s tractor, which had them bouncing around like popcorn as they worked the fields.

He credits his mother as the source of his fascination with comals and spoons, the useful and attractive objects he makes for his Spanish Market clientele. "She just knew what worked, and I learned just about everything from her," he remembers. "She would make tortillas at a wood stove with a metal comal, and she wanted every one of them perfect: not burned, cooked in the inside, but soft enough to fold."

Larry's comals feature fine cuts in the metal, allowing a bit of extra heat to create patterns in the tortillas—stars, sacred hearts, Zia symbols. "I've sold them to people from as far away as Australia, but they are practical enough for real use and inexpensive enough for everyone to purchase. They catch the eye, and that's what gets people into my booth."

Larry's copper spoons are another eye-catching Spanish Market treasure. A copper bowl is joined with a single rivet to a sturdy iron handle. "They're simple, but they require technique. Copper sheets have to be annealed to burn away impurities and to soften the metal to work it. It takes time to make pretty things," he said. "But if you're in the kitchen all day long, taking pride in feeding your family, you deserve something nice to look at while you're there."

Find Larry Madrid's metalwork at Spanish Colonial Market, July 30-31, in Santa Fe's historic Plaza.

Story by Keith Recker
Photography by Tira Howard



A pierced comal made by Larry Madrid, which will be on offer at Traditional Spanish Market.

HISPANIC ART MARKETS

EL RANCHO DEL LAS GOLONDRINAS FESTIVALS JUNE 4-5, 18-19; JULY 2-3, 16-17; AUGUST 6-7

The Southwest's premier living history museum, El Rancho de Las Golondrinas celebrates 50 years dedicated to the history, heritage, and culture of 18th and 19th century New Mexico. Visit golondrinas.org for details.

TRADITIONAL SPANISH MARKET JULY 30-31

The largest and oldest juried Hispanic art show and sale of its kind, this year's 70th annual Traditional Spanish Market on the historic Santa Fe Plaza features hundreds of artists working in art categories that represent the established traditional arts and crafts of New Mexico and southern Colorado. spanishcolonial.org

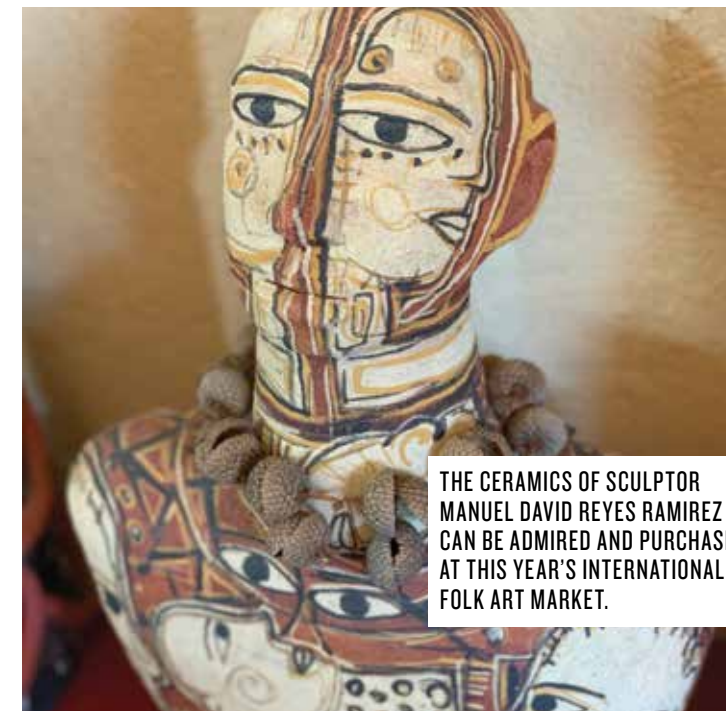
CONTEMPORARY SPANISH MARKET JULY 30-31

The 36th annual Contemporary Spanish Market is the world's largest contemporary juried Hispanic market in the country, featuring innovative work by more than 100 artists, and attracting collectors from around the world. contemporaryhispanicmarket.org

FOLK ART MARKETS

FOLK ART FLEA MARKET JUNE 4

The Museum of International Folk Art presents the 11th annual Folk Art Flea, a fundraiser for the Museum. This year's event features the largest and most diverse inventory of donated, gently used, and reasonably priced textiles, clothing, jewelry, sculpture, masks, toys, dolls,



THE CERAMICS OF SCULPTOR MANUEL DAVID REYES RAMIREZ CAN BE ADMIRERD AND PURCHASED AT THIS YEAR'S INTERNATIONAL FOLK ART MARKET.

wood carvings, ceramics, and more. At the Santa Fe County Fairgrounds. Admission is free. internationalfolkart.org/events

INTERNATIONAL FOLK ART MARKET JULY 6-10

Since 2004, the International Folk Art Market has provided opportunities to folk artists from around the world to sell their wares in Santa Fe at the world's largest market of its kind. What was born as a small grassroots organization focused on one weekend a year has now grown into a nonprofit, empowering international folk artists year-round. Thousands of visitors meet hundreds of artists and purchase millions of dollars in goods that benefit their local communities. Visit folkartmarket.org for details and tickets, which sell out quickly.

IFAM highlights:

IFAM Artist Procession and Community Celebration on The Plaza, July 5, 4 p.m.-7 p.m. Open to the public. All other events are ticketed.

IFAM Opening Night Party, Museum Hill, July 6, 4 p.m.-7 p.m.
Early Bird Market, July 7, 9 a.m.-11 a.m.

Market, July 7, 11 a.m.-6 p.m.; July 8, 9 a.m.-6 p.m.; July 9, 9 a.m.-3 p.m.; July 10, 10 a.m.-5 p.m.

Night Market, July 9, 6 p.m.-9 p.m.



A WORK BY JEFFREY GIBSON ON VIEW AT SITE SANTA FE THIS SUMMER.

CONTEMPORARY EXPRESSIONS

CURRENTS NEW MEDIA FESTIVAL: CIRCUITS JUNE 17-26

The 13th annual art + technology festival, CURRENTS 2022: CIRCUITS, presents more than 70 artworks from 75 artists in four venues across

the city. Works range from new media installation and sound performance, to video works and augmented reality. currentsnewmedia.org

ART SANTA FE CONTEMPORARY ART & DESIGN FAIR
JULY 15-17

Art Santa Fe presents the annual Contemporary Art & Design Fair at the Santa Fe Community Convention Center, featuring extraordinary artwork from some 60 local, national, and international galleries, as well as show programming, live entertainment, and other events. Art Santa Fe is the hub of one of the country's most celebrated art scenes. redwoodartgroup.com/art-santa-fe

OBJECTS OF ART SANTA FE
AUGUST 12-15

This annual show includes paintings, sculpture, and fine art of all kinds, furniture, books, fashion, jewelry, textiles, and tribal, folk, American Indian, African, and Asian art--objects of art from around the world at El Museo Cultural de Santa Fe. A virtual show complements the in-person event with special exhibitions and interactive lectures. objectsofartsantafe.com

NATIVE AMERICAN ART & CULTURE

NATIVE TREASURES ART MARKET
MAY 28-30

The 18th annual Native Treasures Art Market, sponsored by and benefiting the Museum of Indian Arts and Culture (MIAC) is a weekend of events: a live auction, MIAC



Living Treasure reception, first-ever Night Market and an in-person, two-day art market showcasing jewelry, pottery, sculpture, two-dimensional art, fashion, carvings, basketry, beadwork, and textiles. museumfoundation.org/native-treasures

THE AMERICAN INDIAN ART SHOW SANTA FE
AUGUST 8-10

Exhibitors feature pieces of art by known masters, from pottery, baskets, textiles and jewelry to beadwork, carving, sculpture, and fine art at El Museo Cultural de Santa Fe. A virtual show complements the in-person event with special exhibitions and interactive lectures. antiqueindianartshow.com

WHITEHAWK ANTIQUE INDIAN & ETHNOGRAPHIC ART SHOW
AUGUST 12-15

The Whitehawk Antique Show has been a Santa Fe tradition for over four decades, featuring over 100 dealers and merchandise not seen anywhere else. The selection of antique and tribal art includes Oceanic, Pre-

Columbian, Spanish Colonial, African, Oriental, Indonesian and other ethnographic arts, antiques, jewelry, devotional pieces, furniture, rugs, baskets, pottery, textiles, and paintings. whitehawkshows.wordpress.com

SOUTHWEST INDIAN ARTS ASSOCIATION'S SANTA FE INDIAN MARKET
AUGUST 17-21

Celebrating its 100th year in 2022, Santa Fe Indian Market is the largest and most important juried Indigenous art market in North America. From August 17-21, hundreds of thousands of visitors flock to Santa Fe Plaza and surrounding venues for a rare opportunity

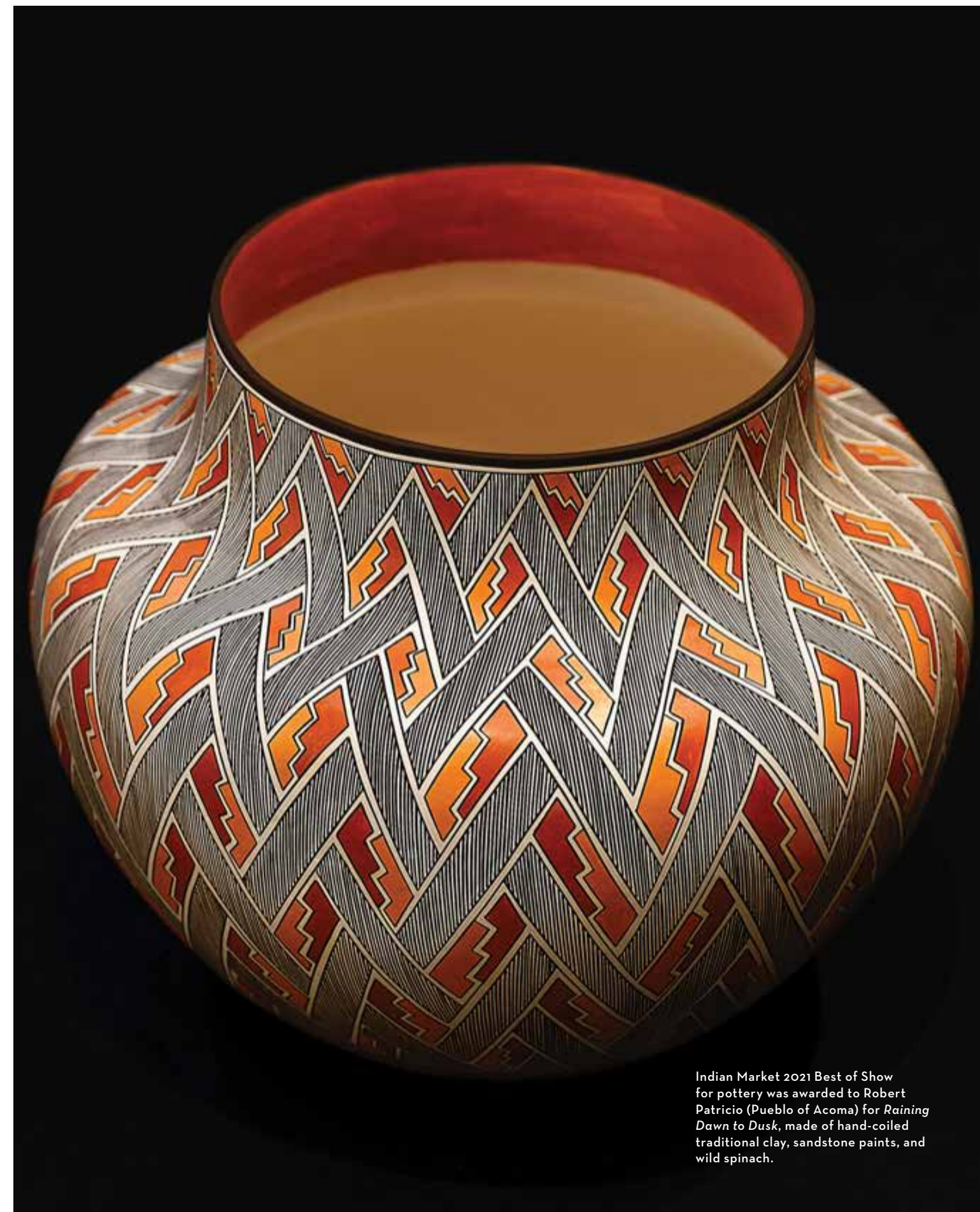
to meet the artists and learn about contemporary Indian arts and cultures. New this year is Indian Market's first-ever contemporary art show featuring Indigenous sculpture, painting, photography, installation and performance from worldwide galleries. swaia.org/schedule-of-events

PATHWAYS INDIGENOUS ART FESTIVAL
AUGUST 19-21

The Poeh Cultural Center at Pojoaque Pueblo hosts the second annual Pathways Indigenous Arts Festival at Buffalo Thunder Resort, an inclusive event showcasing an impressive selection of jewelry, beadwork, pottery, sculpture, painting and apparel from Indigenous artists. poehcenter.org/pathways

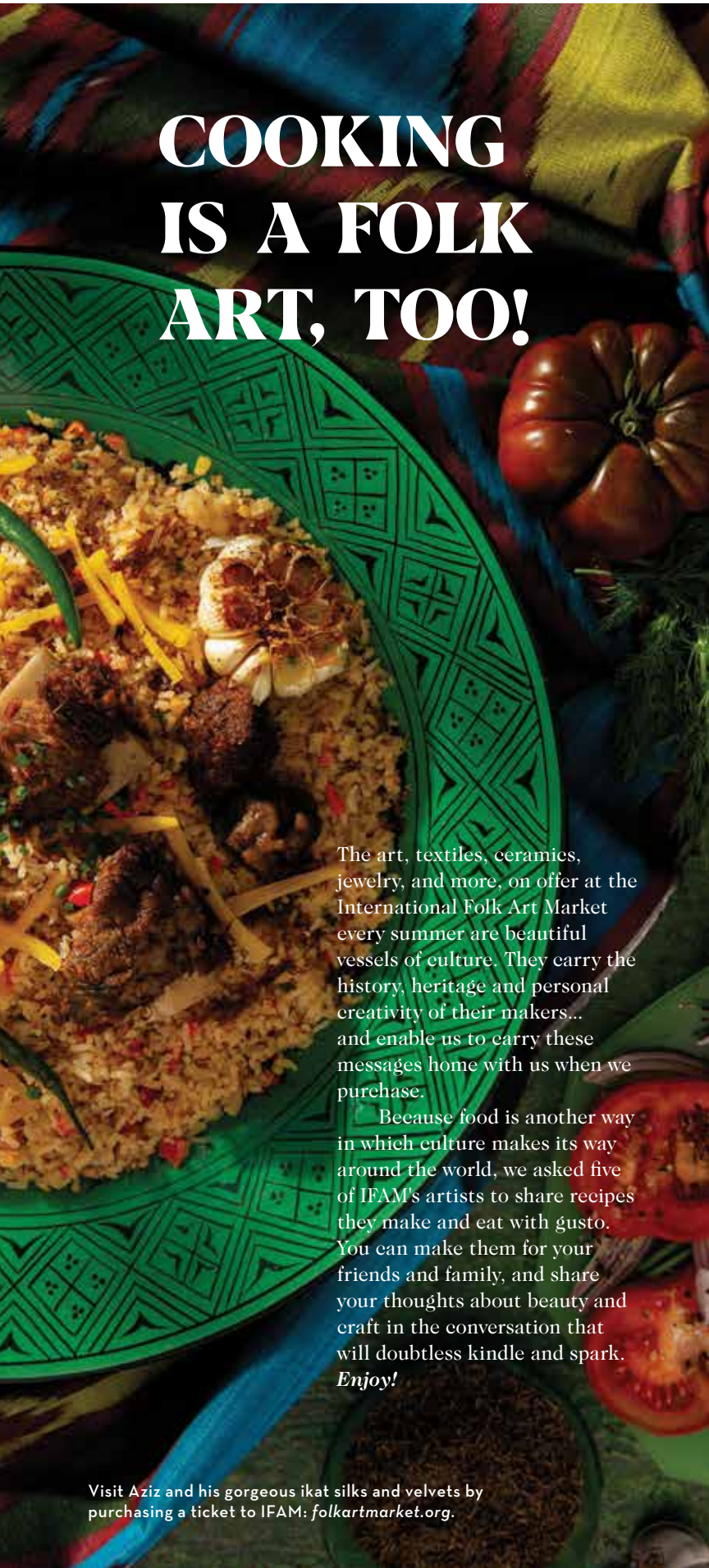


Top: Pottery by Eric Lewis (Acoma Pueblo). Bottom: Basketry by Frances Soctomah. Photographs by Shayla Blatchford for SWAIA.



Indian Market 2021 Best of Show for pottery was awarded to Robert Patricio (Pueblo of Acoma) for *Raining Dawn to Dusk*, made of hand-coiled traditional clay, sandstone paints, and wild spinach.

COOKING IS A FOLK ART, TOO!



The art, textiles, ceramics, jewelry, and more, on offer at the International Folk Art Market every summer are beautiful vessels of culture. They carry the history, heritage and personal creativity of their makers... and enable us to carry these messages home with us when we purchase.

Because food is another way in which culture makes its way around the world, we asked five of IFAM's artists to share recipes they make and eat with gusto. You can make them for your friends and family, and share your thoughts about beauty and craft in the conversation that will doubtless kindle and spark. *Enjoy!*

MARGILAN PLOV

Recipe shared by Aziz Murtazaev, Crafts Studio IkatUZ

I am sharing a recipe for one of the most beloved and popular dishes of Uzbek cuisine: plov or pilaf. This marvelous dish is popular among both old and young, men and women, locals and tourists, office workers and students. Uzbeks have many proverbs in honor of plov, such as:

*Eat plov even if the last pennies of the day are left.
Eat plov even if the last day of life is left.*

Although the ingredients are simple and consistent, the dish is prepared differently in each region of Uzbekistan. This recipe comes from Margilan, the silk center of Central Asia.

- 1/2 l oil
- 700 g mutton or lamb
- 0.2 kg onion
- 1 kg yellow carrots
- 1 tablespoon salt, divided
- 1.5 l water, divided
- Bunch of garlic
- Dried red or green pepper
- Rice
- Zira (cumin)

1. Place the oil in a large dutch oven with a lid. Heat over medium flame.
2. Cut the meat into pieces about 2 inches by 2 inches in size.
3. Peel and slice the onion. Peel yellow carrots and cut into strips.

4. As soon as the oil is hot, add the meat. Sauté for 5-10 minutes.

5. Add onion, sprinkle with 1/2 tablespoon of salt and stir until translucent.

6. Add carrots and sprinkle another 1/2 tablespoon of salt. Cook for 5 minutes and stir.

7. Add 1 liter of water along with garlic and dried red pepper. Wait for the mixture to boil again.

8. Meanwhile, rinse the rice with warm tap water. Let drain. Set aside.

9. Once mixture boils, remove meat and vegetables from the pot. Set aside.

10. Add rice to pot. Follow cooking instructions on the container.

11. About halfway through the cooking time, turn off the heat. Cover the surface of the rice with meat and vegetables. Sprinkle with cumin. Place a plate over the mixture, leaving about an inch of space between the edge of the plate and the wall of the pot.

12. Cover the pot and let rest for 15 minutes.

13. Make a fresh salad while you wait. The most suitable salad for pilaf is shakarob, which means "sweet water" in Persian. It is a simple mélange of sliced onions and tomatoes sprinkled with salt.

14. Serve the plov in an artisanal ceramic *lyagan* (serving plate) and set your table with a handmade Uzbek *dastarkhān* (tablecloth).



MUSEUM OF INDIAN ARTS + CULTURE

HERE, NOW AND ALWAYS CELEBRATION DINNER

Saturday, June 25, 2022

Museum of Indian Arts and Culture, Milner Plaza
710 Camino Lejo, Santa Fe, NM

Join us in celebrating the grand reopening of MIAC's core exhibit, *Here, Now and Always*. This benefit event features an exhibit preview, a Pueblo-style feast prepared by Norma Naranjo (Ohkay Owingeh) of The Feasting Place, special performances by the Institute of American Indian Arts (IAIA), and more. Proceeds support MIAC's exhibitions and educational programming.

Hosted by the Museum of New Mexico Foundation. For sponsorship opportunities and tickets, visit museumfoundation.org/hna or call (505) 982-2282.



Marla Allison (Laguna), *Water Girls*, 2017, Detail, Acrylic on canvas, 90"x40"

RECIPES

BARBACOA DE POLLO

Recipe by Juana Gutiérrez Contreras

Barbacoa de Pollo is a traditional Zapotec dish served in the autumn. Renowned natural dyer and International Folk Art Market veteran Juana Gutiérrez Contreras, a partner in her family's Teotitlan del Valle-based textile business, Porfirio Gutiérrez y Familia, shares her recipe translated via telephone by family friend Robert Sturm. *Gracias Juana y Robert!*

- 1 lb dry guajillo chile
- 3 medium or 2 large white onions
- 3 large cloves of garlic
- 2-3 tbsp thyme
- 4 cloves
- 1 large chicken, cut into pieces
- 4 1/2 inch cinnamon stick
- A few avocado leaves

1. Preheat the oven to 375 degrees.
2. Clean the chile removing the stems and the seeds. Soak in hot water.
3. Grill the onion and garlic on a comal or grill pan until they are seared and easy to peel. Remove from the pan and peel. Add to the chile.
4. Toast the thyme and cloves on the comal for just a few seconds, until they start to release their aroma. Process in a food processor or blender with water from the chile bath until smooth. If the liquid is very thick then add a little more water.
5. Clean the chicken and cut into serving-size pieces.
6. Arrange the chicken in a single layer in casserole, place the cinnamon strategically, and cover with the sauce.
7. Cook until chicken is cooked through, approximately 1 hour.
8. If making tacos, shred the chicken in the kitchen, and place in serving dish. Serve with avocado leaves, corn tortillas, and with chopped cilantro, lemon wedges, and finely chopped romaine or cabbage. A bit of pico de gallo is never a bad idea.

FOOD IS A SACRED THING IN ZAPOTEC CULTURE: A REMINDER OF THE GIFTS EARTH BRINGS TO US HUMANS.



Visit Porfirio Gutiérrez and his masterful Zapotec weavings at International Folk Art Market this summer. folkartmarket.org

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JUNE 17TH-JULY 8TH | OPENING RECEPTION JUNE 17TH



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Mark Spencer, First Flowers #1 (detail) 16" x16", oil on panel
Martin Cary Horowitz, The Burial Series II (detail) 42"x 24", 23 karat gilded bronze

THE BURIAL SERIES

MARTIN CARY HOROWITZ

JULY 22ND - AUGUST 31ST | OPENING RECEPTION JULY 22ND

FIERY JACKFRUIT VINDALOO

Recipe by Parth Purandar, courtesy of Adiv Pure Nature

EQUIPMENT:

- Blender
- Thick-bottom pot with lid
- Stainless steel bowl
- Wooden spatula

FOR THE SPICE MIX:

- 12 pieces Kashmiri chilies, destemmed (These are dried red chilies that are available at Indian grocers. You can also use dried red chilies that aren't too spicy.)
- 5 cloves of garlic, peeled
- 15 g ginger, peeled
- 150 g white onion, peeled
- 1 1/2 tsp cumin seeds
- 1/2 tsp turmeric powder
- 1 inch cinnamon stick
- 6 black peppercorns
- 4 cloves
- 50 ml red wine vinegar

In a blender, purée all ingredients from the spice-mix list into a smooth paste—you may have to repeat the blending process so that everything is smooth and no bits of coarse spices are left.

FOR THE JACKFRUIT:

- 600 g jackfruit cubes, canned or fresh-cut into 1/2 inch cubes
- 2 tsp vegetable oil
- 150 ml water
- 1 tbsp salt

1. Add blended spice mix to the cubed jackfruit and mix well. Once coated, cover the bowl and refrigerate for 4-6 hours or overnight.
2. Bring the jackfruit to room temperature 30 minutes before cooking.
3. Place a heavy-bottom pan on a medium flame.
4. After a minute add oil and bring to temperature.



The naturally dyed textiles of Adiv Pure Nature help represent India at International Folk Art Market. For tickets: folkartmarket.org.

5. Add in the marinated jackfruit and cook until the jackfruit begins to get a light sear and/or some caramelization begins to take place.
6. Using a wooden spatula turn the cubed jackfruit once, scrapping the bottom of the pot at the same time.
7. Once the jackfruit has a bit of color, add in water and bring to a gentle simmer.
8. Turn the flame down to a medium-low, add in salt, and place a lid on the pot.
9. Slow-braise the jackfruit for 60-70 minutes until the jackfruit is fall-apart soft.
10. Once cooked remove the lid and

reduce until the consistency is close to that of meat chili.

11. Adjust the vinegar and salt according to taste.

Chef notes: Make sure the jackfruit is marinated well. Adjust the amount of chili as per heat preference. Add more water to the cooking process if it becomes dry before the jackfruit is tender. The balance of acid and seasoning is important so feel free to adjust the vinegar and salt as per taste.



THIS USAI FAMILY FAVORITE APPEARS ON NONNA'S TABLE EVERY SUMMER WHEN THE GRAND-KIDS COME TO STAY.

The silver filigree work of Andrea Usai and his Sardinian atelier will be on view at this year's International Folk Art Market. folkartmarket.org

COSTOLE A LA MAMMA CON POLENTA

Recipe by Usai Family

- 1 kg pork ribs (*costole*)
- 1/2 cup masala
- 1 tbsp tomato paste
- 4 tomato cans (*passata*)
- 2 pepperoncini
- Salt to taste
- 1/2 tsp sugar
- Fresh basil leaves

Roast ribs on high flame in a pan without oil until brown. Add masala and stir until evaporated. Coat the ribs with tomato paste and stir-fry for a further minute. Now add the tomato cans, pepperoncini, salt, sugar. Rinse tomato cans with water; add the water to the tomato sauce. Cover and simmer for approximately 2 hours on low heat until tomato sauce thickens and ribs are tender and soft. Finally add fresh basil leaves to taste. Serve with polenta.

FOR THE POLENTA:

Polenta is nothing more than coarsely ground cornmeal. The classic ratio is 1-part polenta to 4 parts water, but I like to measure the polenta just a little less than a full cup. I often use chicken broth instead of water. It's a perfect base for any kind of saucy meat.

- 4 cups water
- 1 tsp fine salt
- 1 cup polenta
- 3 tbsp butter, divided
- 1/2 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish

1. Bring water and salt to a boil in a large saucepan; pour polenta slowly into boiling water, whisking constantly until all polenta is stirred in and there are no lumps.
2. Reduce heat to low and simmer, whisking often, until polenta starts to thicken, about 5 minutes. Polenta mixture should still be slightly loose. Cover and cook for 30 minutes, whisking every 5 to 6 minutes. When polenta is too thick to whisk, stir with a wooden spoon. Polenta is done when texture is creamy and the individual grains are tender.
3. Turn off heat and gently stir 2 tablespoons butter into polenta until butter partially melts; mix 1/2 cup Parmigiano-Reggiano cheese into polenta until cheese has melted. Cover and let stand 5 minutes to thicken; stir and taste for salt before transferring to a serving bowl. Top polenta with remaining 1 tablespoon butter and about 1 tablespoon freshly grated Parmigiano-Reggiano cheese for garnish. Serve with Costole -> see attached recipe.



GUATEMALAN GARNACHAS

Recipe courtesy of Multicolores

- 10 corn tortillas
- Oil to taste
- 1 onion, chopped
- 3 tomatoes
- 1 garlic clove
- 1/2 lb cooked minced meat
- Worcestershire sauce to taste
- Mayonnaise and mustard
- 1 lettuce, chopped in thin, long strips
- 1 lemon
- Homemade tomato sauce

1. Fry the tortillas in very hot oil until golden brown, and then leave them on a paper napkin to release the oil.
2. Chop the onion, tomato, garlic, and fry everything.
3. When the onion, tomato, and garlic begin to take on color, add the cooked minced meat.
4. Let it cook a little so that it loses a little water, then add the salt and a little Worcestershire sauce. Remove from heat and let cool.
5. On each tortilla spread a little mustard, mayonnaise and put some strips of julienned lettuce.
6. Squeeze a few drops of lemon over the lettuce and add a little salt.
7. Place the meat preparation on top of the lettuce and add a little tomato sauce on top of it.

Visit Multicolores, a cooperative of visionary Mayan rug makers, at the International Folk Art Market this summer. folkartmarket.org



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SHARING YORUBA INDIGO ARTIST GASALI ADEYEMO'S DELICIOUS FRITTERS WITH FAMILY AND FRIENDS IS A GREAT WAY TO KEEP THE SPIRIT OF CULTURAL EXCHANGE GOING ALL YEAR LONG.

To visit Gasali's booth at IFAM, which will be full of Yoruba indigo resist textiles, purchase tickets at folkartmarket.org.

AKARA

Recipe by Gasali Adeyemo

- 5 cups of black-eyed peas
- 1 onion
- 1 red bell pepper
- 1 tsp of salt
- 1 habanero peppers

1. Soak 5 cups of black-eyed peas in a bowl of cold water overnight. Make sure there are several inches of water above the beans because they will soak it up. The next day use your hands to gently rub the beans to remove the skin. The skin floats to the top of the water; drain and rinse until only the beans remain.

2. Place the beans in a blender with the onion and bell pepper.* You can also add habanero pepper to taste if you like spicy. Pour the batter into a large bowl and mix with a wooden spoon, then add the salt. Stir fast for several minutes to get the batter smooth and fluffy.

3. Heat up oil in a pan and drop spoonfuls of batter into the hot oil. You can cook several at a time in the pan. Cook for a few minutes and then flip to cook both sides evenly.

4. Remove from oil and place on a plate covered with a paper towel to remove excess oil.

**To avoid burning out the blender I put the onion and pepper in first and the beans on top. It helps it blend easier.*



A QUICK-PICKLE RECIPE FROM OUR NEIGHBOR TO THE SOUTH RAISES BASIC DISHES LIKE A GRILLED CHEESE SANDWICH OR ROASTED MEATS TO THE NEXT LEVEL.

Immerse yourself in other aspects of Spanish heritage at Spanish Market's traditional and contemporary sections. Details on page 39.

ESCABECHE

Recipe by TABLE staff

Adding a vegetable escabeche to even the most familiar dish can accomplish two things. First, a little vinegar brightens the palate with its sharp contrast to rich fats and darker flavors. Sauce-heavy or dairy-forward foods, for example, tend to dull the taste buds. Second, the gentle crunch is a simple pleasure. A forkful of tender meat completed with a crisp bite of pickled veg stirs something primal in us. Try this with your next melted sammie, or that slow-cooked pot roast you make when the first cold night hits.

- 3 16-oz glass jars with lids
- 3 tsp peppercorns (or gochujang pepper)
- 2 cups carrots, sliced
- 3 bunches radishes, sliced (julienned kohlrabi is a delicious substitute)
- 3 jalapeños, sliced & seeds removed
- 3 bay leaves
- 9 garlic cloves, peeled and smashed
- 3 sprigs fresh thyme or oregano
- 1 tbsp organic sugar or *piloncillo* (raw pure cane sugar)
- 1/4 tsp sea salt
- 1 cup distilled vinegar
- 2 cups water

1. In each jar, place 1 teaspoon of peppercorns.
2. Pack each jar with carrots, radishes, and jalapeños, tucking in a bay leaf, 3 smashed garlic cloves, and a sprig of fresh thyme or oregano into each jar. Look for ways to press these visually stunning ingredients close to the sides of the jars for shelf-appeal.
3. Bring vinegar, water, salt, and sugar to a boil. Stir until salt and sugar are dissolved. Pour liquid into jars and let cool to room temperature sealing. Store in refrigerator for at least a day, and up to a month.

STORY BY MARA HARRIS
PHOTOGRAPHY BY TIRA HOWARD
STYLING BY KEITH RECKER



KITCHEN PROTECTOR

THE SPANISH BROUGHT SAN PASCUAL TO NEW MEXICO,
AND HE'S MADE HIMSELF VERY MUCH AT HOME.

Step into just about any New Mexico kitchen, humble or fancy, and you'll find the benevolent visage of San Pasqual, the patron saint of cooks and kitchens. His smiling face, apron, and spoon show up on *retablos* (paintings), *bultos* (statuettes), and tea towels, his image often accompanied by chile ristras, an *horno* (oven), a pot of beans, or other traditional foods. He is also sometimes shown with more contemporary foods, such as grapes or a glass of wine, or the pizza depicted by artist Nicholas Herrera.

The saint was born Paschal Baylón on May 16, 1540, in Torrehermosa, in the Kingdom of Aragón, in Spain. His birthdate that year was the Feast of the Pentecost, which inspired his name, Paschal. He spent his youth tending his family's sheep, and during his days in the fields he taught himself to read. Early on he demonstrated humility, piety, and a devotion to the Eucharist, and his deep faith led him to the religious life; he became a Franciscan friar in 1564. He embraced poverty and humility, and by all accounts was cheerful, respectful, and compassionate to all. His monastery jobs included porter and cook, and he lived his life in meditation and prayer, even as he worked. He died on May 17, 1592, and was canonized on October 16, 1690 due to a number of miracles reported at his tomb.

Spanish travelers to the New World brought with them devotion to and images of San Pasqual and many other saints, but he and San Isidro, the patron saint of agriculture, have become distinctly New Mexican over the centuries. "The Spanish who first arrived with the conquistadors were mostly townfolk who didn't know how to build or farm and had to learn quickly," says Nicolasa Chávez, Deputy State Historian for New Mexico. "The Pueblo style of architecture, with central fortified buildings surrounded by agricultural land, resonated with them. They turned to Saints Isidro and Pasqual for support and guidance for planting, harvesting, and cooking—farming and agriculture were critical to survival." Winters were harsh and long, and dried foods such as beans, chiles, garlic, onions, and other staples had to last. The combination of indigenous foods with what the settlers brought with them from Europe led to a distinct regional cuisine presided over by saints who were the protectors of fields, home, and hearth.

The artisans who accompanied the first Spanish settlers painted devotional retablos and bultos and were known as *santeros*. The santero tradition faded in the late 19th century, but began to proliferate again with a big push in the early 1920s and '30s to revive traditional Spanish and Native American arts, both for cultural purposes and to serve a new and growing audience of tourists. Santa Fe's Spanish Market was founded in 1926 to revive and celebrate the traditional arts of New Spain, and has grown to a juried show featuring over

200 artists from New Mexico and southern Colorado, working in 19 art categories. It is the largest and oldest juried Hispanic art show and sale in the United States.

The depictions of San Pasqual in early New Mexico and in other Catholic traditions are much more saintly—a serious friar kneeling in prayer—but in the centuries since, he has become cheerful and beloved and distinctly ours, with his traditional foods and benevolent smile. San Pasqual resonates with cooks—in the kitchen, everyone can use a friendly protector.



Above: San Pascual, Mexico, 18th century, Collection of the Spanish Colonial Arts Society; 2015.001.
Opposite: San Pascual by contemporary New Mexican santero, Nicholas Herrera.

BY ALL ACCOUNTS, SAN PASCUAL WAS CHEERFUL, RESPECTFUL AND COMPASSIONATE TO ALL IN HIS ROLES OF PORTER, COOK, AND MONK.



THE BEST MEAL YOU'LL NEVER HAVE

THE KITCHEN FAMILY AT PALACE PRIME INVITED TABLE MAGAZINE TO JOIN THEM FOR THEIR SIMPLE AND TOTALLY DELICIOUS PRE-SHIFT MEAL.

Before the busy dinner shift begins at Santa Fe's popular Palace Prime, the chefs, servers, bartenders, bussers, dishwashers, and everyone else who keeps the restaurant humming, gather to share a family meal.

Observed in restaurants around the world, this tradition brings together the front-of-the house and the back for a moment of calm before the storm. Amid the laughter and the stories, the news of the day and the jokes, the employees enjoy this meal the way you might savor a Sunday dinner at your grandmother's table. Every bite provides sustenance, helping the staff endure the evening rush, night after night.

"We really put our backs into the family meal," says Palace Prime Executive Chef Rocky Durham. "It's either myself or my chef, and sometimes we all pitch in, but it's never two-day-old soup and mashed potatoes. Ever. We make the staff something special and wonderful as well."

You won't find the family meal fare on Palace Prime's menu, which features upscale cuisine—think herb-cured bison carpaccio, 16-ounce prime ribeye and Maine lobster. The polished dishes sent out from the kitchen to the dining room may dazzle the restaurant patrons, but they might choose to order the family meal instead, if they knew what the staff was savoring.

As the saying goes, the family meal is the best meal you'll never have. Consider, for instance, a recent repast Durham cooked up with the help of some kitchen compatriots—fantastic fajitas, a combo of sautéed red and green bell peppers, red onions and prime rib end cuts, all piled into griddled tortillas and served with a trio of salsas and a fresh green salad, brightly colored with carrot ribbons.

Other Palace Prime family meals have included shrimp and vegetable stir-fry with homemade green curry and jasmine rice, and beef Bourguignon. "I like to show off to the staff," Durham says. "I really want them to feel that we appreciate the work they do. It's not that we don't utilize leftovers, but it's never like 'This is what you're getting because we don't have time for you.' We had done prime rib a few days before we made the fajitas and we had some end cuts, so I used those."

Often Palace Prime's family meal is rooted in what the employees grew up eating at their family tables. "A lot of our ideas stem from our childhood and our past, growing up," says Chef de Cuisine Phil Castañeda. "It's nice to share those memories." This includes tacos, burgers, and Frito pies, the kind of food that binds. "The family meal really helps establish camaraderie and it brings people together, so that they feel more like family and less like a coworker," Castañeda says. "It's a nice chance for everybody to take a break and not be stressed about work and prep, and to have a chance to sit down with your coworkers and relax, eat some good food and power up for the shift."



Left: Chef Rocky Durham at work in the Palace Prime kitchen. This page, top: The staff serves up their fajita feast. Bottom: Simply cooked and beautifully seasoned, this staff meal is indeed one of the best meals we will never have!

As of press time, Rocky Durham and his wife, Emmy, are headed to Moldova to help the Ukraine people, so you won't see him at Palace Prime for a while. To make a donation for their efforts in providing food and supplies to Ukrainian refugees, go to gofundme.com/f/new-mexicans-helping-ukrainians.

FAMILY MEAL

The family meal forges lasting ties. "It is a time for us to all gather and sit down and say hello to each other, and check in and touch base about what's coming up for the evening and what we should be planning for," says Sasha Pogodaeva, a lounge server at Palace Prime. "It's a continuation of our friendship at work. We eat and chat about notes for the night. Just like in each traditional family, the meal is the time of connection for people all over the world. You can't escape that when it comes to mealtime."

Above all, the family meal builds a sense of community in a workplace known for its division of labor. "It's got to be about the staff, about our people," says Durham, a veteran chef in the Santa Fe restaurant scene. "We have to look after each other, period. We have to create loving environments. It can't be the old paradigm of the French chef throwing pots around the kitchen."

If anything's flying around this kitchen, it's a sense of merriment and mutual appreciation. "Everyone shows up and there's lots of laughter, Durham says. "We're dancing and singing, we're making stupid jokes. The family that we have here is very close. There's no way you can leave work without getting 16 or 20 hugs first. It's a real culture of checking in and checking out with every staff member. We know about everybody's families, how their grandma's doing. Everyone has an opportunity to check in. I think we're doing a very good job of creating this culture of closeness."

Ultimately, the family meal offers a break from the hectic pace of restaurant life. "The family meal is important," says Pogodaeva. "It makes a difference before you're about to embark on a very long night. And some of us have other obligations, maybe another job or school, and we're running after work from one activity to the next. The family meal is a moment of pause, and taking a moment can be a very nourishing and grounding experience before a long five-hour or seven-hour shift."

It's telling that the head chef makes a point of eating last during Palace Prime's family meal. "I want to make sure everybody gets fed before I eat," says Durham, who is passionate about making food that not only fills up everybody, it warms the heart and spirit. "If you put love into the food, they will appreciate it," he says. "That is anymore why I do this job. I feel this responsibility. I love these people. What better expression is there?"

Visit Palace Prime at palaceprimesf.com.



Clockwise from top: Chef Rocky makes the rounds at the family meal. Vegetables on the stove. One of the radiant faces in the kitchen at Palace Prime.

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STORY BY GABE GOMEZ
PHOTOGRAPHY BY GABRIELLA MARKS
FASHION STYLING BY KITTY AULT
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FOOD & RECIPES BY CHEF LESLIE CHAVEZ
WINES BY GRUET
BEVERAGES BY LEAF & HIVE
VENUE BY BLAME HER RANCH

GRAND GESTURES, GLAMOROUS EXPERIENCES

GLAMPING IN NEW MEXICO HITS NEW
HEIGHTS AT BLAME HER RANCH, A
1,650-ACRE LUXURY AIRBNB VENUE AT
GLORIETA MESA.



New Mexico is a place of grand gestures. Whether hiking in Santa Fe's Aspen Vista when the autumnal hues begin to appear or soaking one's weary bones in the natural hot springs of Jemez, experiences angle towards the singular and declarative.

The things we build for ourselves within this landscape, too, can offer experiences found nowhere else. This cannot be illustrated more clearly than Blame Her Ranch, the private home of owners Steve and Linda Blamer, who began renting their ranch to couples for destination weddings in 2018. "When we first built the ranch, it was with family in mind," says Linda Blamer, "and when our daughter got married, the wedding planner, the florists, everybody kept saying, you have something here." That something has evolved into the luxury Airbnb that sits atop a 1,650-acre property on the southernmost tip of Glorieta Mesa, 45 minutes north of Santa Fe, NM.

The main lodge, perched on a mesa that neighbors the 1.6-million-acre Santa Fe National Forest, appears after twisting along a dirt road lined with piñon trees. One can easily imagine this as the center of a full menu of activities:

The harmony between the dwellings and the landscape is no accident here.

the house comfortably sleeps 24 and contains a great room with vaulted ceiling and 28-foot fireplace, primary suite, private movie theater, dining room, gourmet chef kitchen, and bar.

And although the main features of the lodge elicit immediate emotional response, the details, the quieter subtleties, are what inspire its guests. The warmth of stone, wood, and leather sets the tone as you enter, complemented by views of the ample lawn, infinity pool, and a 70-mile panoramic view.

Glamping may be a buzzy term among selfie-friendly urbanites, but Blame Her Ranch takes this concept further than most. The indoor and outdoor spaces are thoughtful and balanced across the several exterior dwellings situated throughout the property.

Blame Her Ranch leans into Southwestern iconography in spades. Its décor is a dichotomy of Native American art and artifact and cowboy trope. A beautiful tipi, which sleeps two adults, is nestled steps away from the main Lodge and at the right edge of the mesa sit two Conestoga wagons, which harken the area's Santa Fe Trail era. Each wagon is over 180 square feet and can sleep four guests. These and other guest rooms on the property bring the ranch's overnight capacity to 44 guests.



Among sustainable building and conservation practices inherent to the building and maintenance of the ranch are a deep commitment and investment to the environment and immediate surroundings. The connectivity and harmony between the dwelling and landscape are not by accident. The Blamers hired San Isidro Permaculture to help fulfill their vision for sustainability, biodiversity, indigenous agriculture, and support of local wildlife.

It's important to differentiate between "amenities" and "experiences" at Blame Her Ranch. All the things you might expect, as well as fantastic surprises, abound on this luxury property. Beginning with the outdoor pool and sunbathing area that sits on the edge of a cliff, an outdoor kitchen, complete with an Italian stone pizza oven and smoker, to the yoga deck next to the sauna, which is literally on the cliff's edge. Finally, there is the cauldron hot tub. Where the tipi and wagons inspire the imagination to another time, the cauldron hot tub, the only one of its kind in the US, is what might turn up in a Three Stooges skit. Seemingly, the hot tub is a giant pot suspended by chains over open flames but is, in fact, a perfectly safe, state-of-the-art design dreamt up by Steve Blamer.

There is, of course, the feature that started it all for Blamer Her Ranch. To exchange wedding vows at the Cliffside Gazebo under the gaze of your betrothed, among friends and family, with a vista symbolizing endless possibilities, is how many fall in love with Blame Her Ranch, where its guests often find themselves booking their reservations on the spot.

After one visit, something quite remarkable was indeed created here. Steve Blamer describes the ranch as a "calculated accident." And like so many unique places in New Mexico, the Blame Her Ranch transforms us, makes us feel different about ourselves and the lives we lead elsewhere by coming together with those we love under her stars.

Blame Her Ranch hosted TABLE Magazine New Mexico for an incredible dinner party under the stars. Chef Leslie Chavez created superb dishes for the occasion that were enjoyed with a selection of Gruet wines and beverages from Leaf & Hive.



MANY THANKS TO THE WONDERFUL BUSINESSES WHO HELPED MAKE OUR VISIT TO BLAME HER RANCH SO SPECTACULAR:

Blame Her Ranch,
blameheranch.com

Kitty Ault, kastylesantafe.com

Robert Nachman,
robernachman.com

Gruet Wines,
gruetwinery.com

Leaf & Hive, leafandhive.com

Peyote Bird Designs,
peyotebird.com

Red River Mercantile,
redrivermercantile.com

Shiprock Gallery,
shiprocksantafe.com

Sign of the Pampered Maiden,
signofthepamperedmaiden.com

GRACE, wearyourgrace.com

Percy's Hat Shop,
percyshatshop.com

Jess Evans,
[@thebeautybarsantafe](https://www.instagram.com/thebeautybarsantafe)

Hanna Sparks, *Production Assistant*

THE MENU

CREATED AND PREPARED BY
CHEF LESLIE CHAVEZ

Steamed Mussels in Garlic Butter, Shallots, White Wine & Herbs with a Toasted Baguette

Grilled Flank Steak with Fresh Basil Pesto

Roasted Russian Banana Fingerling Potatoes, Fresh Chives & Smoked Applewood Bacon

Asparagus with Garlic & Roasted Campari Tomatoes
Lemon Tart with a Shortbread Crust & Fresh Berries

Lemon Tart with a Shortbread Crust and Fresh Berries

Visit newmexico.tablemagazine.com for recipes to recreate the moment in your own backyard.

STORY BY ALEX HANNA
PHOTOGRAPHY BY GABRIELLA MARKS

Art of the Staycation

THE INN OF THE FIVE GRACES IS A SANCTUARY IN SANTA FE.

Opposite: Magnificent mosaics in the bath of one of the guest rooms. This page: The corridor through which one passes to arrive at the spa's treatment rooms.



Sylvia Seret in 1994, the Inn's aesthetic is rooted in their 10 years living in Afghanistan, which informed the East-meets-West maximalist décor of the hotel's 25 rooms. Carved wooden architectural details and the Serets' skilled eyes for room composition made us forget the world outside. Our room, and indeed all the spaces on the property, embraced us. We felt more than cared for and comfortable.

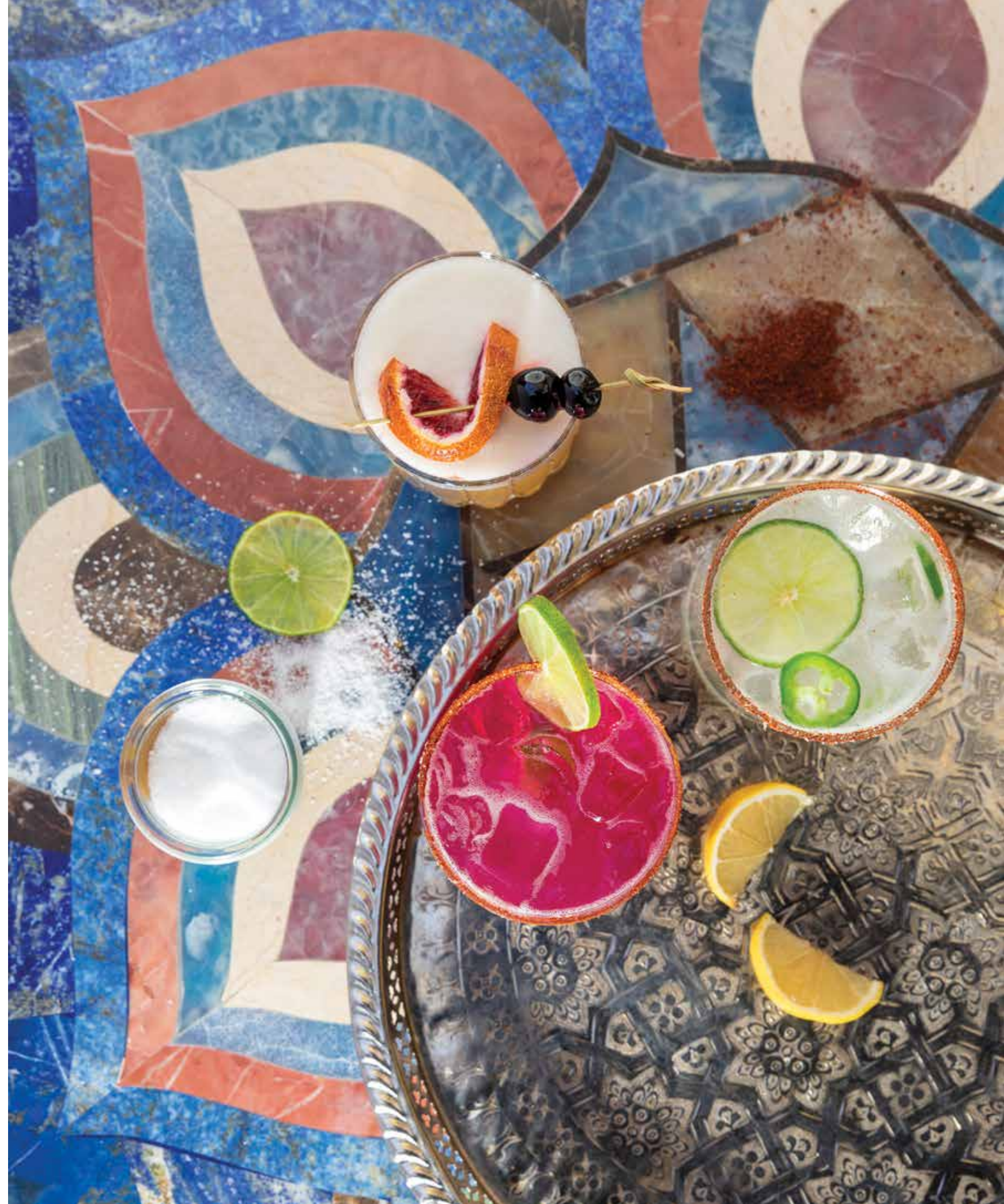
Another benefit of a staycation in your own hometown is that you can invite friends along for the fun. And we did just that. The Inn had our very own New Mexican Gruet sparkling already chilled in the room; after soaking up the atmosphere with another couple, we headed across the street to Santa Fe's mainstay classic French bistro, 315. The menu offers a diverse and innovative selection of dishes, including fresh oysters flown in daily. Chef Louis Moskow, quite the well-known character around town, will certainly stop by your table to chat about 315's extensive selection of amazing wines.

The next morning, we were very slow to leave our nest but the prospect of a full breakfast, included with the stay, eventually motivated us out our little door and through our private gate to meander across the street. I've had a lot of New Mexico-style

It turns out that Fantasyland is only one mile from my house in the Casa Solana neighborhood of Santa Fe. I checked into the Inn of the Five Graces recently, and was magically transported to the other side of the world... perhaps Morocco, where I was supposed to celebrate one of those big-zero birthdays back in 2020. *We all know what happened to that idea.* After snooping around the suite for a bit, marveling at the embroidered suzannis and stunning statuary, I quickly drew a bath in the palatial yet intimate bathroom, which was completely covered in intricate tile and semi-precious stone renderings of mystical flora and fauna. I took a deep breath and truly, completely relaxed. So began a perfect staycation weekend of escape from the stresses of my normal routine.

If there is one thing that we perfected over these last two pandemic years, it is the art of the staycation. We took so many fun road trips and visits all around New Mexico (and just over the borders to our neighboring states). We define staycation broadly: if you can get there by check-in time without getting on a flight, it's eligible. I came to realize that the staycation is not just for pandemic times, but something so nurturing, healthy, fun, and awakening that we will want to incorporate it more regularly into our post-pandemic lives. Staycations when done right can have all the joys of true vacations with few of the hassles. Have you had a flight cancelled recently? I think you get my drift.

With just one night at The Inn of the Five Graces, we managed to achieve a sublime state of staycation perfection. Established by Ira and



breakfasts in my day, but this elevated version had to be one of the most delicious ever. Be sure to order “Christmas” with your dish because both the red and the green chile were fantastic. We chatted with some folks at the next table who were from LA, and it was their first time in Santa Fe. They were starry-eyed with the whole experience, and it was gratifying to share in the joys of our town with them.

Our staycation concluded in the Inn’s new spa, which proved to be the highlight of the weekend. If The Inn of the Five Graces is a sanctuary, then the spa is the precious sanctuary within a sanctuary—and only hotel guests can go there. Upon entering, we felt as if we had unlocked another luxurious level of our own hometown. To prepare for our massages, we steamed in a seriously gorgeous tiled room. If we had any remaining doubts that we were in a sublime fantasy Moroccan vacation, they quickly vanished into the mists of that room and the unparalleled feeling of a 90-minute-deep-tissue massage. Afterwards we lingered in our bathrobes in the lounge’s sumptuously upholstered chairs for as long as we thought we could get away with, murmuring all the while, *There’s no place like home.*



Clockwise from top: Sumptuous handmade textiles abound at the Inn of the Five Graces. A vintage figurine in one of the spa rooms. A Tibetan singing bowl adds its sonorous notes to one of the Inn’s spa treatment rooms.

If the Inn of the Five Graces is a sanctuary, then the spa is a precious sanctuary within a sanctuary.

PRO TIPS FOR STAYING AT THE INN OF THE FIVE GRACES:

Follow instructions and let the staff light the first fire. The deep, old fireplaces need an experienced touch.

If you want to enjoy the luscious cuisine of 315 without leaving the sanctuary of your gorgeous room, The Inn of the Five Graces will deliver the cuisine to your door.



STORY BY JULIA GOLDBERG
PHOTOGRAPHY BY HARSH PANDEY AND QUELCY KOGEL

TEA AND EMPATHY

JOURNALIST JULIA GOLDBERG INTERVIEWS CHEF ASMA KHAN ABOUT THE TROUBLING ROOTS OF THIS GLOBALLY EMBRACED, AND QUITE SOOTHING, BEVERAGE.

Chef Asma Khan carefully tips her cup to show the tea's dark color without spilling the liquid. The tea has been cooked in a terracotta pot, its color "dark" and "earthy," she says. "The aroma has got pepper, ginger, bay leaf, a little bit of cinnamon, cardamom," she notes. "This tea is alive with flavors. Every sip, as it cools, I will taste a different spice." Khan is thousands of miles away, sipping her chai via Zoom from London, but despite the distance and technology, her description casts a spell and the tea—its aroma and history—seems closer than 5,000 miles and 300-plus years.

Tea, of course, is more than an enjoyable beverage. Its trade history bears "the scars of colonialism," Khan says, in the soil of India where she was born and raised. Those scars trace back to the 18th and 19th centuries when England exported to China opium grown in India in exchange for tea and other goods. Opium strips the soil of nutrients and often left cash-strapped families unable to eat the crops they cultivated.

At the same time, people in India began growing "very addicted" to drinking tea. One of Khan's maternal ancestors planted some of the first tea gardens in Darjeeling. "I believe the saplings were smuggled in from China," she says, "and this is how our plantations started." At some point, she adds, the family owned 32 tea gardens; today, just two remain.

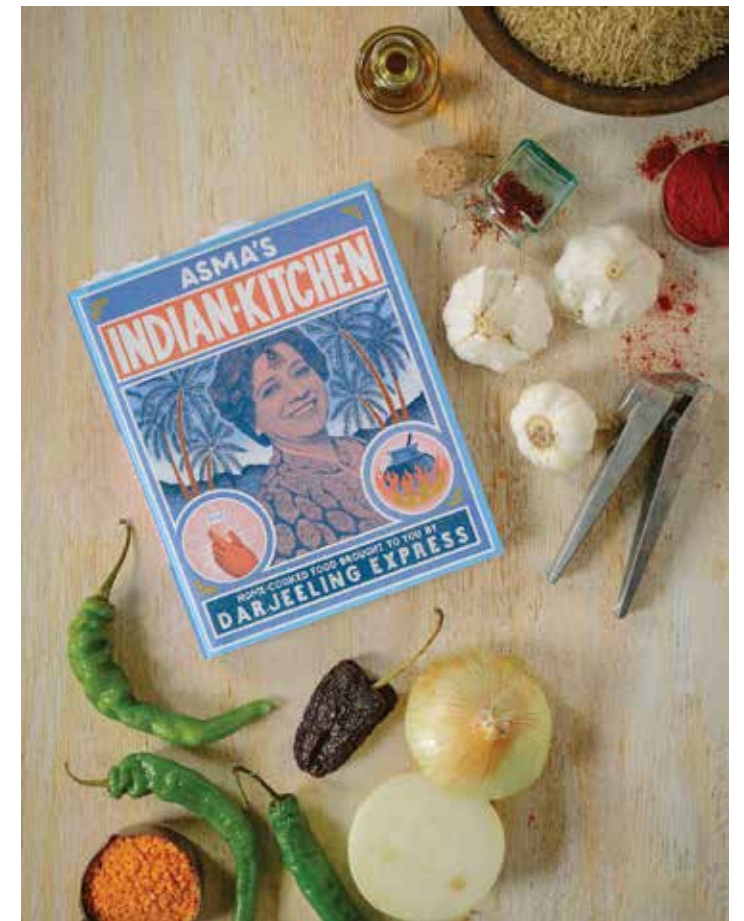
Yet tea, despite its colonialist roots, also served "as the great leveler," in Indian society, she says. In Calcutta—where her family moved in the 1940s—tea stalls abound to this day. "Because of the problems of untouchability and caste in India, the tea shop was one place where everybody came to drink tea," she says. But to avoid drinking from a cup used by someone from a lower caste, "these terracotta cups were made that were thrown away and broken the moment you drank your tea."

Khan asks someone off camera—she is speaking from her restaurant Darjeeling Express—to hand her something and holds up a small brown cup. "We serve tea in my restaurant in these terracotta cups," she says.

Khan will discuss tea, as well as her own story of becoming a professional chef, during a May 22 afternoon tea at the Santa Fe Literary Festival.

Afternoon tea in India, Khan notes, "is pretty much a copy of the afternoon tea you get in England. You have sandwiches, you've got cakes, jam and bread and fruitcake often, cookies, biscuits, Nankhatai, which is like a shortbread biscuit." The practice of gathering for such a repast was influenced by industrialization and its concomitant leisure time but, also, by the advent of electricity and the ability "to have dinner later because everybody had power in the house."

Tea for such afternoon gatherings, she explains, is usually first flush—early leaves—Darjeeling tea and never drunk with milk or sugar.



Everyday terracotta tea cups, at left. Asma Khan's book, *Asma's Indian Kitchen*, above.

The tea consumed on the streets, however, differs starkly. Cups are small, the brew intense and accompanied by a *shingara*, "which is the Bengali word for samosa," she explains. "The dough is enriched. It's not thin and crispy and large. It's small and fat and triangular. It's stuffed with potatoes and in winter stuffed with cauliflower, peas, and peanuts, and it's just unbelievably tasty and very cheap." Thus, regardless of "what you were and who you were, you could always buy at least one shingara with your...tea. Tea was always cheap."

She says she looks forward to discussing the significance of tea in her culture—along with myriad other topics—during her event in Santa Fe, her first trip to the city.

"I'm super excited," she says. "I'm looking forward to discovering the kind of regional cuisine of Santa Fe" and to talking with people about the regional cuisines of India, her own approach to cooking, and the restaurant industry.

Khan tells the story of her restaurant, which she opened in 2017, during her star-turn in 2019 during the sixth season

of *Chef's Table*, where she became the first British chef profiled by the show. As a child, Khan rode the Darjeeling Express steam train as it traveled up the mountains, away from the heat in Calcutta. She recounts in the episode's opening moments putting her head out the window into the cool breeze: "I would call my name out and the entire mountain would echo my name back to me," she narrates. "That was my moment of freedom, of liberation. I controlled where my life was going. I knew, one day, everybody would know my name."

These days, that prediction rings true. Coming out of the pandemic, Khan says her restaurant has been busy with "happy customers," including recent visits from Hollywood actors like Paul Rudd, she says, as well as notable Bollywood stars. But for Khan, her success and platform have only deepened her resolve to address inequity and injustices, in both her industry and beyond.

She speaks of this resolve during her episode of *Chef's Table* as coming from her father, who told her, "If you are in a position of strength, if you are privileged, you have an obligation to speak up for the voiceless and amplify the voice of the weak."

Khan was born into a royal family in India, but also was the second daughter, a status that carried stigma. As she discusses during the show, she became that much more determined to make her parents proud, but has also devoted her life to championing other women. She runs her restaurant with an all-women

staff and has spoken out against abuse in the restaurant industry, publicly calling out Michelin for not rescinding a star awarded to a chef accused of abusing his staff.

She advocates for unionizing within restaurants and envisions a system of inspection for working conditions. Shortly after this interview, Khan announced she would be looking for a new location for her restaurant—which she relocated to Covent Gardens in 2020—with an open kitchen to better showcase her all-female kitchen staff. Working to address injustices, she explains, will allow her to feel she has not wasted her life. "My legacy will be for all those women who I was able to help," she says, "not what I achieved. I see myself as someone who is there to lift others. And in that process, I will rise too, but I must lift others because I have never had to sleep hungry. I have had a roof over my head. I have been educated. I have never been abused. I have never had anyone touching me without consent. But I know people who do have to live this way. And I will do everything I can."

While it was her father who told her to use her privilege to help others, her mother, also a food entrepreneur, modeled that behavior, taking the family's staff to eat with them in restaurants "which you don't do in India," Khan says, and hiring women she knew had been abandoned by their husbands so they could support themselves.

Khan's forthcoming book, *Ammu: Indian Home-Cooking To Nourish Your Soul*, is both memoir and cookbook, and a tribute to her mother.

ASMA KHAN WORKS WITH AN ALL-WOMAN KITCHEN STAFF, AND THEY'VE BECOME A WORK FAMILY LIKE FEW OTHERS.



Recipes from Asma's *Indian Kitchen* made and described by TABLE Magazine Contributing Editor Quelcy Kogel are online at newmexico.tablemagazine.com: Chicken Chaap, Bengali Fish Curry, Vegan Cauliflower, and Daal.

"I think this book I had already written in my soul," Khan says. "I didn't want to wait for me to write this book after my mother. I wanted to write this in her lifetime. Because it is literally 100 recipes, but it's a whole story of a loving relationship."

Part of that relationship involved her mother teaching her to cook after Khan had married, moved to London, and completed her PhD in British constitutional law. Despite her accomplishments, she felt adrift and lonely, feelings that crystalized one afternoon when she smelled *paratha*—an Indian flatbread—cooking in a home she passed. She knew the aroma but had never learned to cook that dish—or any dish—for herself. She went home, a transformational decision depicted on *Chef's Table*. Her mother saw Khan's sadness and told her she was crying because she was hungry. "Hungry for food that tasted like home."

Even before she taught her to cook, Khan's mother expressed her love through food. "My mother was never very vocal," she says. "But the moment my mother would see me coming back from school or from wherever, she told me, 'What do you want to eat?' She didn't ask me 'How are you? Come and give me a hug... And then she would sit and watch me eat.'"

And then Khan caught herself echoing her mother with one of her two sons. "I told him, 'What do you want to eat?'" And watching him eat, she says, "I felt the sense of great peace and happiness."

In turn, the book's final chapter turns to Khan herself, now the mother of two "London-accented boys, who have not grown up immersed in my culture, where I need them to understand who I am." She is someone who, she says, wants to share her failures as much as her successes and watch others "surpass" her accomplishments.

"I want to stand on the sidelines," she says. "I want to applaud a female founder and someone of my ethnicity, a Muslim, an immigrant, opening a restaurant and being more successful than me... I need to spread the happiness to others and want to be able to give them the opportunities to shine."

Julia Leonard, co-founder of the Santa Fe Literary Festival, will lead a conversation with Asma Khan on "The History of Tea," Sunday, May 22 from 4:45-5:45 p.m. For tickets: sfliteraryfestival.org.



STORY BY GABE GOMEZ
PHOTOGRAPHY BY ORIANA KOREN

History on the Tongue

BRYANT TERRY'S BLACK FOOD ADDRESSES THE AFRICAN DIASPORA NOT ONLY THROUGH THE LENS OF FOOD: HISTORY, CULTURE, WELLNESS, MEMORY, AND A SENSE OF WHOLENESS COME INTO PLAY, TOO. AND SO MUCH MORE. HE SHARES RECIPES FROM THE BOOK AND DISCUSSES HIS WORK ON FOOD JUSTICE AT THE FIRST-EVER SANTA FE LITERARY FESTIVAL, AND TAKES TIME OUT OF HIS BUSY SCHEDULE TO TALK WITH TABLE MAGAZINE'S ONLINE EDITOR, GABE GOMEZ.

Find the recipe for these Jamaican-Style Ackee and Callaloo Patties on the next page, as well as on newmexico.tablemagazine.com.

Jn Bryant Terry's 2021 book *Black Food*, chef, artist, and intellectual Lazarus Lynch, writes in his essay, "Black, Queer, Food": "Identity, in itself, does not tell us the whole story of another. Rather, identity is a portal to discovering more intimately the deeper parts of another. And, in its most rigid interpretation, identity is fraught with constructs we must undo."

The quote illustrates *Black Food's* focal-point: it wants its readers to undo and rebuild their understanding of the history, relevance, and traditions of Black food. And with recipes that vary from Crispy Cassava Skillet Cakes to Vegan Black-Eyed Peas Beignets, Terry defines, boldly and aloud, the food that identifies the global Black diaspora and ultimately connects us all.

Bryant Terry is an award-winning chef, educator, and celebrated author. *Black Food*, his sixth book, is a polyphony of voices, essays, poems, and prayers from various writers, thinkers, and chefs smoldering under an accelerant of recipes organized in chapters with names like "Motherland"; "Spirituality"; "Black Women, Food & Power"; "Radical Self Care," and others.

It's an ambitious project. The book's format, not unlike its discussion of the African Diaspora, embraces movement. And like any movement, literal and figurative, there are touchstones in the journey or story that add moments of clarity, context, meaning. This book is a touchstone in and of itself.

"As I was thinking about this book project, there was an arc that I imagined which naturally started on the African continent and ended with the idea of a black future, contemplating and strategizing where we move from here," Terry says. "I wanted to open the book with some kind of invocation; I wanted to start in the spiritual world." That invocation is realized in the poem "From Scratch," which opens the book with the words, "On the first day, God made a meal plan."

The story of the United States is arguably the story of the Black experience in America. In a poignant moment in Terry's introduction to the book, he alludes to Walt Whitman's "Song of Myself" 51. In the last sentence of the introduction, he writes, "this book contains Multitudes," playing off of Whitman's "I am large, I contain multitudes." It is a powerful recontextualization and declaration. "I wanted to focus on the unseen," he continues. "Focus on those before us. Focus on the energies that have brought us to this moment."

Terry is the Chef-in-Residence at the Museum of African Diaspora (MoAD) in San Francisco, where he teaches, among many things, the intersection of food, farming, health, activism, art, culture, and the African Diaspora. Many of the chapters in *Black Food* were adapted from the programs he's developed. "I knew that I wanted this book to be more than just recipes. I wanted to encompass all the ways we are just human."

The arena of food is a very competitive one. Books, food shows, magazines, podcasts...many, if not all creators in this space, seek a form of authenticity and approach to food, to humanize their experience in preparing food and eating. The format of *Black Food* is what makes it different from other cookbooks. It first provides context for diasporic foodways and traditions through essays that lead to recipes.

"I knew we were going to do some cutting-edge storytelling and help people think deeply about these issues. Since I started this work, I've continually thought about widening the net to bring more people into the food justice movement, which is where I started as a grassroots activist."

Terry's body of work extends from his activism and teaching, and seeks to relocate us within the cultural traditions inherent in the growing, harvesting, preparing, and eating of traditional foods. Contributor Tao Leigh Goffe, PhD, explains in his essay "The Poetics of Afro-Asian Cuisine" that "for those of us who are part of the Black Diaspora, we know what it means to associate a flavor with a sound, a song, a color."

"Our industrialized food system has made food a commodity," Terry says, expanding on that synesthetic thought. "There's a chasm with food on one side, and art, culture, and community on the other side. My work has been about bridging that chasm and showing how we have traditionally connected around food. It's the reason why my books have a suggested soundtrack of music or films to complement the recipes."

By combining essays with recipes, *Black Food* provides an encouragement and motivation to seek out ingredients, get in the kitchen, make these foods, and experience something new. But these are not new recipes. This is not a novel approach to cooking. *Black Food*, in many respects, is a reclamation. "I don't think we can talk about reclaiming traditional foodways or traditional ways of connecting with the land and eating and gathering without acknowledging that there are structural barriers that prevent people from simply having access to fresh food. We must talk through these things alongside each other," says Bryant.



he book concludes with a chapter titled “Black Future” with an introductory essay by Ashante Reese, PhD. In it, she lays out the future of Black food: “We build on the past and the present to give our food and our communities a future in which we have space and time to delight in feeding ourselves and each other, a future of holistic nourishment is the goal to which we hold ourselves accountable.”

Whatever motivation a reader, chef, or home cook, has for picking up *Black Food*, there is a singular truth within its pages: advocacy is not merely the responsibility of those impacted by historical trauma. The agreement the reader makes when encountering these pages, preparing these recipes, enjoying this food, stems from what Terry describes as “helping us to remember these histories whether they’re in traditional cultures in the rural south or Sub-Saharan Africa.”

Black Food teaches us that as the world of food and cuisine expands, so does the narrative of tradition and the history we taste on our tongues. Eating, after all, is what connects all of us; it’s universal—multitudes in every bite.

JAMAICAN-STYLE ACKEE & CALLALOO PATTIES

STORY AND RECIPE BY TAO LEIGH GOFFE, PHD
FROM *BLACK FOOD: STORIES, ART, AND RECIPES FROM ACROSS THE AFRICAN DIASPORA*

Makes 6 or 7 patties

The foodways of British imperialism and 1960s diasporic migration brought the “patty” to New York. One of my grandmothers traveled similar routes, migrating from Jamaica to New York in 1967. Myself a migrant to New York, I was inspired to invent my own Jamaican patty, a vegan one with ackee and callaloo. Extra turmeric and curry powder give it the glow of the Golden Krust chain restaurant that sells patties across the boroughs. Few realize that the gold is turmeric, an Indian spice that arrived in Jamaica from Bihar and Uttar Pradesh. And while a patty is not an Indian pastry, it bears a resemblance to a samosa, even though it is more closely

related to the English patty. Cornish pasties were designed for the masses, British miners who needed a contained lunch. The buttery pastry culture of Great Britain converged with Indian spices to make what is now arguably a Black food. I’ve been told its West African cousin can be found in Nigeria, the meat hand pie. To eat a patty is to consume a Black world to which Asian cookery was central.

Thinking of the high fat content in pastry that served laboring people in the 19th century well, I tried a vegan remix. I substituted butter with coconut oil. Then I filled my patty with the best vegetarian West African-derived comfort foods of Jamaica: ackee and callaloo. Be careful if picking from a tree; like another West African transplant to the Americas—cassava—ackee can be a deadly poison if the skin and the seeds are consumed. Eating ackees before they are ripe leads to the Jamaican vomiting sickness, which has a storied record in the British colonial archive and was part of the arsenal of enslaved Africans. While ackee and callaloo are not always easy to find, replacing them with hardy greens such as kale or spinach and tomatoes works, too.

FOR THE FILLING:

- 1 **tbsp coconut oil**
- 1/2 **cup diced yellow onion**
- 2 **large garlic cloves, minced**
- 1/8 **tsp cinnamon**
- 1/4 **tsp allspice**
- 1/2 **tsp cumin**
- 1/2 **tsp garam masala**
- 1/2 **tsp ground coriander**
- 1/2 **tsp turmeric**
- 1/4 **tsp curry powder**
- 1/2 **tsp garlic powder**
- 1/8 **tsp cayenne pepper**
- 1/2 **tsp pink Himalayan salt, plus more to taste**
- 1/2 **green chile or Scotch bonnet pepper, seeded and minced, to taste**
- 1/2 **cup shredded callaloo (if using canned, use 1 cup), or 1 cup hardy greens like kale or spinach**

- 1 **(19-oz) can of ackee, or diced tomatoes**
- Black pepper, to taste**
- 1 **tbsp minced fresh thyme**

FOR THE PASTY:

- 2 3/4 **cups unbleached flour**
- 2 **tsp turmeric powder**
- 1 **tsp curry powder (Caribbean or**

British brands preferable)

- 1/2 **tsp pink Himalayan salt**
- 3/4 **cup coconut oil, chilled**
- 2 **tsp white vinegar**
- 1/2 **cup cold water**
- Coconut or vegetable oil for brushing**
- West Indian hot pepper sauce for serving**

TO MAKE THE FILLING:

1. In a medium sauté pan over medium-low heat, combine the oil, onion, and garlic and allow them to sweat and take on a little color, then add the spices, salt, and chile. (As they say in Trinidad, you should parch the spices, cooking them to activate the oils.) Sauté, stirring occasionally, for 8-10 minutes or until the onion and garlic are caramelized.
2. Stir in the callaloo, reduce the heat to low, cover, and cook for 10-12 minutes or 5-6 minutes for kale or canned callaloo. Add the ackee and cook for an additional 10 minutes; do not over stir. Season with additional salt, pepper, and thyme and set aside to allow the flavors to marry.

TO MAKE THE PASTRY:

1. In a large bowl, combine the flour with the turmeric, curry powder, and salt and mix well with your fingers like a rake. Add the oil and mix with your hands until it’s fully incorporated and the mixture feels like fine sand, about 10 minutes.
2. Combine the vinegar with 1/2 cup cold water and mix well. Hydration of the dough is important. Then, without overworking the dough, add the vinegar mixture by the tablespoon, while stirring, just until the dough comes away from the sides of the bowl and begins to feel like wet sand on the shore of a beach. Add additional tablespoons of water as needed. Knead the dough and roll into a tight ball. It should look yellow and be hydrated. Cover with plastic wrap and let rest in the refrigerator for at least 2 hours.

TO MAKE THE PATTIES:

1. Preheat the oven to 400 degrees and remove the dough from the refrigerator. Use the internal fan setting if your oven has one. Wait for the dough to soften at room temperature so that you can roll it with a rolling pin.
2. Lightly dust a clean surface with flour, roll out the dough until it is about 1/2-inch

thick. This will require some elbow grease because the vegan crust is not as pliable as a traditional butter pastry crust. Cut 6-inch circles from the dough (you can use a bowl if you don’t have cookie cutters, running a sharp knife around the bowl). Spoon 2 tablespoons of the filling onto the center of one side of each circle, leaving about a 1/8-inch border. Caution: You will be tempted to overstuff; don’t. Fold the other half over to make a semicircle, press to seal, and if you do not have a crimper, a fork works well enough to close the parcel of pastry. Press hard to make an imprint and seal the pastry; you should notice the dough bounce back.

3. Transfer the patties to a parchment-lined baking sheet, brush with oil, and bake until you see the golden turmeric-spiced crust begin to brown, about 25 minutes. Remove from the oven and let cool for 5 minutes. Jamaican patty shops often feature signs warning that hot patties should be left to cool lest you burn your mouth with the delicious curry filling. Enjoy with hot pepper sauce.

DIASPORA TIP: If you do not have access to callaloo, you can try substituting with spinach or other hardy greens. While there is no substitute for ackee, tomatoes, another fruit miscategorized as a vegetable, work well with greens for the filling.

THE BEST POTATO SALAD EVER . . . YEAH, I SAID IT!

STORY AND RECIPE BY MONIFA DAYO FROM
BLACK FOOD: STORIES, ART, AND RECIPES FROM ACROSS THE AFRICAN DIASPORA

Makes 6-8 servings

I know what every Black person is thinking right now: who does she think she is talking about—her potato salad is the best ever? I get it. We as Black people take potato salad very seriously. That’s why we stay side-eyeing Becky with her raisins. This recipe ain’t your grandmother’s or your favorite auntie’s version. No disrespect, none at all, but this potato salad gives you life in a way that deviates from the traditional heavy mayonnaise, mustard, and sweet relish styles. It’s not a summer potato salad nor some stuck-up French-style either. This potato salad is the code switch that never feels spirit breaking. It’s the dish

that would sell out instantly at my supper club in Oakland. Inevitably, it became the treasured birthday gift or the über-favored contribution to Sunday gatherings with friends.

The Yukon gold potatoes introduce a rich texture, while the aioli is a more tasty and velvety expression of a creaminess than mayonnaise would render. The tanginess of the yogurt paired with the vinegar gives it the umami that makes it so addictive. The delicate poaching of the eggs brings a sophistication and lends reverence to the outstanding flavor of farm-fresh eggs. My people thought I was crazy to contribute this recipe to this project. They felt that this potato salad is so unique and honestly so ridiculously good that it should rest solely between the pages of my own cookbook. So, let this recipe be my gift to you, family: something for us, a new expression of what Black food is and can be. Bon appétit!

- 4 **shallots**
- 1/2 **cup apple cider vinegar**
- 1 1/2 **tbsp kosher salt**
- 4 **lb medium Yukon gold potatoes, quartered**
- EVOO for drizzling**
- Freshly ground black pepper to taste**
- 1 **pint full-fat yogurt (Straus is best)**
- 1 **cup aioli (classic recipe will do, or store-bought)**
- 1 **cup capers**
- 1 **bunch parsley leaves, coarsely chopped**
- 1 **bunch cilantro leaves, coarsely chopped**
- 8 **farm eggs**
- Fleur de sel to taste**
- 1 **bunch tarragon, leaves picked but not chopped, for garnish**
- 1 **bunch dill, leaves picked but not chopped, for garnish**
- Fresh coriander seeds for sprinkling (optional)**

1. Finely dice the shallots, place in a small bowl and cover with the vinegar and 1-tablespoons salt.
2. Place the potatoes in a pot filled with super-salty water. Boil gently until the water is cloudy and the potatoes are fork-tender. Strain the potatoes in a colander, drain off the water, then let cool on a sheet pan.
3. When the potatoes are cool enough to

touch, peel and discard the skins. Once peeled, use your hands to break the potatoes into smaller pieces.

4. Drain the vinegar from the shallots over the potatoes and drizzle generously with the oil. Add the drained shallots. Gently mix with your hands. Sprinkle heavily with the pepper and add more oil. Spoon large dollops of yogurt and aioli in each corner. Add the capers. Sprinkle the parsley and cilantro on top.

5. Gently mix with your hands or a large spoon, being careful to leave each element intact and distinct.

6. In the meantime, bring water to boil in a small Dutch oven. Just before the water boils, crack a few eggs in the water, making sure to ever so gently swirl the water. Poach the eggs until the yolks are set but soft, keeping the water below a simmer. Retrieve the eggs from the water and lightly dry on a towel. Season each egg with fleur de sel and oil. Let cool.

7. Place the eggs atop the potato salad. Using a spoon, cut a few into halves and some into quarters. Ever so gently, with your hands, incorporate the eggs into the salad. You want to show off the yolks, but you also want some of the eggs nestled in the potatoes.

8. Spoon the salad onto a serving dish, drizzle with additional oil, and season with more black pepper and the fleur de sel. Garnish with the tarragon and dill. If in season, sprinkle fresh coriander seeds on top as well. Enjoy!

TIPS: Use Straus’s maple-flavored yogurt if you are a sweet potato salad kind of person.

Add some butter lettuce hearts (keep them whole) in with the chopped herbs. This aids in stretching the salad and reduces the guilt of eating copious amounts of potato and dairy!

TABLE Editor in Chief Keith Recker will interview Bryant Terry over lunch on Saturday, May 21 at the Sante Fe Literary Festival from 12:30-2:00 p.m. For tickets: sfliteraryfestival.org.

Smiles of a Summer Evening

STORY BY KEITH RECKER
PHOTOGRAPHY BY DOUGLAS MERRIAM

FOOD PHOTOGRAPHER DOUGLAS MERRIAM TOURED SANTA FE IN SEARCH OF SIX PERFECT SUMMER DISHES. MISSION ACCOMPLISHED!

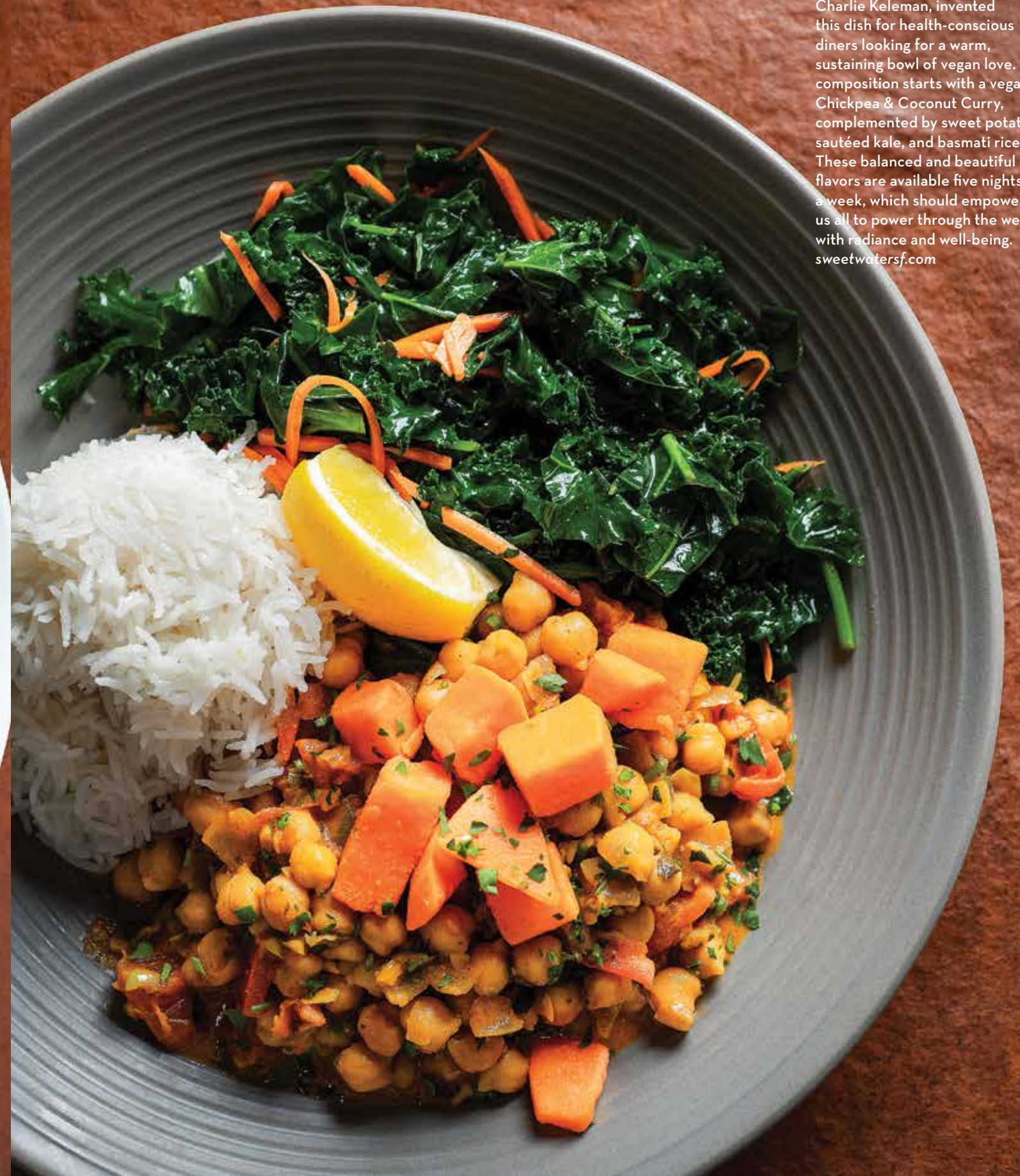


GERONIMO

Because Chef Sllin Cruz plates like a poet, his Lobster Bisque is Romantic with a capital R, replete with Wordsworthian drama and natural beauty. Slender crisps of fingerling potato and tomato perch along the rim of the dish with sweet corn, green peas, edible flowers, tiny greens and fresh herbs, resting in a swath of leek purée. They gaze upon a sumptuous serving of bisque, garnished with fresh lobster tail done to tender perfection. You'll be writing poetry on your napkin before your entrée arrives. geronimorestaurant.com

SWEETWATER HARVEST KITCHEN

Sweetwater's evening chef, Charlie Keleman, invented this dish for health-conscious diners looking for a warm, sustaining bowl of vegan love. His composition starts with a vegan Chickpea & Coconut Curry, complemented by sweet potato, sautéed kale, and basmati rice. These balanced and beautiful flavors are available five nights a week, which should empower us all to power through the week with radiance and well-being. sweetwatersf.com



THE SHED

Known fondly as #6, Chef Josh Carswell starts this dish with two soft blue corn tortillas and beef marinated in red chile. It's served up with sprinkles of cheddar, onions, lettuce, and tomato. *Smothered* is the preferred way to order #6 so that you get a healthy dose of The Shed's spicy, complex chile sauce. You'll need a knife and a fork for this one. And quite possibly a spoon so as not to leave anything behind. sfshed.com



LA BOCA

Chef James Campbell Caruso suggests his unique Fideua—a voyage on a plate—for summer dining. "This traditional dish from the coastal regions of Spain is cooked like paella, but instead of rice we have pasta cut into short noodles. The pasta is cooked in a fish stock that is flavored and colored black with squid ink. The squid ink brings out the briny ocean flavors of the seafood. A popular dish to share with friends, it is accompanied by a saffron aioli, roasted piquillo peppers, and a parsley green sauce." labocasantafe.com





COYOTE CAFÉ

Chef Dakota Weiss says that her Venison Carpaccio is one of her favorite appetizers because its complexity hits so many notes on the palate. "It's got the sweet from the huckleberry compote, you have the sour from the pickled onions and house-made cherry mustard, you have the salty from the shaved pecorino, and then you have a fatty element from the piñon oil. The best bite is all of that stacked up on sourdough crostini with a few pieces of arugula...it's truly a delicious food explosion in your mouth." coyotecafe.com

HORNO

When food photographer Doug Merriam asked Horno's Chef David Sellers for his preferred summer entrée, there was no hesitation: Grilled Hanger Steak with Romesco Sauce, roasted local fingerling potatoes, asparagus, and a touch of mojo verde. This is exactly the kind of beautifully straightforward dish for which Horno is known. Its tender beef sparks with flavor under the influence of the romesco and mojo verde. The crunch and vegetal bitterness of the asparagus act as a counterpoint to the luscious richness of everything else on the plate. Chef Sellers comments, "The dish is redolent of spring and summer with asparagus, and the bold flavors of Spain and grilling outdoors with the smoky romesco sauce and mojo verde." hornorestaurant.com





A SENSE OF PLACE

DIVE INTO THE VIBRANT FOODS OF NORTHERN NEW MEXICO WITH THE FAMED CHERYL ALTERS JAMISON, FOUR-TIME JAMES BEARD AWARD-WINNING AUTHOR OF TWENTY COOKBOOKS, AND HOST OF WEEKLY RADIO SHOW, *HEATING IT UP*.

STORY BY CHERYL ALTERS JAMISON
PHOTOGRAPHY BY DOUGLAS MERRIAM

Few aspects of life in New Mexico say as much about our cultural heritage as our food, and what food it is—lively, elemental, earthy, a true taste of the land. We can directly trace the roots of our traditional and contemporary cooking to the corn and other crops first planted by the indigenous ancestors of the Puebloans, to the early Spanish colonists who brought livestock along with many fruits and vegetables, and the later addition of new ingredients and ideas from the eastern United States. What sometimes gets overlooked, though, is the role played by the environment itself, this magnificent arid high desert, ablaze in year-round sunshine, blanketed by early winter snows, and nearly drowned by fast and furious summer thunderstorms.

Agricultural products that thrive elsewhere simply wilt away in this harsh atmosphere. The foods that can flourish in northern New Mexico, that create a piquant expression of this living heritage, haven't changed much in hundreds of years.

A PLANT-BASED CUISINE

New Mexican dishes incorporate beef, pork, game, goat, and lamb or mutton, of course. However, the essence of the cuisine can be found more truly in the historical plants of the area.

Today's cooks can pull green chile from the freezer year-round, or buy summer squash in the supermarket produce department in the dead of December. That's handy now, but the core crops, the foundation of the cuisine, have always been ones that grew nearby, and that could be dried, usually in that intense sun, to last throughout the year. The Native people of the area cultivated "the three sisters," a symbiotic mix of corn, beans, and squash. Planting together allowed the corn to grow tall and shade the beans, which would twine up the cornstalk "trellises," meanwhile fixing nitrogen in the soil that the corn otherwise would quickly deplete. Squash sprawled along the ground between the other two, reducing evaporation and deterring erosion.

The corn common here isn't sweet stuff to eat off the cob. Most typically, this field corn gets bathed in an alkaline lime solution made with wood ash or "cal" (calcium hydroxide). This process, nixtamalization, loosens the hull of the corn, making its nutrients more accessible. The whole kernels, traditionally dried, later could be stewed up as hominy-like posole. Nixtamalized corn also could be ground into masa for, most importantly, tortillas. Frequently, the tortilla was the plate as well as the fare, just dunked in a pot of beans or wrapped around bits of meat flavored with chile.

Another form of dried corn, chicos, deserves wider appreciation. Chicos are prepared by slow-roasting young ears, still in husks, overnight in horno ovens. A wood fire is first built in an oven and when heated through, the coals are raked out

with a hoe. Then the ears pack the oven to steam overnight, while developing a distinctive smokiness. Once shucked, the ears are laid out on flat rooftops and sun-dried before removing the kernels from the ears. When cooked in stock, maybe with some chile, chicos burst forth with slightly chewy goodness, offering quite a different taste and texture from posole. Chicos can be found at area farmers' markets and from the Santa Fe School of Cooking (santafeschoolofcooking.com).

Beans traditional to this area, such as the pinto and bolita, are invariably dried, too. A burbling pot of pintos on a back burner means there's always food for family and any friends that might drop by. Nothing tastes more of the earth than a humble bowl of beans simmered to creamy plump perfection. Like posole, bags of pintos show up everywhere from the local feed store to gas stations. However, rotund brown bolitas, like chicos, aren't common any more. Again, farmers' markets are the best source. New Mexico beans can be mashed and fried in lard or other fat, but this "refried" treatment isn't nearly as common here as in Tex-Mex cooking to the east.

Summer and winter squash have become so ubiquitous that most folks probably never think about preserving them. Prior to refrigeration, calabacitas, New Mexico's favorite mélange of summer squash with corn and chile, was eaten solely in the fleeting weeks the ingredients were available fresh. Otherwise, larger pumpkin-like winter squash was dried in chunks on sticks and smaller zucchini-like squash were sliced into rounds and strung together. These *rueditas*, "little wheels" in Spanish, still crop up at farmers' markets in the late summer.

ONE OF NEW MEXICO'S MOST INDELIBLE SIGHTS, OVER CENTURIES, HAS BEEN CHILE RISTRAS DRAPED BY THE DOZENS AROUND LOCAL HOMES.

AND OF COURSE, CHILE

Ask a Santa Fean today about the local cuisine's signature ingredient and most would exclaim "chile." Obviously, the intensity of this key component contributes mightily to the spirit of northern New Mexico's traditional cooking. And just to clarify, we're talking the New Mexican chile, a type of pungent capsicum that originated here, and sauce made from those pods, rather than the concoction of spices, meat, and/or beans known as Texas chili con carne. Different varieties of New Mexican pods, such as Big Jim, Joe E. Parker, or Española Improved, have different levels of heat, but all are zesty. New Mexican chiles can be harvested while they are green, or immature, or a few weeks later when the pods turn the crimson of local sunsets.

Those red pods have dominated the chile scene until recent years. New Mexico green is having a moment out there in the greater world. Between late August and early October, supermarkets nationwide now promote the arrival of New Mexican chiles by the bushel, mimicking the local tradition of roasting them in wire cages over gas fires. At the out-of-state promotions—much to the consternation of chile farmers throughout the state—the chiles are often referred to as "Hatch chiles," even when they are not truly raised in or near the tiny



The Chimayó cocktail traces its roots to the Jaramillo family and their Rancho de Chimayó restaurant.

village of Hatch in southern New Mexico. It's an important source of chile, but so are the northern valleys around Dixon and Embudo, where the seeds from old chile "landraces" are handed down among generations, revered for their distinct character. Wherever in New Mexico the chiles originate, the fire-roasting, the blackening and blistering the skins, deepens the distinctive vegetal savor. The green chiles can be eaten immediately, at their most elemental, in a snowy flour tortilla with a shake of garlic salt, or stuffed as rellenos, or turned into the sauce that blankets enchiladas and burritos. Some green chile is dried, but much of the crop today is frozen to use throughout the year.

When allowed to ripen to glowing red, New Mexico chiles take on a sweeter, earthier character. Fresh red season is fleeting though, a couple of quick weeks. As with so much other autumn produce, the reds are dried for preservation, in this case in long strings, or *ristras*. One of New Mexico's most indelible sights, over centuries, has been *ristras* draped by the dozens from roofs of homes, drying to a brick red in the sun. Cooks break off chiles as needed throughout the winter and spring to flavor bean and corn preparations, or ground and turned into the traditional sauce that constitutes the main flavoring for local dishes throughout the remainder of every year.

A FINISH OF FRUIT

Perhaps winemaking is the apotheosis of preserving fruit. It's also the source of the term *terroir*, meaning "the natural environment that imparts character and savor to whatever grows there." The early Spanish, devoted Catholics, brought grape cuttings to New Mexico to have a source for sacramental wine. They kicked off a wine industry that pre-dates California's by well more than a century. The grapes and other fruits brought by those settlers were planted near the Rio Grande and along other smaller rivers and streams. The stone fruit trees—apple, apricot, cherry, peach, and plum—dotting the river valley to this day, are descendants of those early trees. Turning fruit into jam or jelly required loads of sugar, which was in short supply through the frontier days, so—as with the corn, beans, squash, and chile—the fruit that wasn't turned into wine was dried in the high desert air. It might be eaten dried, stewed, or mixed into leftover bread for a dessert pudding called *capirotada* or *sopa* still popular among home cooks today.

Few places on earth can boast of a cuisine as emphatically flavored as northern New Mexico's. Preservation, once necessary for people's very survival, intensifies the natural essence of these classic ingredients. Perhaps more importantly, it preserves our traditions and culture as well.

Join Cheryl Alters Jamison as she takes the Santa Fe Literary Festival to the internationally-acclaimed Santa Fe School of Cooking for salsa and other Southwestern treats, accompanied by a discussion of the cultural and historical significance of chile in New Mexico. This walk-and-talk will go from 3:30-4:30 p.m. on Sunday, May 22. Jamison will also lead "Hungry for More: A Day of New Mexico Inspired Cooking and Writing" as one of the festival's Literary Day Trips on May 23. See sliteraryfestival.org for tickets.

CHIMAYÓ COCKTAIL

Serves 1

This drink, now popular around northern New Mexico, was originated by the Jaramillo family at Rancho de Chimayó restaurant in the village of Chimayó. The family created the signature drink back in the 1960s to put the area's hefty apple crop to tasty use. Adapted from *The Rancho de Chimayó Cookbook: The Traditional Cooking of New Mexico*, by Cheryl Alters Jamison and Bill Jamison.

- 1 **tbsp sugar**
- 1/2 **tsp ground cinnamon**
- Lemon wedge**
- 1 1/2 **oz apple cider, preferably unfiltered**
- 1 1/2 **oz premium tequila, preferably gold**
- 1/4 **oz fresh lemon juice**
- 1/4 **oz crème de cassis**
- 1 **slice unpeeled apple or dried apple slice**

1. Stir together the sugar and cinnamon on a saucer. Rub the lemon wedge around the top of an 8-ounce glass. Immediately dip the rim in the cinnamon sugar.

2. Half fill the glass with ice cubes. Pour the cider, tequila, lemon juice, and crème de cassis over the ice and stir to blend. Garnish the rim with apple and serve.

CHICOS WITH RED CHILE

Serves 8

Dried young corn kernels known as *chicos*, as well as dried New Mexican red chile, can be found at farmers' markets and the

Santa Fe School of Cooking (santafeschoolofcooking.com). Use any classic New Mexican red chile sauce, or make your own from the recipe below. Adapted from *Tasting New Mexico: Recipes Celebrating 100 Years of Distinctive Home Cooking* by Cheryl Alters Jamison and Bill Jamison.

- 2 **tbsp vegetable oil, lard, or bacon drippings**
- 1 **medium onion, chopped fine**
- 3 **garlic cloves, minced**
- 2 **cups dried corn chicos**
- 6 **cups chicken, beef, or vegetable stock**
- 1/2 **to 1 cup red chile sauce**
- 1 **tsp salt, or more to taste**

1. Warm the oil over medium heat in a large saucepan. Stir in the onion and garlic, and sauté until just softened, about 5 minutes. Add the chicos and stock to the pan and bring to a boil. Reduce the heat to a simmer and cook uncovered for 1 1/2 to 2 hours, until the chicos are well-softened and have lost their raw starchy flavor. They will remain a little chewy. Add hot water if the chicos begin to dry out. Add red chile sauce and, if needed, more salt. Cook for another 15-20 minutes. The chicos should remain a bit soupy.

2. Serve hot in small bowls with some of the liquid, or drain with a slotted spoon and serve plated beside other dishes.

3. For the Red Chile Sauce: Warm 2 tablespoons vegetable oil in a heavy saucepan over medium heat. Add 1 finely chopped small onion, and 2-3 minced garlic cloves, and sauté until the onion is limp. Stir in 3/4 cup ground dried New Mexican red chile (mild, medium, hot, or a combination), and add 4 cups chicken or beef stock,

about 1 cup at a time. Add 1 teaspoon crumbled dried Mexican oregano or marjoram and 1 teaspoon salt, and bring the sauce just to a boil. Reduce the heat to a low simmer and cook for about 20 minutes. The completed sauce should coat a spoon thickly but still drop off it easily. Use warm or refrigerate for later use. This makes about 4 cups. The sauce will keep for 5-6 days and also freezes well.

CAPIROTADA

Serves 8

Capirotada, sometimes called *sopa*, is northern New Mexico's version of bread pudding. Roots of the preparation go back hundreds of years to Spain, where it was often a savory dish. Adapted from *Tasting New Mexico: Recipes Celebrating 100 Years of Distinctive Home Cooking* by Cheryl Alters Jamison and Bill Jamison.

- 1/2 **cup raisins**
- 1/2 **cup chopped dried apricots**
- 1/2 **cup brandy**
- 3 1/2 **cups warm water**
- 1 **lb white bread, torn into bite-size pieces**
- 1/2 **cup piñon (pine nuts) or chopped pecans, toasted**
- 1 1/2 **cups (6 oz) shredded mild cheddar or Colby cheese**
- 2 **cups sugar**
- 6 **tbsp unsalted butter**
- 2 **tsp pure vanilla extract**
- 1 **tsp ground canela (Mexican cinnamon) or other cinnamon**
- Softly whipped cream, optional**

1. Preheat the oven to 350 degrees. Butter a shallow baking

dish, about 9 x 12 inches.

2. Combine the raisins, apricots, brandy, and 1/2 cup of the water in a bowl and set aside for the fruit to soften.

3. Place the bread on a baking sheet in a single layer and bake about 20 minutes, until lightly crisp and golden. Leave the oven on. Transfer the bread to the baking dish. Scatter with the pecans, cheese, dried fruit and any remaining brandy mixture not absorbed by the fruit. Push everything down into the bread a bit.

4. Pour the sugar into a large heavy saucepan. Warm it over medium-high heat until the sugar melts and turns deep golden brown, about 8-10 minutes. Stir occasionally to assure even melting. Pour the remaining water over the molten sugar, standing back from the pan to avoid the steam that will rise as the water hits the sugar. The syrup mixture will partially solidify. Continue cooking until it becomes liquid again, stirring occasionally. Add the butter, vanilla, and cinnamon to the syrup. Pour the syrup slowly over the bread mixture. It should be about level with the top of the bread. If any bread pieces aren't coated, push them into the syrup.

5. Bake for 20-25 minutes, until the syrup has absorbed, the cheese has melted, and some of the top bits are crusty. Serve the pudding hot, topped with whipped cream if you like.

ARTISTRY AND ALCHEMY

OPEN KITCHEN'S FIRST MEET THE MAKERS WINE DINNER

STORY BY LYNN CLINE
PHOTOGRAPHY BY TIRA HOWARD
FOOD STYLING BY KEITH RECKER



Opposite: Chef Hue-Chan Karels and Chef Erica Tai created a tasting to remember. Here, Wild-Caught Alaskan Sablefish with Miso Beurre Blanc, Cauliflower Purée, Crispy Swiss Chard & Squid Ink Tuile. The sablefish is from Beck & Bulow. This page: A crew of friends toasted the chefs with Vivac wines at Open Kitchen.



Open Kitchen is known for cooking up flavorful fun at its catered events, cooking classes, private parties and other edible experiences. A recent gathering of dinner guests, though, took things to new heights, when this collaborative culinary hub served up an artful evening of creativity, camaraderie and sheer delight.

In part, the rejoicing arose from the coming together of friends and strangers after two long years of pandemic isolation. But clearly, much more was at work, for this event marked Open Kitchen's inaugural Meet the Makers Collaborative Wine Dinner pairing Beck & Bulow's premium meats and seafood and Vivac Winery's award-winning New Mexico wines with six courses of Open Kitchen's culinary wizardry. The result was nothing short of alchemy.

"It was such a beautiful night and it really made my heart sing," said Open Kitchen founder/owner and chef Hue-Chan Karels. "There was a wonderful perfect

“IT WAS SUCH
A BEAUTIFUL
NIGHT AND
IT MADE MY
HEART SING.”

the fresh basil oil. Everything we do, I literally spend weeks, sleepless nights, trying to imagine how the flavors will come together. Most often it does really work.”

Open Kitchen was founded as a collaborative culinary center and Karels works closely with her team, which she credits for contributing to

storm, so to speak. During the pandemic there was such a hunger for gathering and people craved the desire for everyone coming together. We had 45 people, packed, it was a sell-out. Everyone was feeling a specialness to be among each other. There was a hunger for connection, a hunger for seeing food created in a very special way.” Indeed, each and every dish at this Meet the Maker's dinner seemed to spring from a meditation on beauty and melody. With a symphony of flavors, the presentations resembled an exquisitely rendered still life. Take, for instance, the passed hors d'oeuvres: Wild Boar Bacon Mille Feuille with Citrus Mascarpone Cheese and Mini Bao with Gochujang-Hibiscus Candied Salmon Belly, featuring Beck & Bulow's specialty bacon and salmon belly. The colors and composition created an artistry that almost looked too good to eat. Vivac Winery's 2020 Rosé of Sangiovese added light, bright berry notes to the course.

“We're very color-oriented,” Karels said. “We always make a plate like a painting. At Open Kitchen, we do cooking classes and we always want to teach people to honor ingredients, to really look at the beauty of it before you cook it, and how you preserve the beauty despite the cooking.”

Plate after plate was served, including Silky Elk Ravioli with Creamy Purple Potato, Blackened Yellow Tomato Sauce & Basil Oil; Pan-Roasted Wild Caught Alaskan Sablefish with Miso Beurre Blanc, Cauliflower Purée, Crispy Swiss Chard & Squid Ink Tuile; and Wild Cedar Muscovy Duck Breast with Pearl Couscous, Roasted King Oyster Mushroom & Wilted Greens. Vivac's wine flowed, including Chardonnay, Abbot Merlot and a dry Riesling, made in an Alsace France style.

“Everyone's favorite dish, it seemed, was the ravioli,” Karels said. “You can't beat hand-made ravioli. We used spinach and yellow bean, making it by hand. We love the look and the taste of the purple potatoes, and the black and yellow tomato sauce is an inspiration from one of Chef Mark Miller's sauces so we kind of jazzed that in, and



Left: Chef Hue-Chan Karels, Chef Erica Tai, and Darrell Holbrooks, enjoyed the adulation of the diners. This page: Wild Boar Bacon Mille Feuille with Citrus Mascarpone, Mini Bao Buns with Gochujang-Hibiscus Candied Salmon Belly. Both bacon and salmon belly come from fine food purveyors, Beck & Bulow.



This page: Elk Ravioli with Creamy Purple Potato, Blackened Yellow Tomato Sauce, & Basil Oil. *Opposite:* Chocolate Pots de Crème with shards of various fruit leathers and edible flower garnishes.



the evening's success. "Erica Tai is my second hand, the chef de cuisine," Karels says. "She was one of Santa Fe Community College's Culinary Program students working with me nonstop during the pandemic, when we were making prepared meals, and now we have the ability to make inspiring food for people. It takes a lot to be a chef these days—it's not just cooking, it's creating what you do in a special way and she has been amazing. We're not like regular restaurants where we have menus that are static for a year. Every menu that we do is new, and creating and executing the vision is a talent that you have to have in your repertoire to make it in this new world of this industry. Erica has that amazing skill to create beautiful food and she's very disciplined."

Naturally this tasting dinner featured the makers themselves, and they were thrilled by the delectable pairings of their products with Open Kitchen's dishes. "It was a knock-it-out-of-the-park evening all around," said Chris Padberg, co-owner, co-founder and winemaker at Vivac Winery in Dixon. "When we're doing a wine dinner with a chef, it's hard to know what to expect. Sometimes

the pairing won't work or the dishes will be awful or the people—you have to win them over and make them love you while you're talking to them. If you can't do that, it can be kind of a dead night. But from the get-go to the end, that crowd was ready to party and be happy."

Beck & Bulow's co-owners, Tony Beck and J.P. Bulow, were impressed by Open Kitchen's imaginative, contemporary creations using their ingredients. "Our heartfelt thanks goes to Open Kitchen for honoring the makers," said Bulow, whose business offers premium wild game, buffalo and seafood online and in an old-style Santa Fe butcher shop. "We want to pass that honor to these amazing, life-changing meats and seafoods that were featured. The best chefs use the best ingredients, so it was great to work with Chef Hue-Chan who highlighted our local bison, elk, and Alaskan wild salmon and sablefish."

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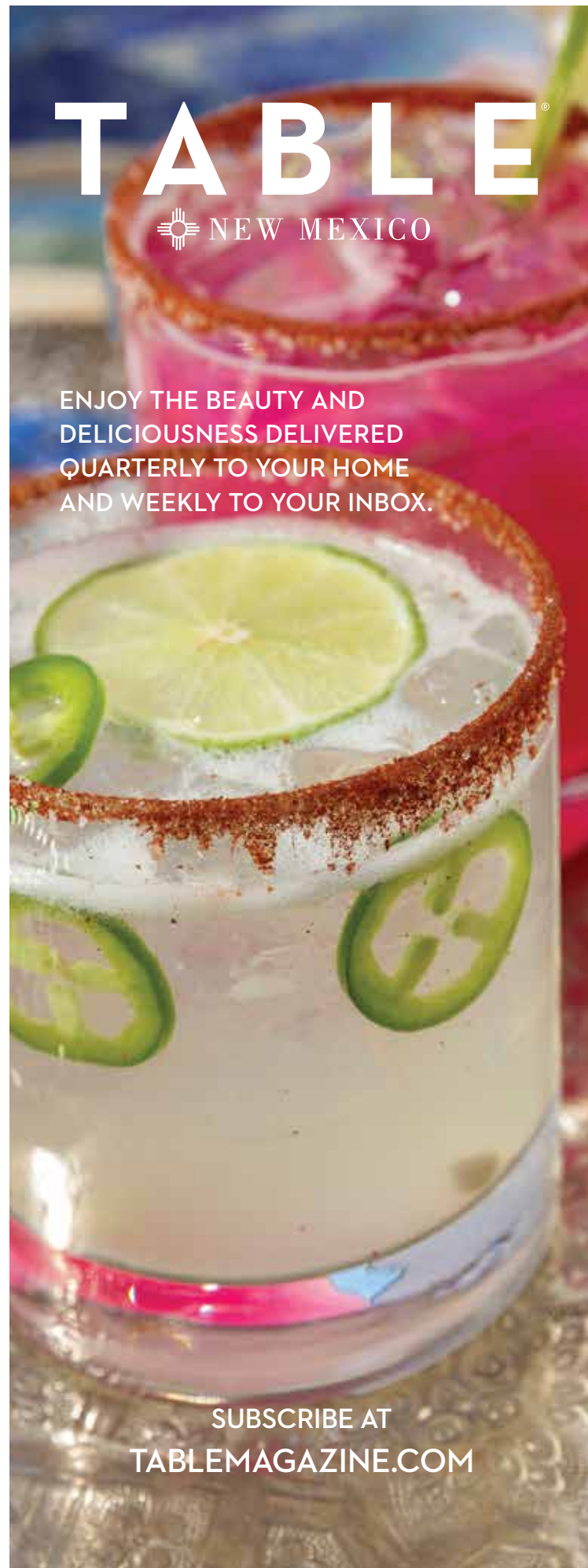


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At the End of the Day

A SUNSET AND A DEEP EXHALE AT SKYFIRE, THE RESTAURANT AND BAR AT BISHOP'S LODGE.

The gradual rise and fall of Bishop's Lodge Road as it winds towards Tesuque are as sensual and lyrical as a road can be. The views of the Jemez to the left and the Sangre de Cristos to the right only add to the pleasure. So does the knowledge that one will shortly turn off onto the drive of the Auberge at Bishop's Lodge for a drink and a nibble at SkyFire, the Auberge's bar and restaurant. Completing our work on this debut issue of TABLE Magazine New Mexico has been a journey, and we're looking forward to a libation.

One of us chooses the Sangre Sunset, a concoction of blueberry lavender vodka, aperol, lime, vermouth rosso, and grapefruit. Another one of us sips at the delicate smokiness of Ilegal Mezcal with one cube and a slice of orange. The others go for a margarita variation and a prickly pear Collins.. Yes, we take a sip from each other's drinks. Yes, we are each happiest with the one we chose for ourselves. Yes, we are very happy indeed to be in this lovely bar, celebrating something wonderful, and toasting what we hope is a future as vibrant and bright as the sunset sky over SkyFire's terrace. Here's to a great summer for everyone.



Find the recipe for the Sangre Sunset at newmexico.tablemagazine.com.

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